



# RUM-TOFFEE-BERRY-JUBI

WITH OUR SUCCESS-PRODUCT FOND ROYAL CL NEUTRAL

## INGREDIENTS:

1 tray 60 x 20 cm

### Base

43113 SandRühr Premium	300 g
Wheat Flour	200 g
Water	200 g
Edible oil	200 g
21604 Caramel Paste	5 g

### Berry filling

46310 Fill&Gloss	55 g
Berry mix frozen, thawed	380 g
27304 Blackberry Paste	8 g
20804 Raspberry Paste	8 g

### Rum-Jamaika-Cream

12466 Fond Royal CL Neutral	70 g
Water	85 g
21904 Rum JAMAICA Paste	3 g
Cream, whipped, unsweetened	340 g

### Toffee-Cream

12466 Fond Royal CL Neutral	135 g
Water	165 g
41904 Toffee Paste	35 g
Cream, whipped, unsweetened	665 g

### Mirror Glaze

Cream, liquid	100 g
36818 Schokoladino	200 g
33066 Sanett Solution	25 g

### Decoration

Berries, fresh	as desired
Gold leaf	as desired

## INSTRUCTIONS:

🕒 approx. 190 °C ⌚ approx. 20 Min.

Mix all the ingredients for the base for 4 minutes at low speed, smooth in a greased tray and bake.

Prepare a fruit filling with Fill&Gloss, berry mix, Blackberry and Raspberry Paste. Pipe it onto the baked base by using a 10 mm piping nozzle and freeze briefly.

Mix Fond Royal CL Neutral with water and Rum JAMAICA Paste, fold in the cream and spread between the fruit filling.

Prepare Fond Royal CL Neutral with Toffee Paste and spread over the Rum Jamaica-Cream, use a comb to create waves, freeze briefly.

Produce the mirror glaze and pour over the slices. Cut into Jubis (20 x 20 cm) or desired slice shape and decorate with berries and gold leaf.

## Our successful product: Fond Royal CL Neutral

Cream desserts, slices and cakes can be produced effortlessly with our successful cream stabilisers. The products are guaranteed to remain stable and fresh for a long time. Our neutral variant offers you maximum flexibility in terms of creativity, as there are almost no limits in terms of flavour.

- Basic product for a wide variety of flavours
- Excellent for flavouring with our over 60 Pastes for fine Pastry
- Freeze-stable

### Dreidoppel product promise:

- ✓ No artificial colours
- ✓ No modified starch
- ✓ Only natural flavourings



<b>Item-No.</b>	12466
<b>Product Description</b>	Cream stabiliser for the preparation of a cream filling
<b>Basic recipe</b>	200 g Fond + 250 ml Water + 1.000 g Cream
<b>Packaging</b>	2 x 2,5 kg

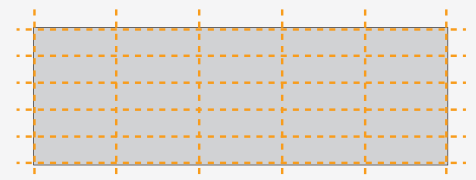
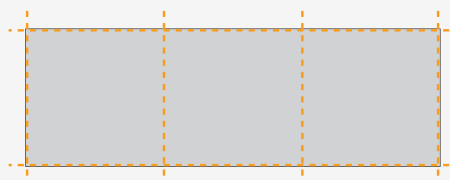
## Our „Jubis“\*

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

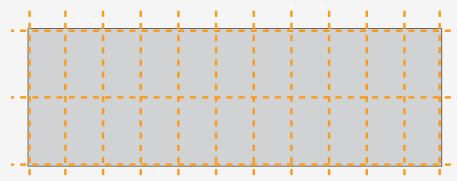
### Noble Slices

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

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

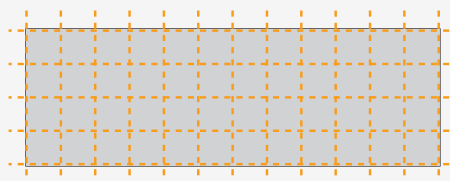
## ... there's more!

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.



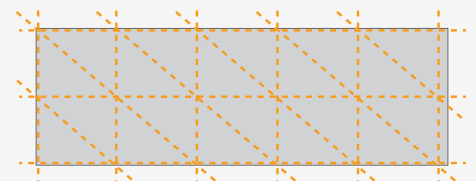
### Classic Slices

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