

Worldwide Trendy Treats

Popular chocolate & cookies go pastry



The most successful Swiss chocolate around the world is

T
R I
A N G
U L A R



The most successful cookie round the world is

BLACK
and
WHITE

Worldwide Trendy Treats for more turnover!

- ▶ Do you want to be part of a **successful trend**?
- ▶ Do you want **superb taste** and **best quality products**?
- ▶ Do you want to convince your customers for **higher sales**?

Jump on the actual **MEGA-trends** for easy and fast turnover with two **NEW UNIQUE BRAUN INNOVATIONS**.

Alaska-express Torrone

- ✓ With cocoa, almonds, white nougat from Montelimar and honey
- ✓ Perfect taste for triangular applications
- ✓ Always perfect and safe results
- ✓ Freeze- and cut-stable

Black Muffin

- ✓ Colour from all natural cocoa
- ✓ Delicious black cookie taste
- ✓ For many different applications
- ✓ Freeze-stable



Black Cookie Cake

Yield: 6 cakes á 18 cm ø



..... 0,120 kg Cresco Chocookies

Black Cake Bases

..... 1,000 kg **Black Muffin**

..... 0,450 kg Whole Egg

..... 0,600 kg Vegetable oil

..... 0,300 kg Water

- ▶ Mix all ingredients at medium speed for approx. 3 min. Divide the batter and pour into two baking trays 60 x 40cm, covered with baking paper. Bake at approx. 190 °C for approx. 18 minutes and let cool down.

Black Cookie Mousse

..... 0,400 kg **Alaska-express Neutral**

..... 0,500 kg Water, 20 °C

..... 0,015 kg Combani

..... 2,000 kg Whipped cream, unsweetened

..... 0,160 kg Cresco Chocookies, crushed into small pieces

- ▶ Dissolve Alaska-express in water and Combani. Fold in whipped cream. Stir in gently the crushed Chocookies.

Method

- ▶ Cut the baked Black Cake Bases into 12 round pieces á ø = 18 cm.
- ▶ Fill 6 of the Black Cake Bases into cake rings á ø = 18 cm.
- ▶ Fill 0,250 kg Black Cookie Mousse into each of the cake rings, level off and put a second Black Cake Base on top.
- ▶ Fill another 0,250 kg Black Cookie Mousse into the cake rings.
- ▶ Place in the fridge for a minimum of 2 hours.
- ▶ Remove the cake rings and decorate with Cresco Chocookies as shown in the pictures or as desired.

Alaska-express

Stir in Chocookies in the whipped cream and let rest in the fridge for a minimum of 30 minutes before start making the mousse with **Alaska-express Neutral**. This gives the complete mousse a great top note taste.

**TRY
OUT**

Black Cookies

Yield: 50 cookies, Ø 5 cm



Cookie-Dough

..... 1,000 kg

Black Muffin

..... 0,450 kg

Butter

- ▶ Mix together at slow speed for 3–4 min. until the dough is firm.

Cookie-Filling

..... 0,450 kg

Schokobella White

..... 0,180 kg

Butter

..... 0,060 kg

Honey (liquid)

..... 0,004 kg

Combani

- ▶ Whip up for approx. 3 min.

Decoration

Schokobella White

Crushed hazelnut kernels

Red velvet crumbles

Method

- ▶ Let the Cookie-dough cool down in the fridge for approx. 2 hours.
- ▶ Roll out for 3 mm, cut in desired sizes and bake for 12 minutes at 200 °C.
- ▶ Fill the cooled down cookies with the cookie filling and decorate with melted **Schokobella White**, hazelnut kernels and red velvet crumbles as shown in the picture or as desired.
- ▶ **Tip:** For a special structure of the cookies, use a decoration rolling pin before baking.

What's special about our Black Muffin?

SPECIAL

The dark colour of our **Black Muffin** comes only from using a special high quality and naturally very dark cocoa. Pure taste, pure colour.

Torrone Triangle

Yield = 3 Triangle á 20 cm: One Triangle Mould 60 x 8 x 7 cm



..... 0,420 kg	Nugotin
..... 0,280 kg	Kranfil's Pistachio
..... 0,500 kg	Schokobella Bittersweet
..... 0,125 kg	Kranfil's Caramel
..... 0,020 kg	Cristalline

Black Cookie Base

..... 0,200 kg	Black Muffin
..... 0,090 kg	Butter, soft

- ▶ Mix the softened butter with the Black Muffin. Knead at slow speed for 2–3 min. until the dough is firm. Place in the fridge for approx. 30 min. and roll out at 3mm. Roll the base one time with a decoration rolling pin. Cut in 3 pieces 20 x 8 cm each. Bake at approx. 200 °C for approx. 14 minutes.

Panna Cotta

..... 0,225 kg	Fresh Cream, liquid
..... 0,045 kg	Panna Cotta Dessert

- ▶ Boil fresh cream, stir in Panna Cotta Dessert.

Mousse Torrone

..... 0,070 kg	Alaska-express Torrone
..... 0,085 kg	Water, 20 °C
..... 0,345 kg	Whipped cream, unsweetened

- ▶ Dissolve Alaska-express Torrone in water. Fold in whipped cream.

