



SHINY-FRUITS-JUBI

WITH OUR SUCCESS-PRODUCT TOPGLANZ PLUS

INGREDIENTS:

1 tray 60 x 20 cm

Base

43113 SandRühr Premium	510 g
Wheat flour	340 g
Water	340 g
Edible oil	340 g
43504 Sea Buckthorn Paste	70 g

Filling

31818 Paradiso Fruit Delight Red Currant	700 g
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Cream with vanilla taste

12466 Fond Royal CL Neutral	140 g
Water	175 g
28006 Vanilla PRINCESSE	6 g
Cream, whipped, unsweetened	700 g

Decoration

44018 Topglanz Plus	300 g
43504 Sea Buckthorn Paste	3 g
20804 Raspberry Paste	3 g
20104 Orange Paste	3 g
49904 Pomegranate Paste	3 g
56800 Gelatop Ice Cream Topping BAM!	6 g

INSTRUCTIONS:

approx. 190 °C approx. 20 Min.

For the bases, mix all the ingredients together and spread 800 g on each of two 60 x 20 cm trays and bake.

Spread four strands of Paradiso Fruit Delight Red Currant on the bottom base.

Mix Fond Royal CL Neutral with water and Vanilla PRINCESSE, level with some of the cream, then fold in the rest of the cream.

Pipe the cream into the gaps on the bottom layer, place the second layer on top and fill the tray with the remaining cream. Freeze briefly.

Divide the Topglanz Plus into five portions of 60 g each and flavour each with the Pastes for fine pastry.

Spread the Topglanz Plus over the slice as desired by using a teaspoon and then smooth it off.

Our successful product: Topglanz Plus

Topglanz Plus a perfect shine! This jelly glaze is ready to use and does not need to be heated before use. There is no more efficient way to glaze your cakes and slices. For colourful and aromatic variety, simply refine Topglanz Plus with one of our numerous Pastes for fine Pastry.

- Ready-to-use jelly glaze can be processed directly out of the bucket
- Neutral taste
- Transparent, clear
- Vegan



Item-No.	44018
Product Description	Jelly glaze
Packaging	6,0 kg

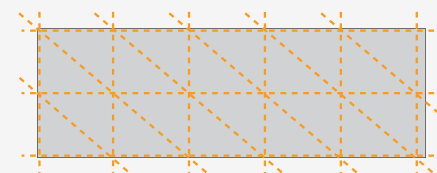
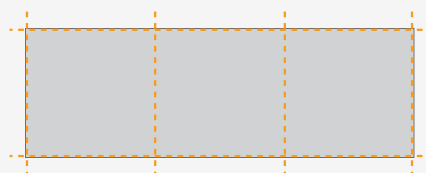
Our „Jubis“*

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

Triangles: a real eye-catcher in the counter, small triangles for more sweet variety.



Our Jubi-Cake

3 pieces 20 x 20 cm each

Triangles

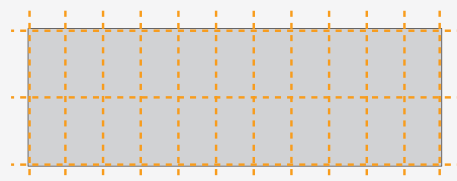
20 pieces

Fast division: 2 and 5, then divided diagonally

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

... there's more!

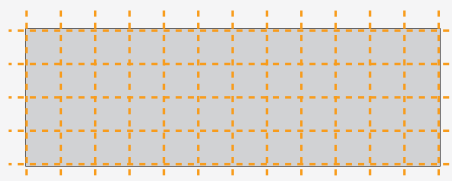
Depending on your requirements, many attractive formats with different quantities can be cut from a 60 x 20 cm tray. All of them can be realised efficiently and create an impressive counter.



Classic Slices

22 pieces 5,5 x 10 cm each

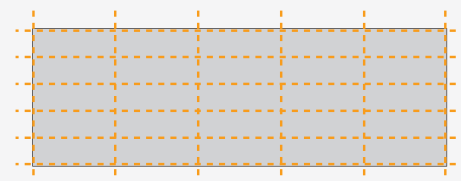
Fast division: 2 and 11



Petits Fours

48 pieces 5 x 5 cm each

Fast division: 4 and 12



Noble Slices

25 pieces 3,5 x 12 cm each

Fast division: 5 and 5