



BRILLIANT COLOUR WITH GELINA 100 RED

- for red cake glazes
- no artificial colours
- natural red colouring
- made with juice concentrates
- clear
- fruity berry taste
- easy and reliable application
- reheatable
- acid-stable
- suitable for spraying machines
- high stiffness and stability with a pleasantly tender mouthfeel

Item-No.	46330
Product Description	Flavoured gel-type glazing powder with natural red colouring from juice concentrates
Basic Recipe	100 g powder + 400 g sugar + 1.000 ml water Mix Gelina 100 with sugar, pour into boiling water and bring to the boil. Tip: Water can be replaced by fruit juice.
Package	2 x 2,5-kg-PE-bags in carton



Gelina 100 Red
For manufacturing red, stable jelly glazes for traybakes, cakes and more.

PRODUCT INFORMATION



CHEESECAKE STRAWBERRY

INGREDIENTS:

2 cakes 28 cm diameter, 6 cm height

Special base

40922 Spezialmassen Mix	320 g
Water	190 g
Shortcrust base (using MELLA-MÜRBE/IREKS mix)	660 g
36818 Schokoladino	60 g

Cheesecake filling

18966 Cheesecake Basis	280 g
Water (45° C)	280 g
Cream cheese	480 g
Unsweetened whipped cream	220 g
51006 Cream Marmorina Strawberry	60 g

Decoration

32810 Triquell Neutral	10 g
Strawberries, fresh	2.000 g
46330 Gelina 100 Red	100 g
Sugar	400 g
Water	1.000 g
31904 Whipped cream stabilized with Stabifix F	240 g
Sliced roasted almonds	120 g

INSTRUCTIONS:

🔥 ca. 190° C

🕒 ca. 25 Min.

Combine Spezialmassen Mix and water and beat for 7 minutes at high speed. Bake in round form with 28 cm diameter. Let cool, then slice in four layers. Spread the Schokoladino on the shortcrust base, put a cake layer on top and place a pastry ring around the cake. Mix Cheesecake Base with water, add cream cheese and beat for 3 minutes, then fold in whipped cream. Swirl Cream Marmorina Strawberry in the half of the mixture and spread in the ring; top with a second cake layer. Dust with Triquell Neutral and top with strawberries.

Mix Gelina 100 Red with sugar, stir into boiling water and bring to the boil again. Spread over the top. Remove ring and decorate cake with stiffened whipped cream.