Method

- ▶ Place baking paper into the Triangle Mould, fill in Panna Cotta.
- ▶ Freeze for minimum 2 hours at a minimum of approx. -18 °C and demould.
- ▶ Coat with softened **Nugotin** and freeze again shortly.
- ▶ Lay baking paper in another Triangle Mould.
- ▶ Fill in 50 % of the Mousse Torrone, press the frozen Panna Cotta into the Mousse Torrone in the mould and level off with the remaining 50 % of the mousse.
- ▶ Place in the fridge for a minimum of 30 min, then freeze.
- ▶ Roll out **Kranfil's Pistachio** between two layers of baking paper, freeze for approx. 10 minutes, then cut out 60 x 8 cm sheets, place onto the frozen Mousse Torrone and freeze.
- ▶ Remove from the mould.
- ▶ Melt **Schokobella Bittersweet**, stir in **Kranfil's Caramel** and coat the Terrine.
- ▶ Cut in three pieces á 20 cm, place on the baked Black Cookie bases and decorate with fresh fruits and **Cristalline** as shown in the picture or as desired.

Kranfil's Chocolate

Use our **Kranfil's Chocolate** instead of the **Kranfil's Pistachio** to get an even more of the sensational chocolate taste!

**TRY
OUT**

Dessert Torrone

Yield: One baking tray 60 x 20 cm; approx. 40 pieces



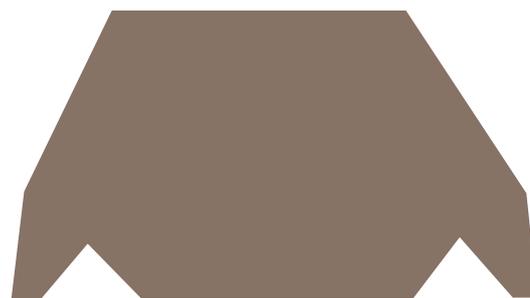
- 0,400 kg Shortpastry base 60 x 20 cm x 3mm, baked, made with **Mürbella, shortpastry mix**
- 0,150 kg Apricot jam
- 0,300 kg Chocolate Swiss roll 60 x 20 cm, made with **Biscoao Chocolate Sponge Mix**
- 0,600 kg **Kranfil's Chocolate**
- 0,200 kg **Nugotin**
- 0,005 kg **KrokChoc Assorted**

Pear-Mousse

- 0,060 kg **Alaska-express Pear**
- 0,075 kg Water, 20 °C
- 0,300 kg Whipped cream, unsweetened
 - ▶ Dissolve Alaska-express Pear in water. Fold in whipped cream.

Mousse Torrone

- 0,100 kg **Alaska-express Torrone**
- 0,125 kg Water, 20 °C
- 0,500 kg Whipped cream, unsweetened
 - ▶ Dissolve Alaska-express Torrone in water. Fold in whipped cream.



Method

- ▶ Spread apricot jam on the baked shortpastry base and place the chocolate Swiss roll on top.
- ▶ Melt **Kranfil's Chocolate** gently and spread the Swiss roll.
- ▶ Place in the fridge for approx. 20 min.
- ▶ Fill in the pear-mousse and place in the fridge again for another approx. 30 min.
- ▶ Fill in Mousse Torrone, decorate with a special decoration comb (as shown on the illustration) and place in the fridge again for minimum 30 min.
- ▶ Afterwards freeze for approx. 10 min.
- ▶ Coat with molten **Nugotin** and cut into pieces of approx. 3 x 10 cm.
- ▶ Decorate as shown in the picture or as desired.
- ▶ **Tip:** For getting the Original look of the recipe, create your own comb made from a plastic dough divider in 20 cm size.

Art.-No.	Art.-Name	Specials	Unit/Packaging
1410801	Alaska-express Torrone	With cocoa, almonds, white nougat pieces from Montelimar and honey	5 x 1 kg bag in carton
1478825	Black Muffin	With very dark cocoa giving a perfect black colour, perfect American Muffin crust, simply delicious	25 kg bag
3100237	Cresco Chocookies	Broken black cookie pieces	1,2 kg plastic bucket

Art.-No.	Art.-Name	Specials	Unit/Packaging
1400001	Alaska-express Neutral	With bovine gelatin, without aroma and flavouring, can be flavoured easily with BRAUN Dessert Paste or fruit purees.	5 x 1 kg bag in carton
1620001	Alaska-express Pear	Powdered fresh cream stabilizer with dried pear pieces and mascarpone powder.	5 x 1 kg bag in carton
1120001	Combani	Thick liquid bake proof aroma with addition of Bourbon-Vanilla.	1 kg plastic bottle
1539004	Cristaline	Ready to use cold setting clear gel.	4 kg plastic bucket
3100262	Kranfil ´s Caramel	Crunchy filling with 20 % biscuits in flakes and a pinch of sea salt "Sel de Guerande".	3 kg plastic bucket
3100265	Kranfil ´s Chocolate	Crunchy filling with chocolate, roasted hazelnuts and almonds and 20 % biscuits in flakes.	3 kg plastic bucket
3100266	Kranfil ´s Pistachio	Crunchy filling with 20 % biscuits in flakes and roasted pistachios.	3 kg plastic bucket
3800008	KrokChoc Assorted	Puffed rice, roasted, coated with different kinds of chocolate.	2 kg plastic bucket
1390010	Nugotin, hazelnut cream	Nut-Nougat cream base.	4 x 2,5 kg slabs in a carton
1590501	Panna Cotta Dessert	Instant Powder for the production of Panna Cotta Dessert. With real Bourbon Vanilla.	5 x 1 kg bag in carton
1366306	Schokobella Bittersweet	Ready to use bittersweet chocolate cream	6 kg plastic bucket
1342006	Schokobella White	Ready to use white chocolate cream	6 kg plastic bucket



Cresco Chocookies
Art.-No. 3100237



Alaska-express Torrone
Art.-No. 1410801



Black Muffin
Art.-No. 1478825