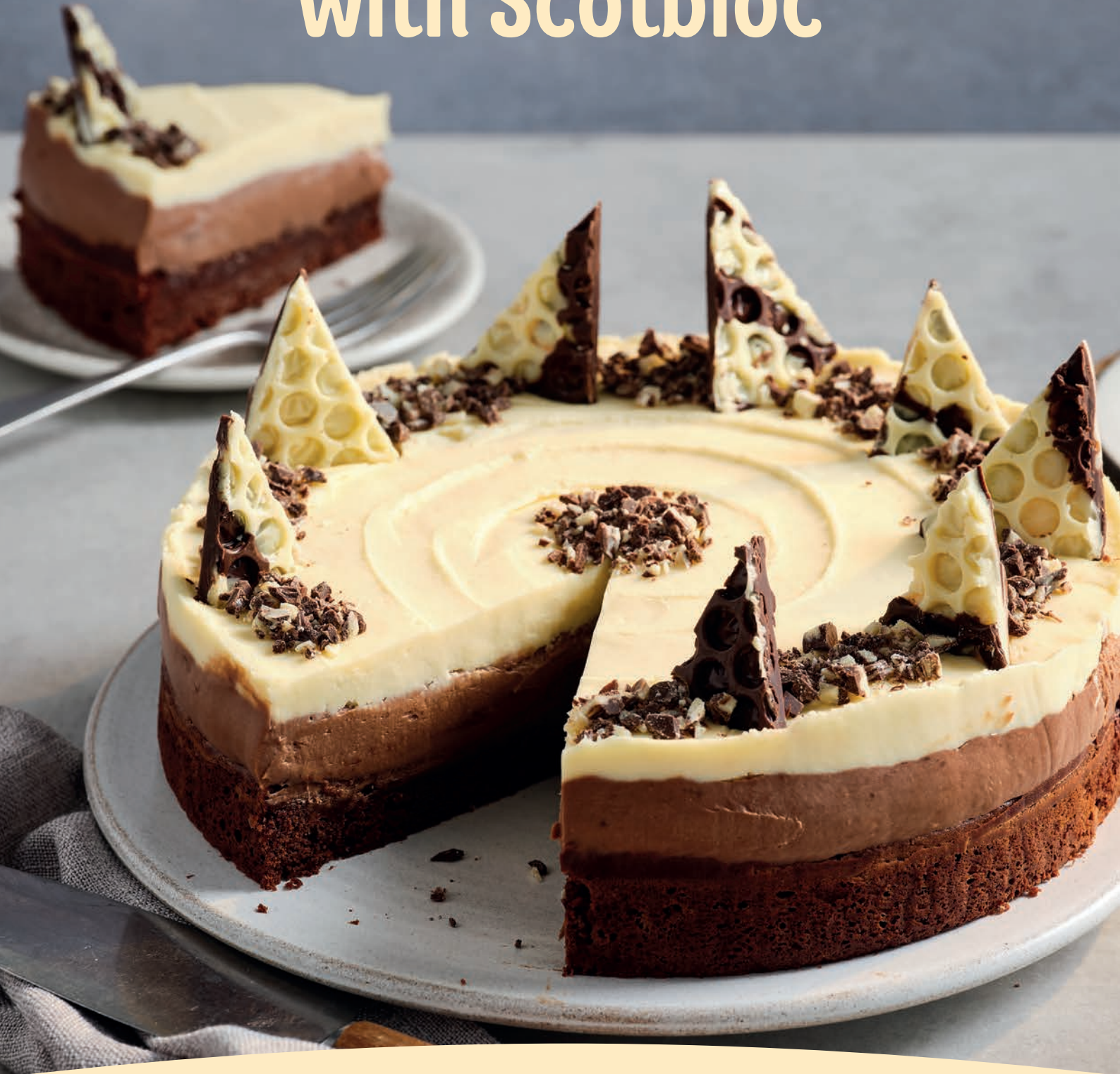


# Chocolatey Swaps with Scotbloc







# Vanilla Flavouring

An essential flavour enhancer for your menu.

