



OATMEAL STRAWBERRY PIE

COMPOSITION

For 6 pies Ø 16 cm

- 900 g Crumble
- 1500 g Oatmeal Cake Base
- 500 g Dawn SuCrem Cremapasto
- 900 g Strawberries
- 300 g Glaze

BASIC RECIPES

Crumble

- 1000 g Dawn Creme Cake Mix Vanilla
- 250 g Butter

Oatmeal Cake Base

- 300 g Dawn Creme Cake Mix Vanilla
- 400 g Eggs
- 300 g Butter
- 225 g Water
- 200 g Oatmeal
- 140 g Almond paste

Vanilla Creme

- 200 g Dawn SuCrem Cremapasto
- 500 g Water

Glaze

- 500 g Dawn Belnap Neutral 100
- 400 g Water

PROCESSING

Mix Dawn Creme Cake Base Vanilla and butter until a nice crumble structure arise. Cover the pie form with an 1 cm layer.

Mix all other ingredients with a flatbeater. Pipe it on the crumble base and bake it.

TEMPERATURE: 190 °C

TIME: 20 - 25 Minutes

Blend together Cremapasto with water, stirring constantly and boil it for 2 minutes (95 °C) and let cool down

Pipe of vanilla creme a thin layer on top and decorate with fresh strawberries

Glaze with Belnap

Finish with fresh blueberries

Item Code	Product name	Packaging
0.02395.839	Dawn Creme Cake Mix Vanilla	Bag 12,5 kg
7.71729.100	Dawn Belnap 100 Neutral	Bucket 14 kg
2.99180.115	Dawn SuCrem Cremapasto	Bag 15 kg