

Love
is in the
Air

Creating
New
Traditions
By Dawn since 1920



ORANGE CHOCOLATE MUD PIE



COMPOSITION

For 1 tart Ø 18 cm

- 150 g Crumbles Yellow
- 150 g Crumbles Chocolate
- 150 g Crème Cake batter
- 150 g Orange cream

BASIC RECIPES

1. Crumbles

- 1000 g Crème Cake Base
 - 250 g Butter or margarine
- 1250 g Total**

2. Crumbles Yellow

- 1000 g Crème Cake Base Chocolate
 - 250 g Butter or margarine
- Approx. 3-4 g yellow and red colour
- 1250 g Total**

3. Orange Crème Cake batter

- 1000 g Crème Cake Base
 - 350 g Whole egg
 - 225 g Water
 - 300 g Oil
 - 100 g Variagato orange
- 1875 g Total**

4. Orange Crème

- 350 g Whole milk custard
 - 1000 g Water
 - 1000 g Delifruit Orange
- 2350 g Total**

ASSEMBLY

Press yellow and chocolate cumbles 0,5 cm high and with 2 cm border into a mould
Fill for 2/3 with orange crème cake batter
Pipe in a layer of orange crème
Finish with yellow and chocolate crumble

WORKING METHOD

1-2. Crumbles

Make crumbles with all ingredients

3. Pistache Crème Cake batter

Mix all ingredients with a flat beater for 1 minute at slow speed and 3 minutes at medium speed

4. Cherry Crème

Mix powder and water, let swell for 5 minutes, then whip up for 2 minutes
Add Delifruit orange and mix well

BAKING TIME: approx. 40 minutes
BAKING TEMPERATURE: 180 °C

| Item Code | Product name | Packaging |
|-------------|--------------------------------|-----------|
| 0.00000.000 | Dawn Crème Cake Base | - |
| 0.00000.000 | Dawn Crème Cake Base Chocolate | - |
| 0.00000.000 | Dawn Delifruit Orange | - |