



THE CREAMY WORLD OF DOLCELA

Podravka
EXPERT

Professionally with heart.

THE RECOGNISABLE AND PERFECTLY CREAMY DOLCELA FLAVOUR...

Discover our creams!



Get to know how our creams... work for you!

Making desserts takes even less time, enabling you to share your masterpiece with your guests in record time. Not only will you save time, but you'll save money. Dolcela creams are not just excellent because of their quality, but also because they are a cost-efficient choice for baking.

Their quick preparation makes them the ideal solution for situations when you are pressed for time, while their ease of use guarantees the outcome, regardless of whether you are an experienced cook or just a beginner.

One of the advantages of the Dolcela creams is that desserts can be frozen without losing any quality or flavour. This makes it possible to prepare desserts in advance, for optimal organisation.



The right to sweets!
 Dolcela is everything you need to sweeten up any moment.



COST-EFFECTIVE AND PRACTICAL SOLUTION



EASY TO USE AND QUICK TO MAKE



CAN BE FROZEN
 Valid for all creams



SHORT THAWING TIME

Single serve desserts need just 30 minutes at room temperature. A large cake/dessert in a pan needs approx. 2 hours



THAWING METHOD

Room temperature or in the fridge



TIME TO CONSUME AFTER THAWING

3 days (when kept at +4-8°C)



STORAGE PERIOD

3 months in the freezer, 3 days in the fridge



IMPORTANT

Once thawed do not refreeze cake!



Chocolate Parfait cream



Deluxe white cream



Tiramisu



Panna cotta



Make everything imaginable creamy...

Quickly prepare orders (à la carte), pre-made desserts, options for freezing for peak seasons, unique desserts on site like desserts in a glass, single serve desserts, or tortes.

Flexibility is a sweet property that all our creams offer in every situation.

And now to decide what today's dessert will be...

Discover the wide product line, recipes, and dessert decorating tips for easier and faster baking.

Selection of **Dolceta creams** and directions to make the following quantities:



Chocolate Parfait cream

Powder for a chocolate-flavoured cream

Powder	Milk	Cream
200 g	0.5 l	1.4 l
500 g	1.3 l	3.6 l
1000 g	2.6 l	7.2 l



Tiramisu

Powder for vanilla and cream-flavoured cream

Powder	Milk	Cream
100 g	0.3 l	0.7 l
500 g	1.5 l	3.5 l
1000 g	3.0 l	7.0 l



Deluxe White cream

A powder mix for preparing a cream base

Powder	Milk	Cream
400 g	0.7 l	2.5 l
1000 g	1.7 l	5.0 l



Panna cotta

Powder for a cream-flavoured cream

Powder	Milk	Cream
220 g	1.0 l	1.2 kg
450 g	2.0 l	2.4 kg
1000 g	4.5 l	5.5 kg

CHOCOLATE PARFAIT

Video recipe



Chocolate parfait cream

For an even richer or stiffer cream, replace one-third of the milk with Dolcela 5+ whipping cream. Spread the cream immediately on the sponge layers and once assembled, refrigerate for one hour before serving.

Choco-parfait cake

Sponge

- » 500 g Žito Sacher cake mix
- » 80 g water
- » 70 g oil
- » 6 eggs

Sponge topping

- » 200 ml milk
- » 150 g Lino Lada Gold
- » 1 packet Dolcela orange sugar

Cream

- » 200 g Dolcela Chocolate Parfait mix
- » 250 ml milk
- » 250 ml Dolcela 5+ whipping cream

SPONGE

175 °C
50 minutes



You can freeze this cake and defrost it about 2 hours before serving!



Dessert in a glass

Base

- » 100 g crumbed Dulceta Muffins chocolate
- » 150 g Podravka Sour cherry topping

Cream

- » 100 g Dolceta Chocolate Parfait mix
- » 250 ml milk

TIP

Enhance the chocolate flavour by adding chocolate chips, melted bitter-sweet chocolate, or cocoa powder.



Single portion desserts

Cream

- » 100 g Dolceta Chocolate Parfait mix
- » 250 g Dolceta 5+ whipping cream
- » 100 ml milk

Topping

- » 50 g Lino Lada coconut

Freeze this dessert and defrost about 30 minutes before serving, then top with glaze.



Glaze

- » 200 g Dolceta bittersweet chocolate
- » 190 g butter
- » 50 g hazelnuts

Directions

For the cream, mix all ingredients with an electric mixer at the highest speed for 5 minutes. Use a piping bag to fill moulds with cream halfway, top with Lino Lada and another layer of cream, and even out.

DELUXE WHITE CREAM

Video recipe



Raspberry torte

Sponge

- » 500 g Žito sponge cake mix
- » 4 eggs
- » 50 g water
- » 30 g oil

BISKVIT



180 °C
20 minuta

Cream

- » 400 g Dolcela Deluxe white cream mix
- » 700 ml Dolcela 5+ whipping cream
- » 400 g frozen raspberries



You can prepare the cream alone or with the addition of cocoa powder, fruit, fruit pastes, and more. For an even richer and stiffer cream, replace half the quantity of water with milk or Dolcela 5+ whipping cream.



Wild berry squares

Sponge

- » 150 g Dolcela Muffins mix
- » 150 g Dolcela Muffins chocolate mix
- » 110 ml water
- » 175 ml oil
- » 2 eggs

SPONGE

180 °C
20 minutes



Cream

- » 200 g Dolcela Deluxe White cream mix
- » 300 g Podravka Wild berry jam
- » 300 ml milk
- »

Glazura

- » 300 ml Dolcela 5+ whipping cream
- » 200 g Dolcela Bittersweet chocolate

You can freeze this dessert and defrost it about 30 minutes before serving, and top with the glaze.



