

MACAROON PASTE & ODENBAKE

Ready to use paste



Odense

DELICIOUS CAKES EASY MADE WITH ODENSE PASTE



AMARETTI

1000 g ODENSE Macaroon Paste or Odenbake
60 g hazelnut flakes
icing sugar

Mix the paste with the hazelnut flakes. Pipe small cakes of approx. 20 g each into a large tray with icing sugar. Roll the cakes in the icing sugar until they are all covered with sugar and place them on silicone paper. Create the preferred shape of the cakes, using your fingers. Bake at 220° C for approx. 10 min.



DANISH MACAROOON

Pipe the ODENSE Macaroon Paste or Odenbake right from the bucket into small round macaroons of 10 g on silicone paper.
Bake at 200° C for approx. 12 min.

When the cakes are cold fill with ODENSE Ready-to-pipe Nougat or your favorite ganache between two macaroons.



ALMOND TOPS

Pipe the ODENSE Macaroon Paste or Odenbake right from the bucket in tops of 20 g on silicone paper. Decorate the top with a whole blanched almond.

Bake at 220° C for approx. 12 min.

When the tops are cold dip the bottom in dark chocolate.



CHOCOLATE TOPS

1000 g ODENSE Macaroon Paste or Odenbake
100 g dark chocolate chunks

Mix the chocolate chunks into the paste and pipe small tops of approx. 20 g on silicone paper. Bake at 220° C for approx. 12 min.

When the tops are cold dip the bottom in chocolate and pipe chocolate decoration on the top.



VULCANO CAKES

Pipe the ODENSE Macaroon Paste or Odenbake right from the bucket in mounds of 20 g on silicone paper. Make a hollow in the middle of the cake using the end of a wooden spoon or your finger, dipped in water. Bake at 220° C for approx. 12 min.

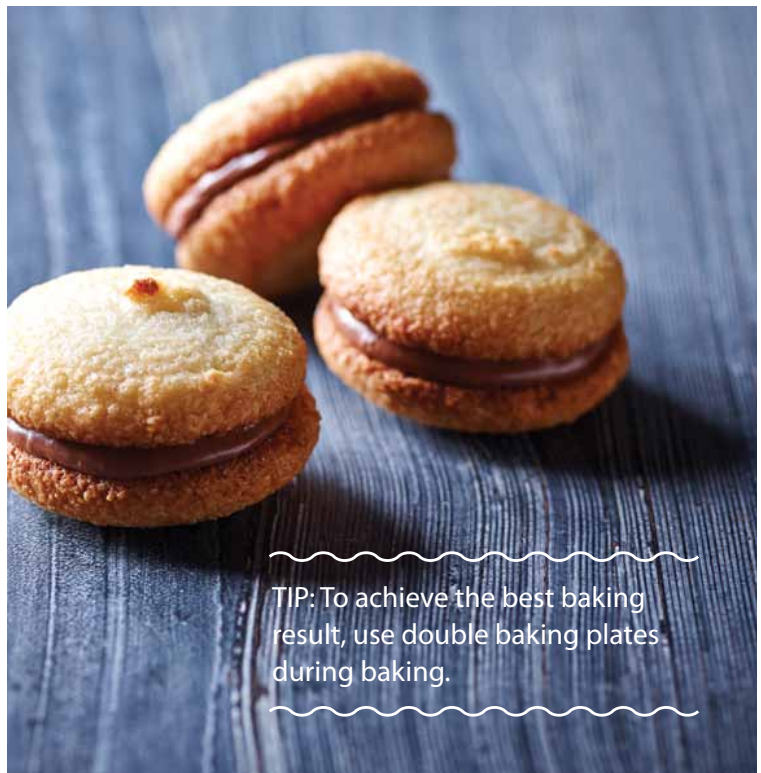
If the hollow is not deep enough after baking, repeat the technique with the wooden spoon. When the cakes are cold fill the hollow with red fruit filling of your own choice and dip the bottom in dark chocolate.



CINNAMON SWEETS

1000 g ODENSE Macaroon Paste or Odenbake
15 g ground cinnamon
cane sugar

Mix the paste with cinnamon and pipe small cakes of approx. 20 g into a large tray with cane sugar. Roll the cakes in the sugar until they are all covered and place them on silicone paper. Use your fingers to squeeze the cakes into the preferred shape. Bake at 220° C for approx. 12 min.



TIP: To achieve the best baking result, use double baking plates during baking.

ODENSE MACAROON PASTE AND ODENBAKE

are ready to use right from the bucket, very convenient and easy to use. All the pastes give your cakes a consistent high quality, perfect taste and texture every time.

ODENSE ready to use pastes are quick and easy to integrate into the production process in the bakery. Flavours can be added to give the cakes your own personal touch. All cakes are suitable for freezing at any stage during the production process.

ODENSE Macaroon Paste is based on apricot kernels and supplied in 12.5 kg buckets.

ODENSE Odenbake is based on apricot kernels and almonds and supplied in 6 kg buckets.

ODENSE Odenbake Plus is based on almonds and supplied in 12.5 kg buckets.

To keep the products fresh for a longer time, all buckets are sealed with an airtight foil membrane.

Shelf life

6 months from date of production

Store cool and dry

After opening we recommend to store cold at 5° C



BY APPOINTMENT TO THE ROYAL DANISH COURT

ODENSE MARCIPAN

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