



CHEF CUBE CLASSICS

PASTRY INGREDIENTS



DESSERT MIXES

- Crème Brulee Mix | 12 oz
- Mousse Mix, Chocolate | 1 lb.
- Mousse Mix, White Chocolate | 1 lb. & 30 lb.
- Mousse Mix, Vanilla | 1 lb.
- White Cake Mix, Pillsbury | 50 lb.



GLAZE

- Apricot Glaze | 14 kg
- Pâte à Glacer Brune, Cacao Barry | 5 kg
- Pâte à Glacer Ivoire, Cacao Barry | 5 kg
- Mirror Glass Neutral Glaze | 5 kg



DECORATIONS & TOPPINGS

- Feuilletine, Cocoa Noel | 6 lb.
- Gold Dust | 1 g & 2 oz.
- Snow White Decorating Powdered Sugar | 5 kg
- Transfer Sheet, Marbled | 25 ct.



FOOD COLORING

- Cocoa Butter Spray, Dark Chocolate | 13.53 oz.
- Colored Cocoa Butter, Super Gold | 7 oz.
- Liqua-Gel Food Color | 8.8 oz.
Blue • Green • Lemon Yellow • Red • White
- Powder Food Color, Red | 50 g



COMPOUNDS & FILLINGS

- Compound, Profound | 1.25 kg
Lemon • Strawberry
- Marmalade, Darbo | 5 kg
Apricot • Raspberry (Seedless) • Strawberry
- Pie Filling | Various Sizes
 - Apple (38 lb.)
 - Apricot (40 lb.)
 - Blueberry (20 lb.)
 - Cherry (38 lb.)
 - Cream Cheese (20 lb.)
 - Pineapple (40 lb.)
 - Poppy Butter (22 lb.)
 - Prune (20 lb.)
 - Raspberry (42 lb.)

DOUGH & COOKIES

- Fillo Dough, Athens | 1 lb.
- Lady Fingers | 500 ct.
- Puff Pastry 10" x 15", Pennant | 20 x 12 oz.

PASTES & CREAMS

- Almond Butter | 5 lb.
- Hazelnut Praline Paste, 60%, Valrhona | 5 kg
- Nutella | 3 kg
- Pecan Praline Paste, Valrhona | 5 kg
- Pistachio Praline Paste, Valrhona | 5 kg
- Vanilla Cannoli Cream | 6 lb.

DESSERT SAUCES

- Dessert Sauce, Rialto Fruits | 1 kg
Caramel • Forest Berries • Mango • Raspberry

ADDITIVES

- Acetate Sheets, 24' x 16' | 100 ct.
- Dry Malt Powder (Low Diastatic) | 10 lb.
- Knox Gelatin | 1 lb.
- Pectin, Bread | 10 lb.
- Pectin, Yellow | Quart (1.5 lb.)
- Sheet Gelatin | 150 ct.
- Soy Lecithin | Pint (0.5 lb.)
- Whipped Cream Stabilizer, Liquid | 3 L
- Whipped Cream Stabilizer, Powder | 500 g
- Yeast, Cake | 1 lb.
- Yeast, Dry Active, Fleischmann | 2 lb.
- Yeast, Instant | 1 lb.
- Yellow Pectin, Pâtes de Fruits | 1 lb.

