

Sahnissima[®] DELUXE



backaldrin[®]

ORANGE- STRACCIATELLA TORTE

KO 619

4 Tortes 18 cm diameter or 2 Tortes 26 cm diameter

Chocolate Batter

0.600 kg **Viennese SacherMix** (2486)
0.300 kg whole egg
0.200 kg cooking oil
0.080 kg water
0.140 kg couverture
1.320 kg Chocolate Batter

Processing

Mixing time: 1 – 2 minutes
Scaling weight: 0.300 kg (18 cm diameter)
Baking temperature: 170 – 180 °C
Baking time: 20 – 25 minutes
Vent: closed

Fruttigel Apricot

0.250 kg **Fruttigel Apricot** (3989)
0.050 kg orange juice
0.300 kg Fruttigel Apricot

Orange Cream

0.500 kg whipping cream (36 %)
0.400 kg orange juice
0.400 kg **Sahnissimo® Neutral** (2874)
0.015 kg **Orange Flavour** (1355)
0.080 kg Cointreau
1.395 kg Orange Cream

Orange Soak

0.100 kg sugar syrup
0.100 kg orange juice
0.025 kg Cointreau
0.225 kg Orange Soak

Stracciatella Cream

0.600 kg whipping cream (36 %)
0.120 kg **Sahnissimo® Neutral** (2874)
0.120 kg water
0.100 kg chocolate flakes (fine)
0.940 kg Stracciatella Cream





Hint

For the preparation of slices (1 baking tray 60 x 40 cm) increase the amount of batter 1.5 times (chocolate base, cream, orange soak and stracciatella cream). The amount of **Fruttigel Apricot** (3989) stays the same.

Preparation Fruttigel Apricot

Bring **Fruttigel Apricot** (3989) and orange juice to the boil.

Preparation Chocolate Base

Briefly mix heated whole egg and water with cooking oil and **Viennese SacherMix** (2486). Add heated, liquid couverture (40 – 50 °C) and mix at medium speed for approx. 1 – 2 minutes. Spread batter evenly into a cake mould and bake at 170 – 180 °C for 20 – 25 minutes.

Preparation Orange Soak

Prepare sugar syrup: bring water and sugar (ratio 1:1) to the boil. Mix cooled down sugar syrup with orange juice and Cointreau.

Preparation Orange Cream

Whip cooled, unsweetened cream until smooth. Mix orange juice, **Orange flavour** (1355), **Sahnissimo® Neutral** (2874) and Cointreau until well blended. Gradually fold in whipped cream.

Preparation Stracciatella Cream

Whip cooled, unsweetened whipping cream until smooth. Mix **Sahnissimo® Neutral** (2874) and water until well blended. Gradually fold in whipped cream. Finally stir in chocolate flakes.

Preparation Orange-Stracciatella Torte

Line cake ring with plastic film. Cut chocolate base horizontally in two equal pieces. Place lower half into cake ring, soak with prepared orange soak and spread evenly with orange cream. Cut second chocolate base (lower diameter), place in the middle and soak with orange soak. Create a smooth surface with the orange cream, by pressing the smaller cake base into the cream. Fill a piping bag with stracciatella cream and, using a 10 mm nozzle, pipe large beads on top. Freeze torte.

Decorate frozen torte with fine beads of **Fruttigel Apricot** (3989). Pull off plastic film and finish as desired.



CHOCOLATE MOUSSE TORTE WITH STRAWBERRY CENTRE

KO 621



4 Tortes 18 cm diameter
or 2 Tortes 26 cm diameter

Brownie Batter

0.900 kg **BrownieMix** (2594)
0.330 kg cooking oil
0.270 kg pasteurised whole egg
0.180 kg water
1.680 kg Brownie Batter

Chocolate Mousse

0.800 kg whipping cream (36 %)
0.250 kg pasteurised whole egg
0.200 kg couverture
0.150 kg **Sahnissimo® Chocolate** (2894)
0.050 kg crystal sugar
0.100 kg water (60 °C)
1.550 kg Chocolate Mousse

Strawberry Jelly

0.200 kg strawberries (pureed)
0.120 kg **Sahnissimo® Strawberry** (2893)
0.320 kg Strawberry Jelly

Processing

Mixing time: 2 minutes
Scaling weight: 0.350 kg (18 cm diameter)
Baking temperature: 170 – 180 °C
Baking time: 20 – 25 minutes
Vent: closed

Strawberry Cream

0.500 kg whipping cream (36 %)
0.150 kg water
0.125 kg **Sahnissimo® Strawberry** (2893)
0.775 kg Strawberry Cream

Preparation Brownie Base

Mix all ingredients at medium speed for 2 minutes. Spread batter evenly into cake mould. Bake at 170 – 180 °C with closed vent for 20 – 25 minutes.