✓ Alcohol free

✓ Vegetarian, vegan and coeliac friendly



Why not swap 50% of your chocolate for Scotbloc to increase your margins?

## Scotbloc

The cost effective alternative to traditional chocolate that requires no tempering and is available in three delicious flavours.

✓ Easy to cut when set without cracking

✓ Easy to melt

✓ No need to temper

✓ 60% cheaper than traditional chocolate

✓ Resealable 3kg bag

✓ Bain-marie stable

✓ Add flavourings for elevated chocolate recipes

Add Dr. Oetker colour gels to create varied menu solutions





# Go Further with Scotbloc

We know that significant cost increases across key ingredients, especially cocoa, are putting operators under pressure. Our Scotbloc range is a cost effective alternative to traditional chocolate, offering the same indulgent appeal with easy workability and no tempering needed.

**Chocolate costs  
have increased by  
600% since 2022<sup>1</sup>**



## Vanilla: The Secret to Richer Chocolate Bakes

Vanilla is re-emerging as a versatile, premium ingredient and is already present on approximately 38% of restaurant menus and continues to show steady growth in consumer interest and usage<sup>2</sup>. Why not add vanilla to your chocolate bakes to create a deeper level of flavour that your customers will love.

By leveraging the vanilla resurgence you can stay on trend whilst delivering on current food trends such as nostalgic, comforting desserts.

1. Bakers Authority, Why Is Chocolate So Expensive? The Real Story Behind Rising Prices  
2. Tastewise, Vanilla trends - consumption analysis and statistics 2025 report



# Every Season with Scotbloc

With Scotbloc, you'll be prepared for every seasonal occasion. Simply mix the Dr Oetker colour gel range with white Scotbloc to create a wide range of colours that can be baked in or drizzled over for maximum menu standout.

1.



2.



3.



4.



## 1. Halloween Gooley Chocolate Brownie

Rich, dense, and devilishly good. These Halloween brownies are layered with crushed Oreos and drizzled with spooky-coloured white Scotbloc, then finished with themed decorations for a frightfully tasty brownie.

## 2. Valentine's Gooley Chocolate Brownie

Love at first bite – these rich brownies have Scotbloc baked in and are infused with vanilla, swirled with raspberry jam and sprinkled with freeze-dried raspberry pieces. Finished with coloured Scotbloc created with our pink and red Dr. Oetker colour gels, and heart decorations, they're made to be shared.

## 3. Christmas Blondies

These festive blondies are made using vanilla and Scotbloc with a range of comforting, festive flavours and topped with coloured white Scotbloc and seasonal decorations. A warm, spiced twist on the classic blondie that looks as good as it tastes.

## 4. Easter Blondies

Baked with hidden chocolate eggs, these gooey blondies get an Easter makeover with pastel-coloured white Scotbloc and themed decorations. Fun, festive, and perfect for spring gatherings.



# Chocolatey swaps with Scotbloc

5.



6.



## 5. Chocolate Coated Honeycomb

Crisp honeycomb chunks drizzled with plain and white Scotbloc. A playful, crunchy treat on its own or as a delicious elevation to other recipes.

## 6. Billionaire's Tiffin

Luxury in every bite. This no-bake treat blends plain Scotbloc with biscuit, caramel, and dried fruit, then is finished with a marbled topping of white and plain Scotbloc.

## 7. Chocolate Tiramisu

A luxurious twist on a classic, this vanilla-infused Chocolate Tiramisu is layered with espresso-soaked Dr. Oetker Professional waffles, white Scotbloc mascarpone, and a dusting of cocoa. Topped with plain Scotbloc-dipped mini waffles and finished with chopped Scotbloc for an indulgent finale.

7.



8.



9.



10.



