



# STRAWBERRY-MASCARPONE-JUBI

WITH OUR SUCCESS-PRODUCT STRAWBERRY PASTE

## INGREDIENTS:

1 tray 60 x 20 cm

### Sacher base

40222 Sacher Mix	500 g
Butter, soft	150 g
Water	250 g
72404 Tonka Bean	4 g

### Soak

Simple syrup (2:1)	100 g
21904 Rum JAMAICA Paste	5 g

### Mascarpone-Cream

12966 Fond Royal CL	
Mascarpone	250 g
Water	400 g
20704 Strawberry Paste	80 g
Cream, whipped, unsweetened	1.000 g
50008 Chocolate Chips	80 g

### Decoration

46310 Fill&Gloss	65 g
20704 Strawberry Paste	25 g
Frozen strawberries, thawed	400 g
31904 Decoration cream with Stabifix F	200 g
04601 Marzipan Roses, red/small	as desired
05501 Marzipan Rose Leaves, small	as desired
Strawberries, fresh, quartered	as desired

## INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 20 Min.

Mix all the ingredients for the Sacher base together, spread on a baking tray and bake.

After cooling soak with syrup. For the cream mix Fond Royal CL Mascarpone with Water and Strawberry Paste, level with some cream, then fold in the remaining cream.

Briefly stir in the Chocolate Chips and fill the tray with the cream. Freeze the slice briefly.

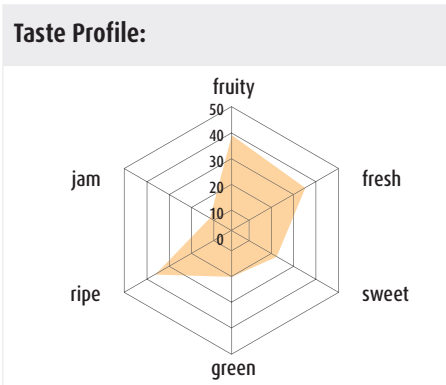
Mix Fill&Gloss with Strawberry Paste and thawed strawberries. Leave to rest for 5 minutes, then whip for additional 5 minutes at high speed. Spread the strawberry mirror onto the frozen slices. Cut into Jubis (20 x 20 cm) or desired slice shape and decorate.

# Our successful product: Strawberry Paste

Strawberries are one of the most popular fruits worldwide – and not just in summer. So it's no wonder that „strawberry“ was one of the first Dreidoppel Pastes for fine pastry and has become a real classic. With our Strawberry Paste, you can give your baked goods an unmistakable summery flavour regardless of the season.

- With a juicy, ripe flavour
- With 20 % strawberry pulp and strawberry juice concentrate
- Bake-stable
- vegan

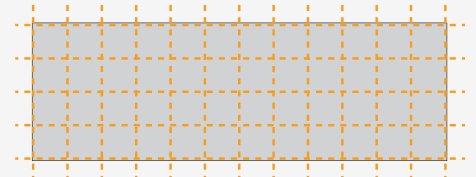
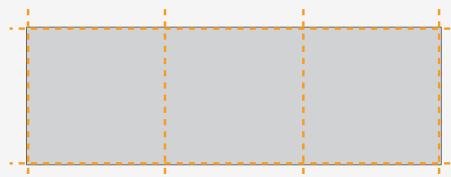
<b>Item-No.</b>	20704
<b>Product Description</b>	Strawberry preparation for the flavouring of fine bakery wares, desserts and edible ices
<b>Dosage</b>	50 g : 1.000 g
<b>Packaging</b>	1,0-kg-jar



## 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.



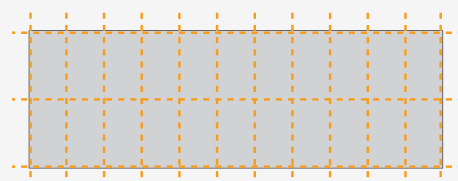
**Our Jubi-Cake**  
3 pieces 20 x 20 cm each

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

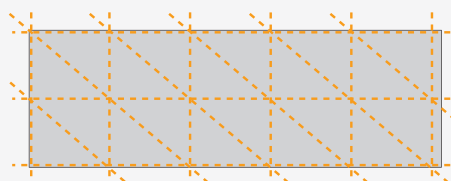
\* The name is derived from „jubilee“, i.e. our anniversary.

## ... there's more!

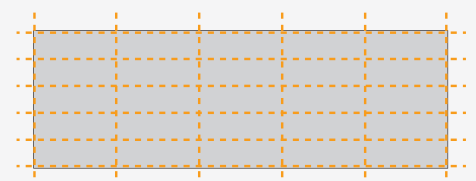
Depending on your requirements, many attractive formats with different quantities can be cut from a 60 x 20 cm tray. All of them can be realised efficiently and create an impressive counter.



**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