



OAT-STRACCIATELLA-JUBI

WITH OUR SUCCESS-PRODUCT OAT MIX

INGREDIENTS:

1 tray 60 x 20 cm

Oat-Special-Base

47880 Oat Mix	315 g
40922 Spezialmassen Mix	315 g
Water	440 g
Vegetable oil	130 g
Rolled Oats, tender	60 g
35926 Fruchtback Cherry	450 g

Filling

13166 Fond Royal CL	
Stracciatella	150 g
Water	190 g
Cream, whipped, unsweetened	760 g

Decoration

Marzipan, kneaded (2:1)	350 g
91504 Pistachio Green PLUS	as desired
31904 Cream for decoration with Stabifix F	470/860 g
05401 Decor Black Sheep	9/22 pcs.

INSTRUCTIONS:

approx. 190 °C approx. 12 Min.

Mix Oat Mix, Spezialmassen Mix, water and vegetable oil at high speed for 6–8 minutes. Pour 400 g of the mixture into each 60 x 20 cm tray, sprinkle with rolled oats and bake. Once cooled, pipe four strips of Fruchtback Cherry lengthways onto one capsule. Prepare the stracciatella cream, spread 400 g on the base with the cherries and place a second capsule on top. Spread the rest of the stracciatella cream onto the base and place the third capsule on top. Then chill. Coat the slice with 200 g of decorative cream. Colour the marzipan with Pistachio Green PLUS and roll out to 2 mm, score with a scoring knife and place on top. Use the decorative cream to create the bodies of the sheeps and apply Decor Black Sheep. If required, decorate with small tufts of marzipan grass.



Ideal for the Easter season!

With our handmade Decor Black Sheep (05401), baked goods will attract everyone's attention, and not just at Easter time!

Tip

Our successful product since 2021: Oat Mix

Oats have been experiencing a real renaissance as a regional superfood in the form of porridge and co. for some time now. Dreidoppel has succeeded with the premix Oat Mix to pave the way for oats in the sweet display of the cake counter in the bakery and pastry shops!

- More than 50 % whole grain oats in the cereal content
- Refined with rye malt
- Good baking ability (despite the lack of cereal protein in the oats)
- Good stability for example for fruit cakes
- Warm brown colour in the baked dough
- No greasing of the trays necessary

Item-No.	47880
Product Description	Premix for manufacturing oat-based and long-lasting oat pastry
Basic recipe	1.000 g Oat Mix + 500 g Vegetable Oil + 500 ml Water
Packaging	12,5-kg-bag



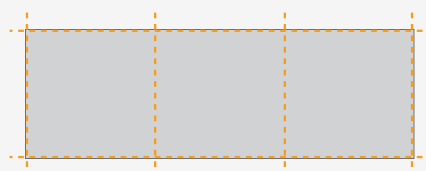
Our „Jubis“*

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.

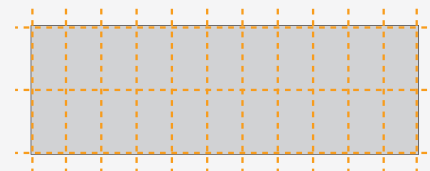
Our recommendation for this recipe

Classic slices: a format that is familiar and loved by customers.



Our Jubi-Cake

3 pieces 20 x 20 cm each



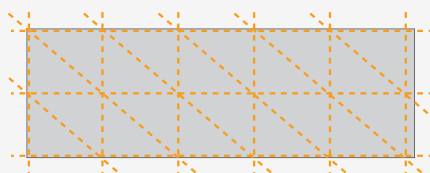
Classic Slices

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

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

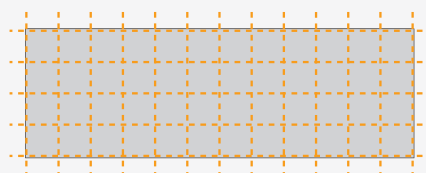
... there's more!

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.



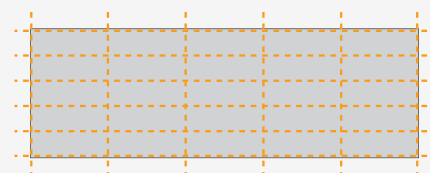
Triangles

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



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