



# PEACH-MERINGUE-JUBI

## WITH OUR SUCCESS-PRODUCT MERINGUE MIX

### INGREDIENTS:

1 tray 60 x 20 cm

#### Base

43113 SandRühr Premium	400 g
Wheat Flour	265 g
Water	265 g
Edible Oil	265 g
16604 Trisan	5 g
72104 Lemon Europa	3 g

#### Sour Cream Filling

16066 Fond Royal CL	
Sour Milk Type	180 g
Water	135 g
Sour Cream	450 g
Cream, whipped, unsweetened	450 g
Peaches, canned, diced	220 g
50906 Cream Marmorina	
Peach-Passionfruit	45 g

#### Meringue

68390 Meringue Mix	600 g
Water	300 g
50906 Cream Marmorina	
Peach-Passionfruit	40 g
37866 Sanett Solution, Sanett (See label for preparation)	10 g

#### Decoration

51806 Almond Crunch	25 g
38301 Triangle, marbled	as desired

### INSTRUCTIONS:

approx. 190 °C approx. 18 Min.

Mix all the ingredients for the base for 4 minutes at low speed, smooth out in a greased baking tray and bake. Divide the cooled base horizontally, leaving the bottom base slightly thicker.

Mix the Fond Royal CL Sour Milk Type with water and sour cream, fold in the cream and the diced peaches and spread on the bottom base. Marble in Cream Marmorina Peach-Passionfruit. Place the top layer on top of the cream and press down.

Whip the Meringue Mix with water and spread a part over the base. Pipe stripes with a round tip on top and torch until golden brown for a nice finish. Mix Cream Marmorina Peach-Passionfruit with the Sanett solution and spread between the strands. Sprinkle with Almond Crunch. Cut into jubis (20 x 20 cm) or desired slice shape and decorate.

## Our successful product: Meringue Mix

Dreidoppel's innovation product Meringue Mix creates a wonderfully firm egg white meringue in no time at all - refined with real bourbon vanilla, which is ideal for cut-resistant and permanently stable, flamed or baked meringue toppings.

Simply whip the powder with water (2:1) and process as usual. That's how easy it is to make meringue without cooking sugar!

- Easy to prepare
- Perfect stability of the meringue over several days
- No crystallisation, no softening in the refrigerator or toughening of the meringue during storage
- Freeze stable
- Can be flavoured with our Pastes for fine pastry

<b>Item-No.</b>	68390
<b>Product Description</b>	Powdered product for rational production of meringue masses
<b>Basic recipe</b>	1.000 g Meringue Mix : 500 g Water Whip at high speed for 5-6 minutes until firm.
<b>Packaging</b>	10-kg-bag



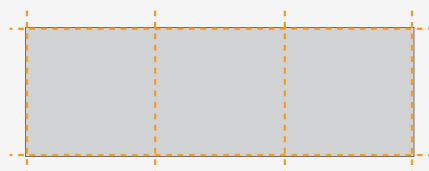
## Our „Jubis“\*

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.

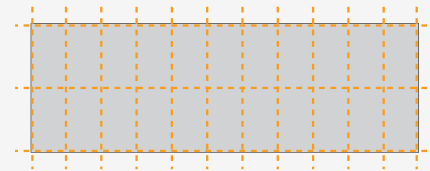
### Our recommendation for this recipe

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



### Our Jubi-Cake

3 pieces 20 x 20 cm each



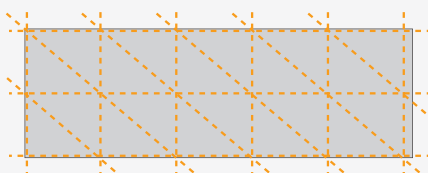
### Classic Slices

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

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

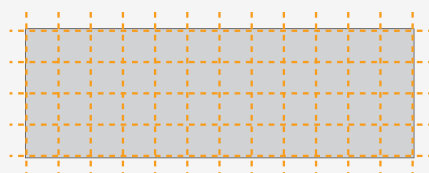
## ... there's more!

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.



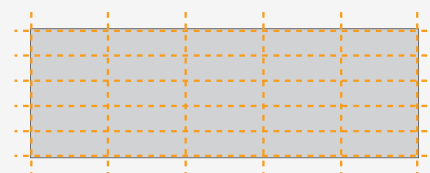
### Triangles

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