



FEINES BERLINER MARZIPAN
— seit 1902 —



GOLDEN CUBES WITH MARZIPAN SUNNY ORANGE

AUSSEN DUFTE,
INNEN *Lemke*





FEINES BERLINER MARZIPAN
— seit 1902 —

GOLDEN CUBES

HONEY CAKE

Amount	Ingredients
200 g	Rye flour
125 g	Honey
50 g	Icing sugar
50 g	Brown sugar
15 g	Natron
100 g	Butter
100 g	Eggs
je 5 g	Spices: Ginger, Cinnamon, Clove, Macis
1 g	Salt
646 g	Total

Preparation

1. Mix flour, raising agents, spices, Farin und salt.
2. Whip eggs and sugar
3. Heat up the honey until it is liquid and add to the sugar-egg mixture.
4. Add dry ingredients gradually.
5. Roll out dough to 8mm and cut to size.
6. Bake at 180°C for about 15 minutes.

CITRUS JELLY

Amount	Ingredients
600 g	Orange juice
600 g	Mandarin puree
400 g	Sugar
1 g	Tonka bean
15 g	Yellow ribbon pektin
1616 g	Total

Preparation

1. Boil fruit purees with spices and reduce to 800g.
2. Mix sugar and Pectin to a stable jelly.
3. Add hot liquid on the honey cake. Allow the liquid to pull in.

ORANGENMARZIPAN

Amount	Ingredients
800 g	Lemke Marcipan Sunny Orange
100 g	Icing sugar Water
1500 g	GOLD Callebaut
150 g	Callebaut Cacao butter chips, melted
900 g	Total

Preparation

1. Soften the Marcipan and roll out to 4 mm.
2. Remove spare icing sugar.
3. Press the marzipan smoothly onto the jelly layer.
4. Freeze.
5. Cut into cubes and cover with tempered Callebaut GOLD.

Tip: For an even fruitier pleasure moment and color accent, cover the domino cube with Callebaut RUBY RB1.