Preparation Chocolate Mousse

Whip cooled, unsweetened cream until smooth. Beat pasteurised whole egg with crystal sugar until foamy. Mix **Sahnissimo® Chocolate** (2894) with hot water (60 °C), until well blended. Add liquid couverture and stir until smooth. Fold in foamy beaten eggs. Briefly fold in whipped cream.

Preparation Strawberry Jelly

Puree strawberries and stir in **Sahnissimo® Strawberry** (2893) until smooth.

Preparation Strawberry Cream

Whip cooled, unsweetened cream until smooth. Mix **Sahnissimo® Strawberry** (2893) with water until well blended. Gradually fold in whipped cream.

Preparation Torte

Line cake ring with plastic film. Remove crust from surface of brownie base. Cut horizontally in two equal pieces. Place the lower half into the cake ring and spread a circle of strawberry cream around the edge of the cake. Fill the inner circle with strawberry jelly, then spread chocolate mousse evenly onto it. Top with upper half of brownie base. Freeze briefly. Remove plastic film and spread cake with chocolate mousse. Using your palette knife in upward strokes, create an uneven surface. Freeze again. Top with chocolate flakes and sprinkle lightly with cacao powder. Finally, dust chocolate flakes with **Sweet & White** (2230).

Hint

For preparation of slices (1 baking tray 60 x 40 cm) increase the amount of batter 1.5 times. For the strawberry jelly, increase amount 3 times (approx. 0.900 kg).



CHEESECAKE WITH APRICOT GLAZE

KO 623 AT



4 Tortes 18 cm diameter
or 2 Tortes 26 cm diameter

Sponge Batter

0.500 kg **Viennese BiscuitMix** (1459)
0.350 kg water
0.850 kg Sponge Batter

Curd Cream

0.800 kg whipping cream (36 %)
0.400 kg **Sahnissimo® Neutral** (2874)
0.400 kg water
0.600 kg curd (20 %)
0.005 kg **Lemon Flavour** (1370)
2.205 kg Curd Cream

Processing

Whipping time: 6 – 8 minutes
Scaling weight: 0.150 kg (18 cm diameter)
Baking temperature: 170 – 180 °C
Baking time: 20 – 25 minutes
Vent: closed

Apricot Glaze

0.500 kg apricots (finely chopped)
0.150 kg apricot juice
0.150 kg **Sahnissimo® Neutral** (2874)
0.050 kg orange juice
0.850 kg Apricot Glaze

Tip

Cheesecake can also be prepared in the classic way, leaving out the apricot glaze.

Preparation Sponge Base

Mix all ingredients at high speed for 6 – 8 minutes. Spread batter evenly into a cake mould. Bake at 170 – 180 °C with closed vent for 20 – 25 minutes.

Preparation Curd Cream

Whip cooled, unsweetened cream until smooth. Mix curd with **Lemon Flavour** (1370) until well blended. Then mix **Sahnissimo® Neutral** (2874) and water until paste-like. Gradually fold in whipped cream.

Preparation Apricot Glaze

Chop apricots finely. Mix apricot and orange juice with **Sahnissimo® Neutral** (2874) until well blended. Fold in chopped apricots.

Preparation Cheesecake

Line cake ring with plastic film. Cut sponge base horizontally in two equal pieces. Place lower half into cake ring. Spread apricot jelly onto sponge base. Then spread curd cream onto apricot glaze and place second half of sponge base on top. Press down briefly. Freeze cake. Finally, dust with **Sweet & White** (2230).

Hint

For the preparation of slices (1 baking tray 60 x 40 cm) double the amount of sponge batter and increase the amount of apricot glaze 1.5 times.



