

33 à la Dreidoppel



# Step on the Savory Side



**In** European culinary tradition, sweet and savory goes hand in hand. Dreidoppel is the world's premier manufacturer of flavorings and specialty ingredients. Based in Germany, the company has over 100 years of experience producing fine fruit, nut, coffee and liquor flavorings for the Culinary Professional.

**DON'T FORGET  
TO SHARE  
DREIDOPPEL  
FLAVOR PASTES  
WITH YOUR  
PASTRY CHEF!**

## FLAVOR PASTES ARE GREAT FOR:

Whipped dairy and non-dairy cream, all types of dough, fillings, buttercreams, mousse, yogurt, cream cheese products, chocolate & chocolate praline fillings, fondant, Ice Cream and Milk Shakes!



### Chutneys

Use Dreidoppel Flavor Pastes in your Chutneys!

They traditionally follow a sweet & sour flavor profile and often include typical sweet ingredients, such as fruits, raisins and tomatoes. Dreidoppel has over 20 different fruit flavors to choose from.

### Salad Dressings

Use fruit flavor pastes to create salad dressings and unique vinaigrettes. Blood-orange vinaigrette, red-currant and champagne-vinegar dressing, and cherry-cider dressing would all pair well with any salad. Come up with your own creation today!

### Sauces & Meat Glaze

Dreidoppel Flavor Pastes can also act as ready-made dipping sauce. Pair it with a base to create tomato-apple, mango-curry, grilled-peach and even banana types. Perfect for asian dishes too.