## 8. Loaded Hot Chocolate

A winter warmer like no other. This indulgent hot chocolate is piled high with whipped cream, Scotbloc drizzle, shavings, and spectacular bubble wrap shards. Rich, thick, over the top, and completely customisable for all seasonal occasions.

## 9. Chocolate and Salted Caramel Waffle Pudding

Layered waffles baked in a rich Scotbloc and vanilla custard, scattered with Dr. Oetker Professional Chocolate Chips and crowned with a sticky salted caramel drizzle. This modern chocolatey twist on the classic bread and butter pudding re-imagines nostalgic desserts.

## 10. NYC Style Triple Chocolate Cookies

These gooey, oversized cookies feature a light vanilla hint and a molten ganache centre that will wow your customers. Finished with a white Scotbloc drizzle, each bite delivers a fudgy, chocolate-lover's dream.





11.



12.

### 11. Triple Chocolate Cheesecake with Brownie Base

This show-stopping dessert sits on a vanilla, fudgy Scotbloc brownie base and is finished with textured plain and white Scotbloc shards that allow you to simply elevate your menu offering with premium-looking additions, without premium costs.

### 12. Flavoured Chocolate Truffles

Bitesize truffles each topped with a coloured white Scotbloc drizzle. The Scotbloc ganache centre makes these eye-catching bites irresistibly smooth and rich. Try making these with all 3 Scotbloc varieties and a range of flavours.



13.

### 13. White Chocolate & Honeycomb Mousse

A light and airy vanilla and white Scotbloc mousse sweetened with honey and topped with crisp honeycomb for texture. This elegant dessert balances creaminess with a golden crunch, making it the perfect sweet finish.



14.

### 14. Chocolate Pastel De Nata

A chocolatey take on the Portuguese classic. Fresh from the oven, these vanilla-hinted tarts are filled with a silky Scotbloc ganache centre that melts into the warm pastry. Crisp on the outside, gooey and rich inside.



# Your Bidfood Shopping List

## Scotbloc Range

☐ **Scotbloc White Chocolate Flavour Drops**  
Case size: 6 x 3kg      Product code: 74872

☐ **Scotbloc Plain Chocolate Flavour Drops**  
Case size: 6 x 3kg      Product code: 71823

☐ **Scotbloc Milk Chocolate Flavour Drops**  
Case size: 6 x 3kg      Product code: 66086

## Vanilla

☐ **Dr. Oetker Professional Vanilla Flavouring**  
Case size: 6 x 500ml      Product code: 17695

## Dr Oetker Professional Chocolate Chips

☐ **Dr. Oetker Professional Milk Chocolate Chips**  
Case size: 10 x 750g      Product code: 12229

☐ **Dr. Oetker Professional Dark Chocolate Chips**  
Case size: 10 x 750g      Product code: 27750

☐ **Dr. Oetker Professional White Chocolate Chips**  
Case size: 10 x 750g      Product code: 12231

## Recipe Specific

☐ **Everyday Favourites Digestives**  
Case size: 12 x 400g      Product code: 61330

☐ **Everyday Favourites Instant Coffee Granules**  
Case size: 6 x 750g      Product code: 46333

☐ **Everyday Favourites Milk Powder Alternative**  
Case size: 12.5kg      Product code: 03427

☐ **Everyday Favourites Puff Pastry Sheets**  
Case size: 16 x 625g      Product code: 60756

## General

☐ **Dr. Oetker Professional Bicarbonate of Soda**  
Case size: 6 x 500g      Product code: 25595

☐ **Dr. Oetker Reduced Fat Cocoa Powder**  
Case size: 3 x 1kg      Product code: 03954

☐ **Dr. Oetker Professional Gluten Free Baking Powder**  
Case size: 6 x 500g      Product code: 09092

☐ **Everyday Favourites Unsalted Packet Butter**  
Case size: 20 x 250g      Product code: 01586

☐ **Everyday Favourites Self Raising Flour**  
Case size: 6 x 1.5kg      Product code: 42019







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