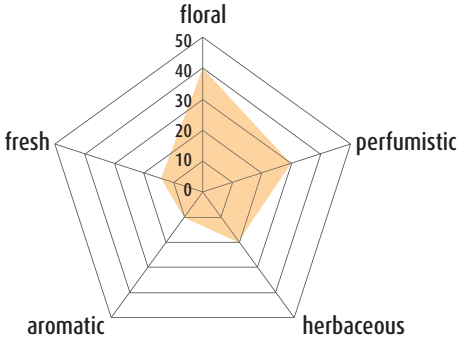
LAVENDER PASTE

- Typical aromatic lavender flavour
- With spicy, floral and perfumist notes
- With lavender extract
- Slightly-purple colour when applied in cream

Item-No.	23820
Product Description	Lavender preparation for the flavouring of fine bakery wares, desserts and edible ices
Dosage	50 g : 1.000 g
Packaging	1 kg jar
Taste Profile	

Dreidoppel product promise:

- Free from artificial colouring and preservatives
- Free from modified starch
- Free from further additives (except for citric acid)

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Flower Power:
Give your fine pastries that special something: With the new and trendy Lavender Paste!

Product Information

08/2023 Mat.-No. 1374 E | Food law information for packaged / loose goods is the responsibility of the processor.

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DREIDOPPEL
IDEAS FOR GOOD TASTE. SINCE 1899.

LAVENDER TARTLETS

INGREDIENTS:

10 Tartlets

36201	Shortcrust Tartlets	10 pcs
32218	Paradiso Fruit Delight Blueberry	300 g

Lavender-Mousse

33066	Sanett solution, Sanett, see label for preparation	50 g
23820	Lavender Paste	30 g
	Cream, whipped, sweetened	420 g

Decoration

lavender blossoms, dried

INSTRUCTIONS:

Fill the Shortcrust Tartlets with Paradiso Fruit Delight Blueberry.
Stir the Sanett solution together with Lavender Paste, and fold in whipped cream. Pipe onto filled tartlets. Chill.
Garnish with dried lavender blossoms.

LAVENDER MACARONS

INGREDIENTS:

10 pcs

	Macarons	20 pcs

Lavender Buttercream

	Water	25 g
34611	Buttercream Base	10 g
23820	Lavender Paste	5 g
	Butter, soft	25 g

INSTRUCTIONS:

Beat the softened butter until fluffy. Mix water with Buttercream Base and Lavender Paste and let soak briefly. Fold the cold buttercream into the butter and continue to whip. Using a piping bag, pipe the buttercream (approx. 6 g) on 10 of the macarons, and cover them with the remaining macarons.