CHERRY MERINGUE TORTE

KO 628



Tip

For a more elaborate touch, add chopped sour cherries to one layer of cream.

4 Tortes 18 cm diameter
or 2 Tortes 26 cm diameter

Meringue Batter

0.050 kg **AlbuFix** (1400)
0.350 kg crystal sugar
0.350 kg water (70 °C)
0.150 kg ground hazelnuts
0.050 kg wheat starch
0.005 kg cocoa powder
0.955 kg Meringue Batter

Processing

Whipping time: 5 – 8 minutes
Scaling weight: 0.050 kg (18 cm diameter)
Baking temperature: 140 °C
Baking time: 50 – 55 minutes
Vent: open

Cream

1.000 kg whipping cream (36 %)
0.170 kg **Sahnissimo® Neutral** (2874)
0.170 kg water
0.070 kg **Viennese Dessert Cream** (2043)
0.060 kg Maraschino (cherry liqueur)
1.470 kg Cream

Cherry Glaze

0.500 kg cherry juice
0.170 kg **Sahnissimo® Neutral** (2874)
0.670 kg Cherry Glaze

Decor – Yoghurt Cream

0.100 kg yoghurt
0.020 kg **Sahnissimo® Neutral** (2874)
0.120 kg Decor – Yoghurt Cream



b

Preparation Meringue layers

Boil up water to 70 °C and beat with crystal sugar and **AlbuFix** (1400) for 5 – 8 minutes. Mix together ground hazelnuts, wheat starch and cacao powder and fold into prepared batter. Thinly spread meringue batter to diameter of desired cake size. Bake at 140 °C with open vent for 50 – 55 minutes. If possible, allow to dry overnight in a warm room.

Preparation Cream

Whip cooled, unsweetened cream until smooth. Mix **Sahnissimo® Neutral** (2874), **Viennese Dessert Cream** (2043), water and Maraschino until well blended. Gradually fold in whipped cream.

Preparation Cherry Meringue Torte

Spread first of the four meringue layers with approx. 0.070 kg cream. Place second meringue layer on top and repeat this until 4 layers are formed. The cream should form the last layer. Freeze the torte. While torte is still frozen, spread a thin layer of cherry glaze on top. Allow to cool once more. Top with the rest of the cherry glaze. With a spoon, decorate with drops of yoghurt cream. Decorate the outside of the torte with chopped hazelnuts.

Hint

For the preparation of slices (1 baking tray 60 x 40 cm), double the amount of batter for meringue sheets. For cherry glaze and cream, increase the amount 1.5 times.

Preparation Cherry Glaze

Bring cherry juice to the boil. Gradually add **Sahnissimo® Neutral** (2874) and mix until smooth. Allow to cool down.

Preparation Decor – Yoghurt Cream

Mix yoghurt and **Sahnissimo® Neutral** (2874) until smooth.

MALAKOFF TORTE

KO 625 AT



4 Tortes 18 cm diameter
or 2 Tortes 26 cm diameter

Sponge Batter

0.500 kg **Viennese BiscuitMix** (1459)
0.350 kg water
0.850 kg Sponge Batter

Processing

Whipping time: 6 – 8 minutes
Scaling weight: 0.150 kg (16 cm diameter)
Baking temperature: 170 – 180 °C
Baking time: 20 – 25 minutes
Vent: closed

Sponge Fingers

0.800 kg **Viennese BiscuitMix** (1459)
0.400 kg egg white
0.160 kg water
0.160 kg crystal sugar
1.520 kg Sponge Fingers

Cream

0.500 kg whipping cream (36 %)
0.170 kg **Sahnissimo® Neutral** (2874)
0.170 kg water
0.030 kg **Viennese Dessert Cream** (2043)
0.100 kg pasteurised egg yolk
0.970 kg Cream

Deco-Cream

0.600 kg whipping cream (36 %)
0.120 kg **Sahnissimo® Neutral** (2874)
0.120 kg water
0.840 kg Deco-Cream

Processing

Whipping time: 6 – 8 minutes
Baking temperature: 210 – 220 °C
Baking time: 7 – 8 minutes
Vent: closed



Preparation Sponge Base

Mix all ingredients at high speed for 6 – 8 minutes. Spread batter evenly into baking mould. Bake at 170 – 180 °C with closed vent for 20 – 25 minutes.

