

SUMMER DREAMS



Siebin

15 jars

200 g Cookies, crushed (crumbs)

Cream Cheese Filling

200 g **Yogicreme**

200 g Water

150 g Cream Cheese

Whip up at high speed
for 5 min.

Orange Filling

500 g Orange

250 g Water

75 g **Super Klardick**

100 g Sugar

25 g **Confectionery Paste Orange**

Mix the **Super Klardick** with sugar and blend with Orange fruits and stir into water and add **CP Orange**

Orange Yogurt Creme

200 g **Yogicreme**

200 g Water

300 g Cream, unsweetened

30 g **Confectionery Paste Orange**

Whip up at high speed
for 5 min.

Ganache

200 g **Schogana**, melted

75 g Cream, unsweetened (40 °C)

10 g **Confectionery Paste Orange**

Mix all ingredients

Method

- Put crumbs into the jars.
- Pipe Cream Cheese Filling, Orange Filling and Orange Creme onto the crumbs.
- Cover with Ganache and decorate as shown the picture.

ORANGE NEST



YOGURT AHOI!



20 short pastry tartlets / 1 bar 20 pieces 7 cm diameter

Yoghurt Creme (tartlets filling)

100 g **Yogicreme**

100 g Water

150 g Cream, unsweetened

Whip up at high speed
for 5 min.

Raspberry Jelly

500 g Water

50 g **Clarissimo**

200 g Sugar

100 g Raspberries

30 g **Confectionery Paste Raspberry**

Bring water to a boil. Mix sugar and **Clarissimo** and stir into the boiling water, add **CP Raspberry**

Yogurt Creme (bars filling)

200 g **Yogicreme**

200 g Water

300 g Cream, unsweetened

Whip up at high speed
for 5 min.

Method

- Fill in the tartlets Yogurt Creme, after it has cooled down, level off with Raspberry Jelly.
- Fill in the mould/bars, that have been oiled and dusted with icing sugar, the **Yogicreme** and refrigerate for approx 1 hour.
- Remove from the mould/bars and place onto the tartlets.
- Decorate as shown in the picture.