



Creating

New

Traditions

By Dawn since 1920



*Crafted with tradition,
baked with passion!*



BASIL BLUEBERRY PIE

Nordics

Dawn Foods Germany GmbH
Riedstraße 6, 64295 Darmstadt Germany

Dawn[®]



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COMPOSITION

for approx. 6 cakes

1200 g Almond Short Crust

300 g Cake Base

1500 g Blueberry Filling

BASIC RECIPES

Almond Short Crust

1200 g Dawn Creme Cake Mix Plain

700 g Almond powder

400 g Butter

200 g Eggs

Cake base

1000 g Dawn Creme Cake Mix Plain

350 g Eggs

300 g Vegetable oil

225 g Water

Blueberry Filling

1000 g Dawn Delifruit Blueberry

100 g Fresh Blueberry

5 g Fresh Basil (chopped)

PROCESSING

Roll out shortcrust to 5 mm and put into the form (if dough is too soft cool in a fridge).

Mix all ingredients with a flatbeater for a cake base and pipe a thin layer on the short crust base.

Pipe blueberry filling on the top and bake.

BAKE TEMPERATURE: 190 °C

TIME: approx. 25 Minuten

Glaze with Dawn Belnap Neutral.

Decorate with fresh blueberry and basil.

Item Code	Product name	Packaging
0.02395.839	Dawn Creme Cake Mix Plain	12,5 kg Bag
8.00314.333	Dawn Delifruit Blueberry	3 x 2,7 kg Tins in Trays
7.71729.100	Dawn Belnap 100 Neutral	14 kg Bucket

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