Preparation Sponge Fingers

Mix all ingredients at high speed for 6 – 8 minutes. Pipe out the batter using a No. 12 nozzle (sponge finger shape). Sprinkle surface lightly with powdered sugar. Bake at 210 – 220 °C with open vent for 7 – 8 minutes.

Preparation Cream

Beat pasteurised egg yolk until well blended. Whip cooled, unsweetened cream until smooth. Mix **Sahnissimo® Neutral** (2874), **Viennese Dessert Cream** (2043) and water until paste-like. Briefly fold in beaten egg yolk. Gradually fold in whipped cream.

Tip

For a classic Malakoff Torte – soak sponge fingers with rum – sugar syrup mixture.

Preparation Deco-Cream

Whip cooled, unsweetened cream until smooth. Mix **Sahnissimo® Neutral** (2874) with water. Gradually fold in whipped cream.

Preparation Malakoff Torte

Line cake ring with plastic film. Cut sponge base horizontally in two equal pieces (cake bases for two cakes). Place cake base into cake ring (18 cm diameter). Spread one part of the cream onto it. Soak prepared sponge fingers well in pineapple juice and place on top of cream. Repeat this process. Finally, spread deco-cream evenly on top. Decorate with beads of deco-cream, using a piping bag. Finish as desired (e.g. chopped pistachios).

Hint

For the preparation of slices (1 baking tray 60 x 40 cm) double the amount of cream. For deco-cream increase the amount 1.5 times. Amount for batter of sponge base and sponge finger batters stay the same.

Soak

1.000 kg sugar syrup (boil up water and sugar – ratio 1:1)
 0.300 kg rum
 1.300 kg Soak

DESSERT OF DARK AND WHITE MOUSSE

KO 630



Chocolate Mousse

0.800 kg whipping cream (36 %)
0.250 kg pasteurised whole egg
0.200 kg couverture (45 °C)
0.100 kg **Sahnissimo® Chocolate** (2894)
0.050 kg crystal sugar
0.100 kg water
1.500 kg Chocolate Mousse

White Chocolate Mousse

0.800 kg whipping cream (36 %)
0.250 kg pasteurised whole egg
0.200 kg white couverture (45 °C)
0.150 kg **Sahnissimo® Neutral** (2874)
0.100 kg water (50 °C)
1.500 kg White Chocolate Mousse

Chocolate Sponge Batter

0.500 kg **Viennese SacherMix** (2486)
0.300 kg whole egg
0.125 kg water
0.925 kg Chocolate Sponge Batter

Processing

Mixing time: 6 – 8 minutes
Scaling weight: 0.800 kg
Baking temperature: 210 – 220 °C
Baking time: 7 – 8 minutes
Vent: closed

Cacao Soak (Variation 1)

0.500 kg sugar syrup (water and sugar mixture – ratio 1:1)
0.030 kg cocoa
0.530 kg Cacao Soak

Baileys Soak (Variation 2)

0.200 kg Baileys
0.200 kg sugar syrup (water and sugar mixture – ratio 1:1)
0.100 kg water
0.500 kg Baileys Soak

Preparation Dark Chocolate Mousse

Whip cooled, unsweetened cream until smooth. Beat pasteurised whole egg with crystal sugar until foamy. Mix **Sahnissimo® Chocolate** (2894), hot water (60 °C) and liquid chocolate coating. Fold in beaten whole egg. Gradually fold in whipped cream.

Preparation White Chocolate Mousse

Whip cooled, unsweetened cream until smooth. Beat pasteurised whole egg with crystal sugar until foamy. Mix **Sahnissimo® Neutral** (2874), hot water (50 °C) and liquid white chocolate couverture. Fold in beaten egg. Gradually fold in whipped cream.

Preparation Chocolate Sponge Base

Mix all ingredients at high speed 6 – 8 minutes. Spread batter evenly into a baking tray and bake at 210 – 220 °C.

Preparation Cacao Soak

Bring water and sugar to boil. Allow to cool down and stir in cacao powder.

