



# MARZIPAN

## Waves

### 1. GINGERBREAD LAYER (baking tray 40x60 cm)

Traditional Gingerbread JABEX	1 500 g
Eggs	680 g
Oil	600 g
Water	300 g

Mix all ingredients with a mixer (leaf end) at average speed for 3 min. Pour the dough onto 2 baking trays and bake at temp. 180°C for 15 minutes.

### 2. MARZIPAN MASS

Marzipan filling JABEX	2 000 g
Gelatine	20 g
Water	100 g

Mix filling with dissolved in water gelatine and put on the first layer, next interlay with second one.

### 3. FRUIT LAYER

Cherry 60% termost. JABEX	2 000 g
Gelatine	40 g
Water	200 g

Mix cherry with dissolved in water gelatine and put on the top layer

### 4. CREAM & FINISHING

Karpatka cream JABEX	700 g
Milk	700 g
Water	700 g

Mix all ingredients with a mixer (rod end) at high speed for 4 min. Split ready cream on 2 parts, first smooth out on cherry layer, and transfer second part to pastry bag and decorate in any way you want.

