

Blood Orange Wave

Ingredients:

28.21 oz (800g)	2 Sponge Sheets, plain and cocoa (799728, 799820)
10.58 oz (300g)	cherry fruit filling
2.11 oz (60g)	Blood Orange Flavor Paste (DRE 51104 7)
4.23 oz (120g)	Sanett Solution (DRE 33007 5)
35.27 oz (1000g)	whipped, sweetened dairy cream

Decoration:

15.87 oz (450g)	Schokoladino (DRE 36818 4)
3.52 oz (100g)	white chocolate ganache
10.58 oz (300g)	decoration cream with cream stabilizer <i>Stabifix F</i> (DRE 31904 9)
36pcs	<i>Jura Small Round</i> (96212)
1.76 oz (50g)	pistachio pieces

Directions:

1. Flatten the fruit filling onto the plain sponge roll and cut 3 strips each with the 12cm width.
2. Mix the Blood Orange Flavor Paste with the warm Sanett solution and fold into the whipped dairy cream.
3. Pipe the Blood Orange cream onto the strips.
4. Cut the cocoa sponge into 3 stripes as well, place onto the plain sponge and the cream and press them together carefully.
5. Coat with Schokoladino, drizzle with white chocolate ganache, pistachio semolina, decoration cream and *Jura Small Round*
6. Place in the refrigerator. You can serve with *Dreidoppel Gelatop Dessert Sauce*, custard or whipped cream.



International Foods & Ingredients
760 Lakeside Drive, Gurnee, IL 60031
P: 847-855-7400 • F: 847-855-7408
www.ifigourmet.com