

# STRAWBERRY DELICE QUAD



Produits Marguerite ingredients are ideal for creating the highest standards of French pastries, and this delightful “Quad Pastry” is no exception. Distinctive in appearance and delicious to the taste, Strawberry Delice Quad will bring the flair of the European bakery to your store. It looks difficult to make, but following these very easy steps will make you a “pro” in no time.

## EXTRA SALES AND PROFITS FOR YOU!

Give your customers a variety from which to choose. This will help you build a beautiful display in your showcase and let your customer make a selection that will please their varied preferences.

## BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Marguerite Gel Fraise
- Marguerite Neutral Miroir
- Marguerite Delice Instant
- Strawberry E’ze Filling
- Sunshine Sponge Cake Mix
- Creme Cake Mix
- Mac Mix



PRODUITS  
**MARGUERITE**

## 1. PREPARE BASE & MOUSSE



Prepare the mousse following the directions on Gel Fraise (Strawberry). Slice a desired size sheet layer of Sunshine Sponge (2# sheet) in half. Bake 2# of Princess slice Mixture in a half sheet pan (see Benchtop Companion for recipe).

## 2. FILL



Place the baked crust on a board & coat it lightly with E’ze Strawberry; then top with the sponge layer and cover lightly with E’ze Strawberry. Fill by striping alternating stripes of the Delice filling and strawberry mousse mixture.

## 3. GLAZE & FREEZE



Top with the other half layer; then top with the strawberry mousse mixture. Place the sheet in the freezer until firm. Remove from the freezer, and glaze the entire sheet smoothly with pink colored Miroir Neutre. Then, return it to the freezer.

## 4. CUT & DECORATE



When firm (not frozen hard), cut a 1/2 sheet into 4 x 6” squares. Decorate as desired using chocolate shapes or fruit.

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