Dessert in a glass

Base

- » 100 g crumbled Dolcela Muffins chocolate
- » 50 g toasted almond slices

Cream

- » 100 g Dolcela Deluxe White cream mix
- » 175 ml water
- » 60 g Lino Lada Gold creamy

Preparation

Beat cream powder and water together with an electric mixer at the highest speed to the desired consistency. Add Lino Lada Gold creamy to half the mixture.



TIP

Instead of Lino Lada Gold creamy, you can use Gold with hazelnut pieces.

DELUXE WHITE CREAM AND VANILLA CAKE CREAM



You can freeze this cake and defrost it about 2 hours prior to serving.

Sour cherry squares

Sponge

- » 300 g Dolcela Muffins mix
- » 50 ml oil
- » 125 ml water
- » 1 egg
- » 350 g Podravka sour cherry compote

Cream

- » 135 g Dolcela Vanilla cake cream mix
- » 100 g Dolcela Deluxe White cream mix
- » 400 ml milk
- » 250 ml Dolcela 5+ whipping cream

SPONGE

180 °C
20 minutes



Topping

- » 2 packets Dolcela Red cake topping
- » 250 ml water
- » 40 g sugar

Single serving dessert

Cream

- » 35 g Dolcela Vanilla Cake cream mix
- » 100 g Dolcela Deluxe White cream mix
- » 500 ml milk
- » 175 ml Dolcela 5+ whipping cream
- » 100 g Lino Lada Gold



You can freeze this cake and defrost it about 30 minutes prior to serving.



TIP

Instead of velvet spray, you can use any glaze to coat this dessert.

Dessert in a glass

Base

- » 100 g Dolcela Muffins chocolate
- » 100 g Lino Lada coconut

Cream

- » 100 g Dolcela Deluxe White cream mix
- » 135 g Dolcela Vanilla Cake cream mix
- » 600 ml milk
- » 50 g coconut

Directions

Using a pastry bag, top the sponge and Lino Lada coconut base with cream, chill and decorate with coconut or as desired (topping, fruit, whipped cream).

SPONGE

180 °C
20 minutes



TIP

You can use any nuts.



You can freeze this cake and defrost it about 2 hours prior to serving.

Hazelnut cake

Sponge

- » 150 g Dolcela Muffins mix
- » 150 g Dolcela Muffins chocolate mix
- » 110 ml water
- » 175 ml oil
- » 2 eggs

SPONGE

180 °C
20 minutes



Cream

- » 135 g Dolcela Vanilla Cake cream mix
- » 100 g Dolcela Deluxe White cream mix
- » 400 ml milk
- » 250 ml Dolcela 5+ whipping cream
- » 100 g hazelnuts

Sprinkle

- » 50 g hazelnuts

TIRAMISU



Tiramisu

No cooking!

Suitable for freezing and defrosting.

SPONGE

180 °C
20 minutes



Squares

Sponge

- » 300 g Dolcela Muffins mix
- » 125 ml water
- » 50 ml oil
- » 1 egg
- » 10 g instant coffee

Cream

- » 200 g Dolcela Tiramisu mix
- » 300 ml milk
- » 300 ml Dolcela 5+ whipping cream

Sprinkle

- » 20 cocoa powder

Directions

Beat cream powder, milk and whipping cream together with an electric mixture at the highest speed for 5 minutes.

Dessert in a glass

Base

- » 100 g ladyfingers
- » 100 ml milk
- » 1 packet Dolcela Rum sugar
- » 8 g instant coffee

Cream

- » 100 g Dolcela Tiramisu mix
- » 300 ml milk

Posip

- » 5 g cocoa powder



You can freeze this cake and defrost it about 2 hours prior to serving.



Torte

Sponge

- » 500 g Žito sponge cake mix
- » 4 eggs
- » 50 g water
- » 30 g oil

Cream

- » 200 g Dolcela Tiramisu mix
- » 300 ml milk
- » 300 g Mascarpone cheese

Sponge topping

- » 100 ml milk
- » 1 packet Dolcela Rum sugar

Directions

Beat together cream powder and milk with an electric mixer at the highest speed for 3 minutes. Add in Mascarpone and beat another 2 minutes.

SPONGE

180 °C
30 minutes



You can freeze this cake and defrost it about 2 hours prior to serving.



PANNA COTTA



Dessert in a glass

Base

- » 100 g Podravka strawberry jam
- » 10 g Lino ground cookies

Cream

- » 1 L milk
- » 220 g Dolcela Panna cotta mix

Panna cotta

Cream flavoured cream powder. Suitable for freezing and defrosting.

TIP

You can top the panna cotta with a mirror glaze.

Single serve

Sponge

- » 100 g Zito coarse sponge mix
- » 3 eggs
- » 100 g hazelnuts

Cream

- » 200 g Dolcela Panna cotta mix
- » 1 l Dolcela 5+ whipping cream

Directions

Pour hot cream into silicon moulds. Cut cooled sponge to cover the cream and fit the mould.

You can freeze this dessert and defrost it about 30 minutes before serving

SPONGE



180 °C
10 minutes



Cake with blueberries

Sponge

- » 150 g Dolcela Muffins mix
- » 150 g Dolcela Muffins chocolate mix
- » 110 ml water
- » 175 ml oil
- » 2 eggs

SPONGE



180 °C
20 minutes

Cream

- » 330 g Dolcela Panna cotta mix
- » 1.5 l milk

Glaze

- » 250 g Podravka blueberry jam
- » 250 ml water
- » 2 packets Dolcela Cake topping

Directions

Prepare the cream by mixing the cream mix into boiling milk, and whisk while cooking for 1-2 minutes.

For the topping, add jam and cake topping to water, and stir over heat until mixture comes to a boil.

TIP

You can also add fresh fruit to make this dessert even more irresistible.





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