



Creating

New

Traditions

By Dawn since 1920

*Crafted with tradition,
baked with passion!*



THYME MASCARPONE CREAM WITH LEMON

Nordics

Dawn Foods Germany GmbH
Riedstraße 6, 64295 Darmstadt Germany

Dawn[®]



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COMPOSITION

for approx. 12 cup

- 40 g Crumble
- 80 g Lemon Creme
- 300 g Thyme Mascarpone Cream

BASIC RECIPES

Crumble

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

Lemon Cream

- 500 g Dawn Delicreme Lemon
- 100 g Fresh Cream (whipped)

Thyme Mascarpone Cream

- 200 g Dawn Fond Neutral
- 200 g Milk (warm)
- 400 g Mascarpone (soft)
- 700 g Crème (whipped)
- 3 g Fresh Thyme (chopped)
- 2 g Dawn Vanistar

PROCESSING

Mix Creme Cake Base and butter until a nice crumble structure.
Bake it gold brown.

BAKE TEMPERATURE: 190 °C
TIME: approx. 10 Minuten

Mix well with Delicream Lemon and whipped cream.
Pipe around ½ cm layer in to cup.
Sprinkle the crumble on the top.
Boil the milk with thyme.
Mix Fond with warm milk and Vanistar add a part whipped cream.
Add a softened Mascarpone, second half of whipped cream and chopped Thyme and mix gently. Pipe the cream in to cup.
Decorate with Lemon slice and fresh thyme.

Item Code	Product name	Packaging
0.02395.839	Dawn Creme Cake Mix Plain	12,5 kg Bag
8.02749.301	Dawn Delicream Lemon	6 kg Bucket
2.03030.114	Dawn Fond Neutral	2 x 2,5 kg Sachets in Box
2.01363.521	Dawn Vanistar	4 x 1 kg Sachets in Box

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