



ADVOCAAT-MASCARPONE-JUBI

WITH OUR SUCCESS-PRODUCT ADVOCAAT PASTE

INGREDIENTS:

1 tray 60 x 20 cm

Base

43113 SandRühr Premium	300 g
Wheat Flour	200 g
Water	200 g
Vegetable oil	200 g
24704 Advocaat Paste	50 g
52808 Decor Borken Splitter	100 g

Mascarpone-Advocaat-Cream

12966 Fond Royal CL Mascarpone	300 g
Water	480 g
24704 Advocaat Paste	100 g
Cream, whipped, unsweetened	1.210 g

Decoration

44018 Topglanz Plus	150 g
24704 Advocaat Paste	20 g
04901 Decor Egg brandy bottle „Eierlikör“	6/20 pcs.
31904 Cream for decoration with Stabifix F Fruits	50 g as desired

INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 20 Min.

Mix all the ingredients for the base at low speed for 4 minutes, then fold in Decor Borken Splitter, smooth out in a greased tray and bake.

Mix Fond Royal CL Mascarpone with water and Advocaat Paste, fold in the cream and spread into the tray. Work in waves with a palette and freeze briefly.

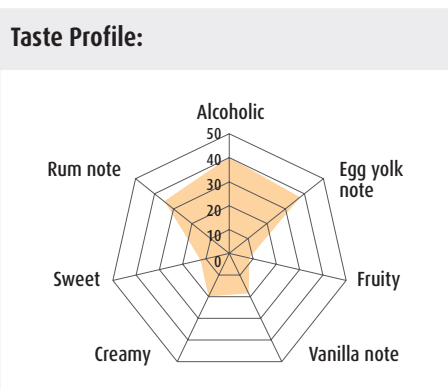
Mix Topglanz Plus with Advocaat Paste and spread on top. Cut into Jubis (20 x 20 cm) or desired slice shape and decorate.

Our successful product for decades: Advocaat Paste

The flavour of advocaat harmoniously rounds off the aroma of sponge cakes and bases, and it always makes a good impression in terms of taste and appearance, either on its own as a topping or in whipped cream, creams and fillings. Our Advocaat Paste with its classic, popular taste is not just a treat at Easter and Christmas time.

- Advocaat is one of the top 10 most popular spirits in Germany, and the trend is rising.*
- No loss of cream volume
- Bake-stable
- With 30 % advocaat

Item-No.	24704
Product Description	Advocaat preparation for the flavouring of fine bakery wares, desserts and edible ices
Dosage	50 g : 1.000 g
Packaging	1,0-kg-jar



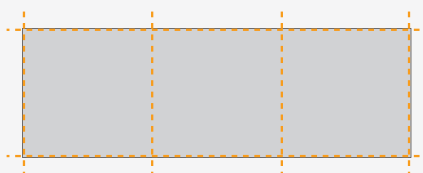
* Source: Statista

Our „Jubis“*

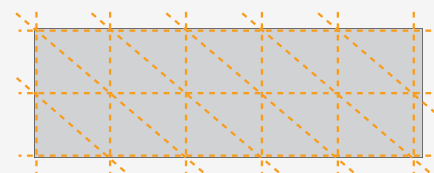
A tray full of creative options! A classic 60 x 20 cm tray is more versatile than you might think. Because you can not only use it to cut our small Jubi cakes, which can be sold on their own. You can also cut classic and noble slices, elegant petits fours or unusual shapes such as triangles quickly and easily with our Jubi concept from a tray.

Our recommendation for this recipe

Triangles: a real eye-catcher in the counter, small triangles for more sweet variety.



Our Jubi-Cake
3 pieces 20 x 20 cm each

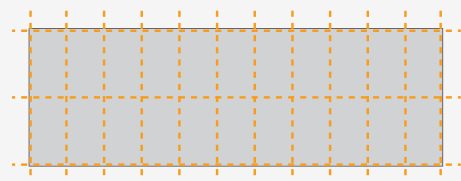


Triangles
20 pieces
Fast division: 2 and 5, then divided diagonally

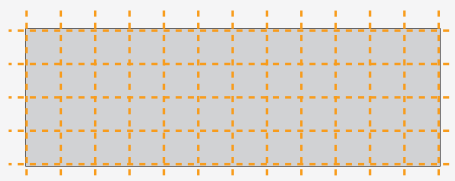
* The name is derived from „jubilee“, i.e. our anniversary.

... there's more!

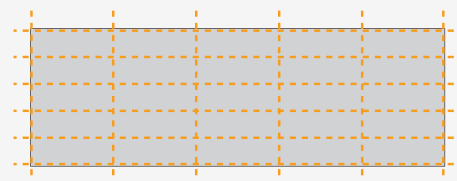
Depending on your requirements, many attractive formats with different quantities can be cut from a 60 x 20 cm tray. All of them can be realised efficiently and create an impressive counter.



Classic Slices
22 pieces 5,5 x 10 cm each
Fast division: 2 and 11



Petits Fours
48 pieces 5 x 5 cm each
Fast division: 4 and 12



Noble Slices
25 pieces 3,5 x 12 cm each
Fast division: 5 and 5