

Love
is in the
Air



Creating
New
Traditions
By Dawn since 1920

SANT VALENTIN'S CUBE



COMPOSITION

1 Cake

- g Oatmeal cookie Base
- g Yogurt cream
- g Cherry cream
- g Red Passion decorgel

BASIC RECIPES

1. Yogurt Cream

- 250 g Dawn Fond Yogurt
- 400 g Water (+/-20°C)
- 1000 g Whipped cream
- 1650 g Total**

2. Cherry Cream

- 200 g Dawn Fond Cherry
- 300 g Water
- 1000 g Whipped cream
- 1500 g Total**

3. Red Passion Decorgel

- 500 g Dawn Decorgel Plus Silver
- 420 g Dawn Decorgel Plus Neutral
- 80 g Dawn Decorgel Plus Cocoa
- C/s Dawn Red color
- 1000 g Total**

ASSEMBLY

Have a square base of baked oat meal cookie
Fill half of the mold with yogurt cream
Put a moment in the freezer to set
Finish filling the mold with the cherry cream
Put in the freezer
Once frozen cover with a thin layer of Red Passion decorgel

WORKING METHOD

1. Yogurt Cream

Mix the Fond Yogurt and water
Add the whipped cream and mix slowly

2. Cherry Cream

Mix the Fond Cherry with water
Add the whipped cream and mix slowly

3. Red Passion Decorgel

Mix all the ingredients
Add necessary quantity of red color to get a correct red tone

Item Code	Product name	Packaging
0.00000.000	Dawn Fond Yogurt	-
0.00000.000	Dawn Fond Cherry	-
0.00000.000	Dawn Decorgel Plus Silver	-
0.00000.000	Dawn Decorgel Plus Neutral	-
0.00000.000	Dawn Decorgel Plus Cocoa	-
0.00000.000	Dawn Red color	-