



CHEF CUBE
CLASSICS

CHEF CUBE CLASSICS PASTRY INGREDIENTS



DESSERT MIXES

Chocolate Mousse Mix	1 lb. can
Vanilla Mousse Mix	1 lb. can
White Choc Mousse Mix	1 lb. can, 30 lb. pail
Panna Cotta Cream Mix	2.2 lb. box
Crème Brulee Mix	12 oz. bag

ADDITIVES

Acetate Sheets, 24" x 16"	100 ct. cs.
Whipped Cream Stabilizer, Liquid	3L jug
Whipped Cream Stabilizer, Powder	500g tub

PASTRY TOPPING - 6/CS

Caramel	1 kg. btl.
Chocolate	1 kg. btl.
Forest Berries	1 kg. btl.
Kiwi	1 kg. btl.
Mango	1 kg. btl.
Raspberry	1 kg. btl.
Strawberry	1 kg. btl.

DECORATIONS

Jelly Slices, Lemon	1000 ct. cs.
Jelly Slices, Lime	1000 ct. cs.

PASTES

Pecan Praline Paste, Valhrona	5 kg. tub
Pistachio Praline Paste, Valhrona	5 kg. tub
Hazelnut Praline Paste, Valhrona	5 kg. tub
100% Extra Cocoa Paste, Valhrona	5 kg. block
Almond Paste	7 lb.
Praline (Hazelnut) Paste	7 lb.
Pistachio Paste	7 lb.
Almond Butter	5 lb. tub
Cocoa Butter, Valhrona	3 kg. tub

MARMALADE

Apricot, Bakbel	7 kg. pail
Apricot, Darbo	5 kg. pail
Raspberry, Darbo (seedless)	5 kg. pail
Strawberry, Darbo	5 kg. pail

GLAZE

Apricot SS, Bakbel	14 kg. pail
Mirror Glass, Laped (Napmiroir SS)	5 kg. pail
Neutral Gel, Clear SS	14 kg. pail

COMPOUND

Peach	2.2 lb.
Blackberry	2.2 lb.