



„FRUIT SALAD“-JUBI

WITH OUR SUCCESS-PRODUCT VANILLA EUROPA

INGREDIENTS:

1 tray 60 x 20 cm

Special Base

40922 Spezialmassen Mix	600 g
Water	360 g
71904 Vanilla Europa	5 g

Cream

33718 Creme Ideal	320 g
Wasser	810 g
43504 Sea Buckthorn Paste	65 g

32810 Triquell Neutral	8 g
Fruits	as desired

Jelly Glaze

46320 Gelina 100	50 g
Sugar	200 g
Water	500 g

INSTRUCTIONS:

🕒 approx. 210 °C ⌚ approx. 8 Min.

Mix all the ingredients for the special base at high speed. Pour 320 g of mixture each onto a 60 x 20 cm tray three times and bake.

For the sea buckthorn cream, mix Creme Ideal, water and Sea Buckthorn Paste. Spread each capsule with 400 g of filling and layer.

Sprinkle the top layer of cream with Triquell Neutral, garnish with fruits and finish with the jelly glaze.

Cut into Jubis (20 x 20 cm) or desired slice shape.

Numerous cream variations are possible with our over 60 Pastes for fine Pastry.

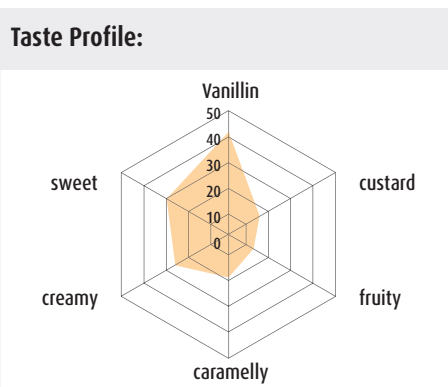
Tip

Our successful product Vanilla Europa

Vanilla is one of the most popular baking flavours and harmoniously rounds off the flavour of sponge cake and batter, for example. The thick consistency of our Vanilla Europa ensures optimum dispersion and dosage of the flavour in the dough or batter.

- Classic baking flavour with typical vanilla taste
- For the production of vanilla-flavoured baked goods
- Vegan
- Practical dosing cap

Item-No.	71904
Product Description	Flavour
Dosage	3 g : 1.000 g
Packaging	1,0-kg-bottle



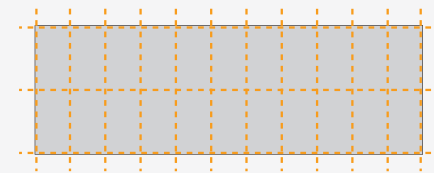
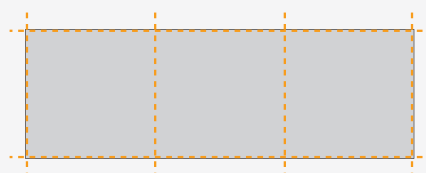
Our „Jubis“*

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.

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



Our Jubi-Cake

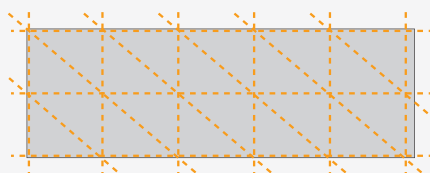
3 pieces 20 x 20 cm each

Classic Slices

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

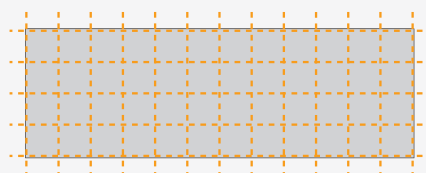
... there's more!

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.



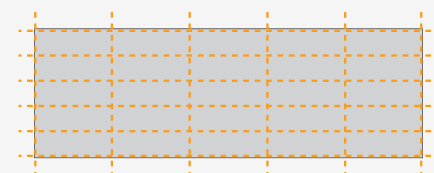
Triangles

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