

## 1 Tiramisu-Slices, frame = 30 x 20 cm (12 x 8 in)



approx. 48 pcs sponge fingers ①, each 9 cm (3 1/2 in) long  
400 g (14 oz) mocca syrup ②

### Tiramisu Cream

100 g (3 1/2 oz)	<b>Alaska-express Tiramisu</b>	} Dissolve <b>Alaska-express</b> in water
125 g (4 1/2 oz)	Water	
500 g (1 lb 1 1/2 oz)	Whipped cream, unsweetened	Fold under

- ◆ Set together with mocca syrup soaked sponge fingers (2 layers) and Tiramisu cream
- ◆ Refrigerate for one hour.
- ◆ Remove the frame/mould. Dust with cocoa.

## 2 Tiramisu-Drop, 1 bar – 5 drop moulds



10 layers of thin Swiss roll in drop shape

### Tiramisu Cream

50 g (2 oz)	<b>Alaska-express Tiramisu</b>	} Dissolve <b>Alaska-express</b> in water
60 g (2 oz)	Water	
250 g (9 oz)	Whipped cream, unsweetened	Fold under

- ◆ Set together with Tiramisu cream and Swiss rolls (2 each mould)
- ◆ Refrigerate for one hour

Marble the top using **Cristaline** and **Dessert Paste Mocca**. Remove from mould. Serve with topping/sauce.

## 3 Tiramisu-Torte, 18 cm (7 in) Ø



2 layers of sponge, each 1 cm (0.4 in) thick  
approx. 25 pcs sponge fingers ①, 8 cm (3.2 in) long  
250 g (9 oz) mocca syrup ②

### Tiramisu Cream

100 g (3 1/2 oz)	<b>Alaska-express Tiramisu</b>	} Dissolve <b>Alaska-express</b> in water
125 g (4 1/2 oz)	Water	
500 g (1 lb 1 1/2 oz)	Whipped cream, unsweetened	Fold under

### Method:

- ◆ Place a ring that has been oiled and dusted with icing sugar around the sponge. Soak with mocca syrup.
- ◆ Fill in half of the Tiramisu cream. Place the second sponge and soak. Fill in remaining cream and level off.
- ◆ Refrigerate for one hour. Remove the ring.
- ◆ Decorate with sponge fingers and chocolate decorations.

### ① Basic recipe sponge fingers

150 g (5 oz)	<b>Othello-Mix</b>	} Whip for 5 mins. at high speed in a mixer
150 g (5 oz)	Eggs	
50 g (2 oz)	Water	

Pipe desired size on a baking tray  
Bake at 210 °C (410 °F)  
for approx. 10 mins.

### ② Basic recipe mocca syrup

125 g (4 1/2 oz)	Water	} Boil, let cool down
125 g (4 1/2 oz)	Sugar	
20 g (1/2 oz)	<b>Dessert Paste Mocca</b>	} Add
20 g (1/2 oz)	<b>Royal Amaretto</b>	

## 1 **Bianka-Walnut-Torte** 1 mould, 18 cm Ø (7 in Ø)



4 pcs Chocolate sponges, 18cm Ø (7 in Ø)

### Bianka-Walnut-Cream

500 g (1 lb)	<b>Bianka Cream</b> ①	} Whisk well
40 g (1 1/2 oz)	<b>Dessert Paste Walnut</b>	
100 g (3 oz)	<b>Rum Syrup</b> ②	

- ◆ Soak the sponges with rum syrup
- ◆ Put the cake together with the sponges and the Bianka-Walnut-Cream
- ◆ Put into the refrigerator
- ◆ Spread **Mohrenglanz Nut** coating and decorate as shown in the picture

## 2 **Lemon Torte** 2 moulds, 18 cm Ø each (7 in Ø)



200 g (6 1/2 oz)	<b>Mürbella</b> , short pastry mix ③	} Mix well
250 g (8 oz)	<b>Limetto</b> , lemon pie filling	
300 g (10 oz)	Water	} Whip up and fold under dough mix
4 pcs	Egg white	
80 g (2 1/2 oz)	Sugar	
25 g (3/4 oz)	<b>Ovasil</b>	} Whip up
235 g (8 oz)	Water	
190 g (6 oz)	Sugar	

- ◆ Roll out short pastry dough and fill into moulds
- ◆ Put lemon dough into moulds and bake off for approx. 18 min. at 180 °C (360 °F)
- ◆ Let cool off
- ◆ Whip up to meringue, spread on and brown in a hot oven

## 3 **Variations with Mandelkrone**



### Short Pastry ④

### Almond Filling

500 g (1 lb)	<b>Mandelkrone</b> , almond filling	} Whip up
100 g (3 oz)	Butter or margarine	
2 pcs	Eggs	

- ◆ Roll out short pastry dough (2,5 mm thick) and fill into cups
- ◆ Fill in almond filling
- ◆ Bake off at 180 °C (360 °F) for approx. 15 min.
- ◆ Decorate with almonds or fondant

### ① Basic recipe Bianka-Cream

200 g (6 1/2 oz)	<b>Bianka</b> , white butter cream base	} Whisk well
200 g (6 1/2 oz)	Butter or margarine	
100 g (3 oz)	Water or syrup	Add slowly and whip well

### ② Basic recipe Rum Syrup

1000 g (2 lb)	Water	} Bring to boil and let cool down
1000 g (2 lb)	Sugar	
150 g (5 oz)	<b>Dessert Paste Rum</b>	} Stir in