



Professional[®]

Jelly Powder



Features and Benefits:

- + Easy to prepare
- + Make ahead convenience
- + Economical - Add water only
- + Made with 250 bloom beef gelatin
- + No Gluten Containing Ingredients
- + Also available in Low Calorie

Mandarin Dream Squares



A cross between cheesecake and mousse, these heavenly mandarin dream squares are simply irresistible.

Hands On: 20 minutes

Total Time: 20 minutes
(+ 5 hours chilling time)

Ingredients for 16 servings

- 1 1/3 cups (325 mL) Dr. Oetker Orange Jelly Powder
- 2 cans (19 oz/540 mL each) mandarin oranges, drained (1 cup / 250 mL syrup reserved)
- 2 pkg (8 oz/250 g each) brick-style plain cream cheese, softened
- 5 cups (1.25 L) cold 35% whipping cream, divided
- 5 tbsp (75 mL / 1.77 oz/50 g) Dr. Oetker Whip It, divided
- Garnish:**
- 16 fresh mint leaves
- 2 tbsp (30 mL) orange zest

- 1 In saucepan, bring 2 cups (500 mL) water to boil. Add jelly powder and reserved mandarin syrup; stir until dissolved. Transfer to bowl; refrigerate for about 1 hour or until thickened but not set.
- 2 In separate bowl, beat cream cheese until soft and smooth. Fold into prepared jelly mixture.
- 3 In separate large bowl, beat 4 cups (1 L) whipping cream and 1/4 cup (60 mL / .7 oz/20 g) Whip It until soft peaks form.
- 4 Fold whipped cream mixture and orange sections into cream cheese mixture. Pour into 13- x 9-inch (3 L) baking pan; smooth top. Refrigerate for 4 hours or until set.
- 5 Just before serving, cut into squares. Whip remaining whipping cream and Whip It until soft peaks form; dollop over each square.
- 6 Garnish: Top each serving with mint leaf and sprinkle of orange zest.

Recipe



Chef's Tip:

Alternatively, garnish with fresh basil instead of mint.

ORDER CODE	GTIN	Product Name	PACK SIZE	Servings Per Case	Case Gr. Wt.
1-90-048300	10058336483001	Raspberry Jelly Powder	2 x 1 kg	107 x 125 mL	2.10
1-90-048301	10058336483018	Strawberry Jelly Powder	2 x 1 kg	107 x 125 mL	2.10
1-90-048302	10058336483025	Wild Cherry Jelly Powder	2 x 1 kg	107 x 125 mL	2.10
1-90-048303	10058336483032	Orange Jelly Powder	2 x 1 kg	107 x 125 mL	2.10
1-90-048304	10058336483049	Lemon Jelly Powder	2 x 1 kg	107 x 125 mL	2.10
1-90-048305	10058336483056	Lime Jelly Powder	2 x 1 kg	107 x 125 mL	2.10
1-90-048307	10058336483070	Peach Jelly Powder	2 x 1 kg	107 x 125 mL	2.10
1-90-048308	10058336483087	Grape Jelly Powder	2 x 1 kg	107 x 125 mL	2.10
1-90-087103	10058336871037	Low Calorie Cherry Jelly Powder	2 x 500 g	286 x 125 mL	1.20
1-90-087113	10058336871136	Low Calorie Lemon Jelly Powder	2 x 500 g	286 x 125 mL	1.20
1-90-087123	10058336871235	Low Calorie Lime Jelly Powder	2 x 500 g	286 x 125 mL	1.20
1-90-087133	10058336871334	Low Calorie Raspberry Jelly Powder	2 x 500 g	286 x 125 mL	1.20
1-90-087143	10058336871433	Low Calorie Orange Jelly Powder	2 x 500 g	286 x 125 mL	1.20
1-90-087163	10058336871631	Low Calorie Strawberry Jelly Powder	2 x 500 g	286 x 125 mL	1.20
1-90-087193	10058336871938	Low Calorie Peach Jelly Powder	2 x 500 g	286 x 125 mL	1.20

