

Spaghetti Slices with JOGOSOFT

Basic batter

JOGOSOFT	600 g
Vegetable oil	240 g
Water	300 g
Total Basic batter	1.140 g

Fruit topping

Strawberries, fresh	400 g
Total Fruit topping	400 g

Creme topping

GOURMET CREAM FILLING	500 g
Cream, liquid, unsweetened	250 g
Water, approx. 20°C	1.000 g
Total Creme topping	1.750 g

Decoration(suggestion):

Jam, strawberry	100 g
Chocolate, shavings, white	30 g
Total Decoration(suggestion):	130 g

Method of use:

Method:

Mix all ingredients of the basic batter for 3 minutes at fast speed with a flat beater, then spread evenly on a baking tray of 60x20cm. Bake for 25-30 minutes at 180°C. After cooling down, spread the chopped strawberries on the cake.

Then, mix all ingredients for the creme topping at fast speed with a fine-wired whisk for 4 minutes, spread 1500g evenly on the cake. Fill the rest in a piping bag and pipe long strains with a small round nozzle across the cake. Spread the jam and top up with white chocolate shavings before refrigeration.



Bake the best with something good!

