



RASPBERRY-RHUBARB-JUBI

WITH OUR SUCCESS-PRODUCT CUSTARD POWDER FOR FRUIT

INGREDIENTS:

1 tray 60 x 20 cm

Special Roll 60 x 40 cm

40922 Spezialmassen Mix	375 g
Water	225 g
Whole egg	40 g

36008 Power Filling Neutral	100 g
20804 Raspberry Paste	20 g

Shortcrust Base (MELLA-MÜRB/IREKS) 60 x 20 cm, baked	400 g
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Raspberry-Rhubarb-Filling

38810 Custard Powder for fruit	135 g
Sugar	250 g
Water	250 g
26004 Rhubarb Paste	80 g
53304 Fruit acid	5 g
Rhubarb, frozen	500 g
Raspberries, frozen	500 g

Vanilla-Cream

12466 Fond Royal CL Neutral	145 g
Water	180 g
21804 Vanille BOURBON Paste	3 g
Cream, whipped, unsweetened	750 g

Fruitmarbling

Raspberry-Rhubarb-Filling	155 g
44018 Topglanz Plus	125 g

Decoration

44018 Topglanz Plus	100 g
Fruits	as desired
31904 Cream for decoration with Stabifix F	120 g

INSTRUCTIONS:

approx. 210 °C approx. 12 Min.

Prepare the special roll. Mix the Power Filling Neutral with the Raspberry Paste, spread it over the baked shortcrust base and place half (60 x 20 cm) of the special roll on top. For the fruit filling, mix the dry ingredients with water, add Rhubarb Paste and Fruit acid and pour it in cream pasteuriser. Add the frozen fruits and start the cooking programme. After cooking, spread 1.550 g of the filling onto the sponge while it is still hot. Place the second half of the roll on top and chill. Mix the vanilla cream and spread on top, mix the rest of the filling with Topglanz Plus and marble it onto the vanilla cream, freeze briefly. Cover with Topglanz Plus and cut into Jubis (20 x 20 cm) or desired slice shape, then garnish with fresh fruit and decorative cream.

01/2024 Mat.-No. 1500-04 E | Food law information for packaged / loose goods is the responsibility of the processor.

Our successful product since May 2013: Custard Powder for fruit

With this cooking powder, you can make all kinds of fruit fillings that are stable in baking and freezing.

Flavoured fillings for pastries and cakes can be produced in a traditional and efficient way. The perfect consistency can be variably adjusted by the amount added cooking powder.

- Powder for binding homemade fruit fillings
- Bake- and freeze-stable
- Unique shine supports the fruity taste
- Ideal for processing with cream pasteuriser
- Consistency individually adjustable
- Vegan

Item-No.	38810
Product Description	Cooking powder mix to stabilize fruit fillings
Basic recipe	350–400 g Custard Powder for fruit + 1.000 ml Water/Fruit juice + 400–600 g Sugar + 3.500 g Fruits
Packaging	10,0 kg



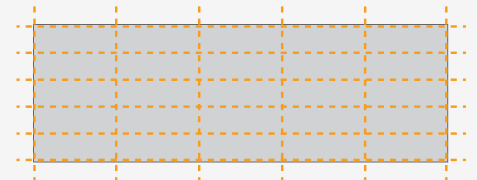
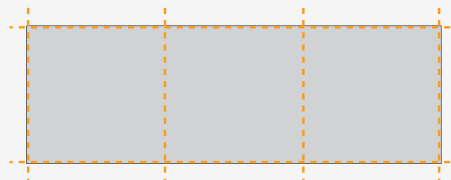
Our „Jubis“*

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

Noble Slices: The narrow format ensures a special eye-catcher on the counter.



Our Jubi-Cake

3 pieces 20 x 20 cm each

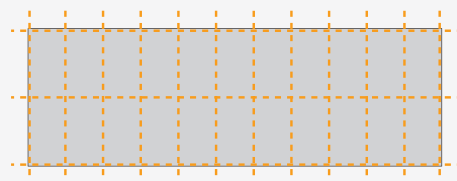
Noble Slices

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

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

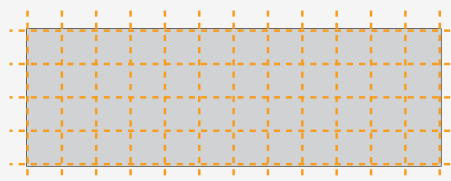
... there's more!

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.



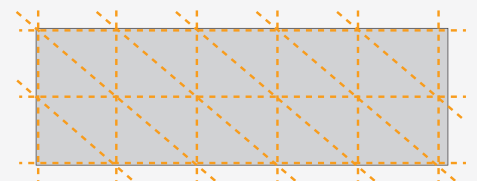
Classic Slices

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



Triangles

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