

Ready to Create



Our Delicious NEW Delicreams

High quality fillings, ideal for layering and topping sweet bakery products

- ✓ Ready-to-use
- ✓ Versatile application
- ✓ Freeze/thaw stable
- ✓ Range of popular flavours

www.dawnfoods.co.uk

Dawn[®]
Creating happiness[™]



Dawn® Delicream

Our Delicreams are high quality rich filling creams, which are ready to use and perfect for fine patisserie, desserts, cakes, donuts and muffins.

Available in popular flavours lemon, caramel and chocolate, they are suitable for layering and filling or can be heated slightly to 32°C to increase fluidity and ease of application. For further versatility, the addition of 20-25% vegetable fat to any of the Delicreams creates a lighter and creamier filling, easily piped into pastry shells or on top of muffins.

Lemon and Blackberry Meringue Tartlets

Makes: 100 Tartlets (approx)

Heat 6000g of Dawn® Delicream Lemon to 40 - 45°C and deposit 60g into each Pruvé Fluted Dutch Tartlet Case (100mm). Allow to cool and set. Whisk 1000g of Dawn® Silvia Fruit Tart Covering and 400g water for 1 minute on slow speed and then 5 minutes on fast speed. Using a plain tube, pipe a swirl of the mixture on top, over to one side of the tartlets and brown with a blow torch or hot grill. Place a fresh blackberry on the other side of the tartlets and top the meringue with a Dobra® Chocolate Decoration.

Chocolate Caramel Tartlets

Makes: 170 Tartlets (approx)

Take 3400g of Dawn® Delicream Pikfein Caramel and spread 20g onto the base of each Pruvé Straight French Tartlet Case (85mm). Heat 6000g of Dawn® Delicream San Felipe Chocolate to 30°C and deposit 35g on top of the caramel layer. Allow to cool and set. Once set, drizzle/spin with more Dawn® Delicream Pikfein Caramel.

Lemon and Strawberry Cream Tartlets

Makes: 100 Tartlets (approx)

Heat 6000g of Dawn® Delicream Lemon to 40 - 45°C and deposit 60g into each Pruvé Fluted Dutch Tartlet Case (100mm). Allow to cool and set. Mix 600g of Dawn® Neutral Fond and 600g of water together and then fold in 3000g of lightly whipped cream. Once the Dawn® Delicream Lemon has set, pipe a swirl of prepared fond mix in the centre, and then place in the freezer for an hour. Remove from the freezer and top with Dawn® Delifruit Strawberry.

S'mores Tartlets

Makes: 100 Tartlets (approx)

Heat 6000g of Dawn® Delicream San Felipe Chocolate to 30°C and deposit 60g into each Pruvé Fluted Dutch Tartlet Case (100mm). Allow to cool and set. Mix 1000g of Dawn® Silvia Fruit Tart Covering with 400g of water using a whisk for 1 minute on slow speed and then 5 minutes on fast speed. Once the chocolate tartlets have set, pipe swirls of the meringue topping onto each and then using a blow torch, brown the meringue.

Item Code	Product Name	Weight	Pack
8.02749.301	DAWN® Delicream Lemon	6kg	Pail
2.03004.325	DAWN® Delicream Pikfein Caramel	5kg	Pail
8.01537.301	DAWN® Delicream San Felipe Chocolate*	6kg	Pail

*Contains 40% real couverture chocolate

Visit www.dawnbakery.co.uk for great recipes and much more inspiration.

Living up to our Promises, Every Day

At Dawn Foods, we want to be a little bit better every day. So that you can keep surprising your customers with exciting new flavours, with delightful, high-quality products and delicious recipes. Every day, creating happiness with:

- **Better taste**, by being experts on traditional, local recipes since 1920 and passionately exploring the world for new tastes in sweet bakery.
- **Better ingredients**, by continuously striving for better quality, as only the best quality ingredients deliver the best end result.
- **Better fit for purpose**, by always improving our solutions to fit your changing specific needs and requirements.
- **Better creativity**, by constantly providing you with endless inspiration for delicious recipes and amazing applications, based on the latest trends.

Dawn Foods UK Ltd.

Worcester Road, Evesham, Worcs.

WR11 4QU, UK

Phone +44 1386 760 843

Email: Info.UK@dawnfoods.com

Website: www.dawnfoods.co.uk

Printed on 100% FSC recycled paper
DELICREAM 07/16

Dawn®

Creating happiness™