

15 jars

200 g Cookies, crushed (crumbs)

Cream Cheese Filling

200 g Yogicreme	Whip up at high speed
200 g Water	for 5 min.
150 g Cream Cheese	TOF 5 ITHE.

Orange	e Filling	
500 g	Orange	Mix the Super
250 g	Water	Klardick with sugar
75 g	Super Klardick	and blend with Orange
100 g	Sugar	fruits and stir into water
25 g	Confectionery Paste Orange	and add CP Orange

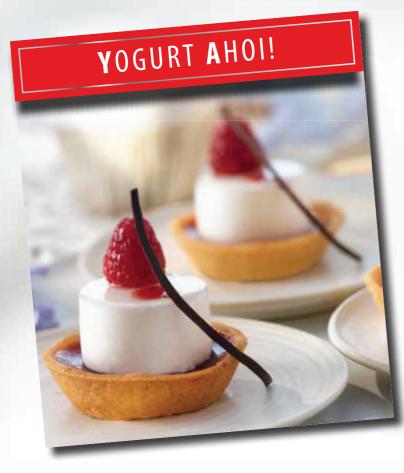
Orange Yogurt Creme

200 g Yogicreme	
200 g Water	Whip up at high speed
300 g Cream, unsweetened	for 5 min.
30 g Confectionery Paste Oran	ge
Ganache	

Ganach	ie		
200 g	Schogana, melted		
75 g	Cream, unsweetened (4	40 °C)	Mix all ingredients
10 g	Confectionery Paste O	range	

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.





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

Yoghurt Creme (tartlets filling)

100 g Yogicreme	Whip up at high speed
100 g Water	for 5 min.
150 g Cream, unsweetened	101 3 111111.
Raspberry Jelly	
FOO a Water	

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500 g	Water	Dring water to a bail
50 g	Clarissimo	Bring water to a boil.
200 g	Sugar	Mix sugar and Clarissimo and stir
100 g	Raspberries	
30 g	Confectionery Paste	into the boiling water,
	Raspberry	add CP Raspberry

Yogurt Creme (bars filling)

200 g Yogicreme	Whip up at high speed
200 g Water	for 5 min.
300 g Cream, unsweetened	IOI 3 IIIIII.

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.