

# Raspberry Vanilla Slices, 60x20cm with JOGOSOFT

## Basic batter

|                           |                |
|---------------------------|----------------|
| JOGOSOFT                  | 750 g          |
| Vegetable oil             | 300 g          |
| Water                     | 375 g          |
| <b>Total Basic batter</b> | <b>1.425 g</b> |

## Creme topping

|                            |              |
|----------------------------|--------------|
| CREME PATISSIERE GOURMET   | 175 g        |
| Water                      | 500 g        |
| <b>Total Creme topping</b> | <b>675 g</b> |

## Fruit topping

|                            |              |
|----------------------------|--------------|
| Raspberries, frozen        | 400 g        |
| SAFTBINDER                 | 15 g         |
| <b>Total Fruit topping</b> | <b>415 g</b> |

## Topping

|                      |              |
|----------------------|--------------|
| Crumble              | 150 g        |
| <b>Total Topping</b> | <b>150 g</b> |

## Method of use:

Mix all ingredients for the basic batter with a wide-wired whisk or flat beater at fast speed. Spread the batter equally on prepared trays 60x20cm.

Mixing time: approx. 3 minutes

Scaling weight batter: approx. 1425g/tray

Mix the ingredients for the creme topping with a fine-wired whisk on fast speed for approx. 3 minutes.

Scaling weight creme topping: approx. 675g/tray



Pipe a lattice of the creme topping with a piping bag (with a round nozzle, size 12) on the JOGOSOFT batter.

Blend the frozen raspberries with KOMPLET Saftbinder and spread them equally on the cake. Top with crumbles.

Scaling weight raspberries: approx. 415g/tray

Scaling weight crumbles: approx. 150g/tray

After cooling down, divide into pieces and cut (one tray 60x20cm) yields 20 pieces of 10x6cm).



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