



# BRILLIANT SHINE WITH GELINA 100 YELLOW

- With natural colouring
- Fruity taste
- Reliable application, suitable for spraying machines and reheatable
- Acid-stable und freeze-stable
- High stiffness and stability with a pleasant tender mouthfeel

<b>Item-No.</b>	46350
<b>Product Description</b>	Flavoured yellow glazing powder
<b>Basic Recipe</b>	100 g powder + 400 g sugar + 1.000 ml water Mix Gelina 100 Yellow with sugar, then stir in boiling water and boil up briefly. Tip: Water can be replaced by fruit juice.
<b>Packaging</b>	2 x 2,5-kg-PE-bags in carton

**NEW!**



## Gelina 100 Yellow

For manufacturing yellow, stable jelly glazes for traybakes, cakes and more. Easy to use, perfect result.

## PRODUCT INFORMATION



# PEACH-CREAM-CHEESE CAKE

## INGREDIENTS:

2 cakes 26 cm diameter, 5 cm height

### Special base

40922 Spezialmassen Mix 320 g  
Water 190 g

Shortcrust base  
(MELLA-MÜRBE/IREKS) 400 g

32908 Powerfilling  
Peach-Passionfruit 60 g

### Cream-Cheese

13066 Fond Royal CL  
Cream-Cheese 150 g  
Water 240 g  
Cream, whipped  
unsweetened 600 g

### Decoration

32810 Triquell Neutral 10 g  
Peaches,  
canned, drained 800 g  
Raspberries, fresh 10 pcs.

46350 Gelina 100 Yellow 50 g  
Sugar 200 g  
Water 500 g

31904 Whipped cream,  
stabilized with Stabifix F 200 g  
Almonds, sliced, roasted 120 g

## INSTRUCTIONS:

approx. 190° C approx. 25 Min.

Combine Spezialmassen Mix and water and mix with a fine whisk for 7 minutes at high speed. Bake in round form with 26 cm diameter. Let cool, then slice in four layers.

Spread the Powerfilling Peach-Passionfruit on the shortcrust base and place a pastry ring around. Put a cake layer on top and pour in the mixed cheese cream, cover with the second biscuit base.

Dust with Triquell Neutral and top with sliced peaches and raspberries.

Mix Gelina 100 Yellow with sugar, stir into boiling water and bring to boil again. Spread over the top.

Remove the ring, spread a thin layer of whipped cream on the side and gently decorate with roasted almond slices.