



WHITE-CHOCOLATE-APRICOT-JUBI

WITH OUR SUCCESS-PRODUCT BAKE FILLING VARIANT

INGREDIENTS:

1 tray 60 x 20 cm

Semolina-Bases

46022 Bake Filling Variant	1.520 g
Water	760 g
40508 Gelatop Ice Cream Paste	
Cookies	120 g

Filling

31118 Paradiso Fruit Delight	
Apricot	660 g

White-Chocolate-Cream with Apricot

46720 Fond Royal CL	
White Chocolate	210 g
Water (15 °C)	265 g
20604 Apricot Paste	75 g
Cream, whipped, unsweetened	1.050 g

Decoration

36008 Power Filling Neutral	190 g
20604 Apricot Paste	10 g
96901 Decor White Shavings	as desired

INSTRUCTIONS:

approx. 190 °C approx. 12 Min.

Mix all the ingredients for the bases, spread 800 g mixture onto each greased 60 x 20 cm baking tray. Allow to rest for approx. 20 minutes, then bake.

Spread Paradiso Fruit Delight Apricot on the bottom layer. Place another base on top. Mix Fond Royal CL White Chocolate with water (approx. 15 °C) and Apricot Paste, gradually fold in the whipped cream.

Spread 1.000 g of white chocolate cream on the base, place the third base on top.

Pipe dots of cream on top by using a 10 mm piping nozzle and fill the gaps with apricot power filling. Decorate with White Shavings.

Our successful product since 2017: Bake Filling Variant

Our taste-neutral Bake Filling Variant can be used in combination with our Pastes for Fine Pastry to produce a variety of flavoured fillings in an uncomplicated and efficient way. In addition, moist semolina rolls, long-lasting pastries, Danish or yeast pastries can be produced or individualised with Bake Filling Variant.

- Bake- and freeze-stable
- Suitable for machine use
- No air pockets
- Variable consistency
- Suitable for decorating and coating

Dreidoppel product promise:

- ✓ Only natural flavours
- ✓ No nuts



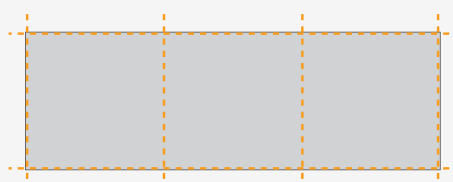
Item-No.	46022
Product Description	Base mixture for making a bake-stable filling
Basic recipe	1.000 g Bake Filling Variant + 500-700 ml Water + Paste for Fine Pastry or baking flavour as required
Packaging	12,5-kg-bag

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.

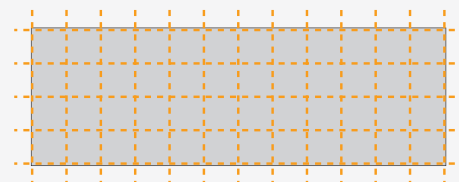
Our recommendation for this recipe

Petits fours: for all those who want a little variety in their cake range.



Our Jubi-Cake

3 pieces 20 x 20 cm each



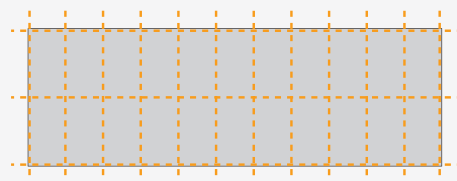
Petits Fours

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

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

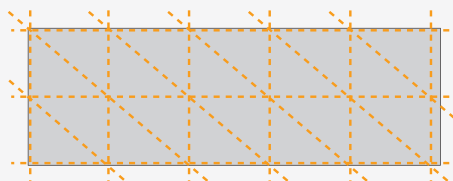
... there's more!

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.



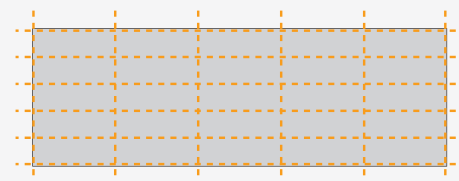
Classic Slices

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



Triangles

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



Noble Slices

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