Preparation Baileys Soak

Bring water and sugar to boil. Allow to cool down and mix with Baileys and water.

Preparation Dessert

Cut chocolate sponge base into small squares and soak in cacao or Baileys soak. Fill dessert glasses, alternately, with dark and white chocolate mousse, placing soaked chocolate sponge pieces in between. Finish as desired.

Tip

The mousse can also be served directly on plates, and decorated as desired, or left to set and then scooped out.





PANNA COTTA

KO 617

Panna Cotta

1.000 kg whipping cream (36 %)
 0.150 kg **Sahnissimo® Neutral** (2874)
 0.006 kg **Vanilla Flavour** (1365)
 1.156 kg Panna Cotta

When serving the Panna Cotta in a dessert glass, reduce amount of **Sahnissimo® Neutral** (2874) (0.100 kg less).

Tip

Serve on a dessert plate, decorate with strawberries and fruit coulis.

Preparation

Bring whipping cream with **Vanilla Flavour** (1365) or vanilla beans to the boil. Stir in **Sahnissimo® Neutral** (2874) until well blended. Pour into desired moulds and leave to cool. Finally, carefully turn out the Panna Cotta onto plates, or serve in dessert glasses. Decorate as desired.

Perfect for creative Sweet Dreams

With **Sahnissimo®**, there are no limits. Try the dessert creations with fruit liqueurs, pureed fruit, fruit brandy or a fruit syrup of your choice. Please note: to achieve perfect results when using liquid ingredients, the amount of water must be reduced. **Sahnissimo®** is perfect for stabilizing fruit sauces, purees or fruit juices. Even fruit jellies can be refined with it. **Sahnissimo®** enhances the natural flavour of fruit fillings. **Sahnissimo®** produces good results with even the most acid of fruits, with the exception of kiwi.



1

Prepare fruit (wash, pit, core, etc.).
Puree desired quantity of fruit.



2

Measure out **Sahnissimo®** and
gradually fold in pureed fruit.
Adjust amount of **Sahnissimo®**
according to fruit texture.



3

Mix **Sahnissimo®** with pureed
fruit until smooth and the surface
of the mixture appears shiny.



4

Use prepared fruit mixture
immediately. Fill a piping bag with
the mixture and use as desired.



5

Refrigerate for a few hours.
Ready!

TIP

- ↗ Generally, prepare desserts in a cool room.
- ↗ Use cooled whipping cream (0 to 5 °C).
Also cool bowl before the preparation.
- ↗ Adjust amount of **Sahnissimo®** to the fat content of the cream.
If the content of fat in the cream is lower than 33 %, increase the amount of **Sahnissimo®**.
- ↗ Whip cream without sugar, since **Sahnissimo®** is already sweetened.
- ↗ As the preparation of the desserts requires “further whipping”, take care not to whip the cream completely. Only in this way will the cream stay fluffy and light.
- ↗ Mix **Sahnissimo®** with warm water (optimal dissolving temp is ± 20 °C) until the surface seems shiny.
Immediately fold in the whipping cream, to prevent lump formation.
- ↗ Using a rubber spatula, scrape the sides of the bowl to ensure the ingredients are well incorporated.
- ↗ Immediately after completion, refrigerate or freeze the desserts.
- ↗ The following principle applies: to prevent discolouration and loss of volume, use the prepared cream as soon as possible.

Sahnissimo® DELUXE

Sahnissimo® Neutral, Strawberry, Chocolate

Product information

Product Number: Sahnissimo® Neutral (2874)
Sahnissimo® Strawberry (2893)
Sahnissimo® Chocolate (2894)

Packaging: 6 x 1 kg tins in cardboard box

Product advantages:

- ↘ Perfect stability and cutting stability
- ↘ Good freezing and thawing characteristics
- ↘ Balanced sweetness (already contains sugar)
- ↘ No artificial colourings or flavourings
- ↘ Available in Neutral, Strawberry and Chocolate flavours
- ↘ Simple and reliable handling
- ↘ Only small amount required

backaldrin®

Current information pertaining to the baked products, in terms of the food information regulation (EU-VO 1169/2011), may be obtained from your backaldrin consultant or via email to info@backaldrin.com.