STRAWBERRY

Our selection of Strawberry flavours for baked goods, fine pastry and gelato

DREIDOPPEL

IREKS

Strawberry Bavarois mousse

Milk	0.100 kg
Egg yolk	0.060 kg
Sugar	0.060 kg
Gelatine	0.010 kg
Strawberry puree	0.200 kg
Whipped cream	0.150 kg
Dreidoppel Strawberry flavour of your choice	as desired
Total weight	0.580 kg

Instructions for use:

Allow the gelatine to bloom in cold water. Mix egg yolk and sugar, boil the milk and cook like an English sauce. Add the gelatine while it is hot to melt in. Allow it to cool down. Whip the cream; mix the English sauce with the puree and flavour. Slowly incorporate the whipped cream into the mix.

Strawberry Bake filling

Strawberry puree	0.250 kg
Sugar	0.050 kg
Pectin	0.005 kg
Lemon juice	0.010 kg
Strawberry fresh chopped	0.200 kg
Dreidoppel Strawberry flavour of your choice	as desired
Total weight	0.515 kg

Instructions for use:

Heat the strawberry puree and let it simmer until reduced to 200g. Mix the pectin and sugar together, and add the strawberry. Boil for 20 seconds and add the lemon juice. Allow it to cool down. When cold, mix gently with the fresh pieces of strawberry. Can be used for direct filling, like a confit, jam, or bake filling.

Our Strawberry flavours:

· **All-rounder:**

67570 PASTAROM CLASSIC STRAWBERRY; 5-10gm/kg

· **Fine Pastry and Gelato:**

67260 PASTAROM PASTE STRAWBERRY; 40gm/kg

20704 STRAWBERRY PASTE; 50gm/kg

45408 ICE-CREAM PASTE STRAWBERRY EUROPA GELATOP; 40gm/kg

IREKS

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