

KOMPLET Jogosoft

PREMIX WITH YOGHURT FOR THE PREPARATION OF MOIST SLICES AND OTHER TYPES OF MADEIRA CAKES. WITHOUT THE FRUIT TOPPING SINKING INTO THE BATTER. NO ADDITIONAL EGGS REQUIRED.



Bake the best with something good!



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Basic recipe: Jogosoft batter

KOMPLET Jogosoft	1.000 g
Vegetable oil	400 g
Water	500 g
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Total weight	1.900 g

Method:

Mix all the ingredients for 3 minutes on fast speed with beater. Use 1.5 times the basic ingredients for 60 x 40 cm tray cake.

Jogosoft Fruit Cake

Prepare batter according to basic recipe for Jogosoft batter. Spread batter out on ready prepared baking sheet.

Batter weight

Slice 60 x 40 cm	2.850 g
Paper baking mould (Ø 17 cm)	350 g
Round cake (Ø 26 cm)	750 g

Fruit weight

Slice 60 x 40 cm	1.300 - 2.000 g
Paper baking mould (Ø 17 cm)	100 - 150 g
Round cake (Ø 26 cm)	500 - 800 g

Top fruit and bake.

Baking temperature: 170 - 180 °C

Baking time:

Slices and round cake: 35 minutes for canned or fresh fruit
approx. 45 minutes for frozen fruit

Paper moulds (Ø 17 cm): 30 - 40 minutes

Master Tip:

MORE RECIPE SUGGESTIONS ARE AVAILABLE UPON REQUEST.

Basic recipe: Pound Cake batter with Jogosoft

KOMPLET Jogosoft	1.000 g
Vegetable oil	400 g
Eggs	100 g
Water	500 g
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Total weight	2.000 g

Yield: 4 cubes of 400 g

Method:

Mix all the ingredients for 3 minutes on fast speed with beater.

Jogosoft Pound Cake

Prepare batter according to basic recipe for Pound Cake with Jogosoft. Fill into the prepared baking tins.

Baking temperature: approx. 175 °C

Baking time: approx. 45 minutes
(according to the size)



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