



## Millefeuille

Yield: 1 tray, 60 x 20 cm; 30 pieces

### Ingredients:

- 0,600 kg Puff pastry dough baked, cut in 4 layers  
60 x 20 cm
- 0,350 kg Chocolate decoration
- 0,250 kg Fresh fruits
- 0,800 kg **Fruchti-Top Apple**

#### Caramel Filling

- 1,200 kg **Bon Caramel**
  - 0,300 kg Butter, soft
- ▶ Whip well.

#### Caramel Coating

- 0,250 kg **Bon Caramel**
  - 0,080 kg **Cristaline**
- ▶ Mix well.

#### Bienex Decoration

- 0,250 kg **Bienex**
  - 0,125 kg Walnuts
- ▶ Blend all ingredients well, spread on the baking tray and bake at 200 °C for 15 min.

### Method:

- \* Set the puff pastry dough layers together with Caramel Filling and **Fruchti-Top Apple**.
- \* Glaze with Caramel Coating and sprinkle with chopped **Bienex** Decoration.
- \* Decorate as shown on the photo with Chocolate and fresh fruits.



**Caramel Fudge Brownie** Yield: 48 pieces

#### Ingredients:

- \_\_\_\_\_ 1,500 kg **Braunies**
- \_\_\_\_\_ 0,240 kg Water
- \_\_\_\_\_ 0,120 kg Eggs
- \_\_\_\_\_ 0,120 kg Cream

Mix all ingredients at medium speed for approx. 2 minutes until smooth. Spread on a high tray with a baking paper and bake.

- \_\_\_\_\_ 0,500 kg **Bon Caramel**

Decoration  
**Schokobella**

#### Method:

- \* After baking and cooling down, remove Braunies from baking paper and cut off stripes of 1 cm of each side.
- \* Cut the stripes in little cubes.
- \* Heat up the **Bon Caramel** in a microwave, approx. 2 times for 30 seconds.
- \* Stir in-between, when done, spread onto the braunies.
- \* Sprinkle the brownie cubes on top and decorate with **Schokobella**.
- \* Baking temperature: approx. 180 °C.
- \* Baking time: approx. 25–30 minutes.



**Peanut Bar** Yield: 48 bars, 10 x 2,5 cm (without coating)

#### Ingredients:

- \_\_\_\_\_ 1 layer Short pastry 4 cm thick, baked
- \_\_\_\_\_ 0,680 kg **Schokobella Milk Chocolate**
- \_\_\_\_\_ 0,070 kg Butter
- \_\_\_\_\_ 0,600 kg **Bon Caramel**
- \_\_\_\_\_ 0,350 kg Peanuts, roasted
- \_\_\_\_\_ 0,750 kg **Mohrenglanz Dark Chocolate**

#### Method:

- \* Whip up **Schokobella Milk Chocolate** and butter.
- \* Spread on the baked short pastry
- \* Freeze it for minimum 10 minutes.
- \* Spread **Bon Caramel** on top.
- \* Crush the peanuts and sprinkle on the layer of **Bon Caramel**.
- \* Press the peanuts gently on the layer and freeze for minimum 2h.
- \* Cut into bars: 10 cm x 2,5 cm.
- \* Cover with **Mohrenglanz** as shown on the photo.



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