



- ✓ **moist, soft crumb ideally suited to fruit enhancers**
- ✓ **economical recipe**

CONFECTIONERY MIXES

JOGO DE LUXE

CONFECTIONERY MIX

for making yogurt ponge-fat cakes

Jogo de luxe is a unique mix for making all kinds of sponge-fat cakes. Thanks to the ideally composed ingredients **Jogo de Luxe** gives the products luxurious flavor and aroma and also exceptionally appetizing appearance. In addition to the flavor the mix also has important technological features such as long lasting freshness, large volume and economical use. **Jogo de luxe** offers a wide range of uses, it can be a base for the preparation of cakes with fresh or frozen fruit, various fillings and creams.

DIRECTIONS FOR USE

100% of the mix without flour.

STORAGE CONDITIONS

Store in tightly closed packaging in dry and well-ventilated area, protect from direct sunlight (maximum temperature 25° C).

PACKAGING

25 kg bag

CAUTION: The product contains gluten, milk derivatives. May contain trace amounts: eggs and derivatives, soybeans and derivatives, sesame.


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ADVANTAGES

- ✓ natural taste of a yogurt cake
- ✓ large volume of finished products
- ✓ fluffy and moist crumb
- ✓ long-lasting freshness of bakery products
- ✓ guarantee of holding fruit and filling on the top
- ✓ economical use
- ✓ simple dough preparation method based on this mix
- ✓ variety of uses

RECIPES

Jogo de luxe

Method:

Jogo de luxe mix	1 000 g	Mix all the ingredients of the dough with a flat whisk for 5 minutes at medium speed. Then place the dough on the sheet, decorate with fresh or frozen fruit, Best Cream or heat-stable Amarena filling and bake at 170-180°C for 40-50 minutes.
Eggs	300 g	
Oil	300 g	
Water	300 g	
Mixing	5'	

Yogurt Babka cake with nuts and raisins

Method:

Jogo de luxe mix	1 000 g	Whisk all the ingredients of the dough for 5 minutes at high speed. Add nuts and raisins mix at slow speed. Then put into the mold and gently cut the chunk of the dough along the mold. Bake at 170-180°C for 40-50 minutes.
Eggs	300 g	
Oil	300 g	
Water	300 g	
Raisins	150 g	
Orange peel	50 g	
Mixing	5'	

Jogo zebra

Method:

Jogo de luxe mix	1 000 g	Whisk all the ingredients of the dough (except cocoa) for 5 minutes at high speed. Divide the dough into two parts. Add cocoa to one of them and stir until the color is uniform. Then put the light and dark dough in small portions into the mold. Bake at 170-180°C for 40-50 minutes.
Eggs	300 g	
Oil	300 g	
Water	300 g	
Cocoa	20 g	
Mixing	5'	



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CREATIVE BAKING SOLUTIONS

Inventis a complete range of products for bread baking. It allows bakers to create varied and tasty recipes only limited by their imagination. Inventis is a great tool to ensure customer satisfaction.

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Yogurt muffins with cherries

Method:

Jogo de luxe mix	1 000 g	Whisk all the ingredients of the dough for 5 minutes at high speed. Then put a portion of the dough into cupcake molds, a portion of the Amarena filling and another portion of the dough. Bake at 170-180°C for 25-30 minutes.
Eggs	300 g	
Oil	300 g	
Water	300 g	
Mixing	5'	

Amarena filling



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