



c'est **BON**...



BRAUN



Lemon cheese cake

2 cakes (diameter 18 cm)

200 g	Bon Citron	
2	Short pastry bases, baked	
350 g	Water	Bring to boil
175 g	Cheese cake mix high	Stir in the water, mix well
300 g	Cream cheese	
200 g	Egg white	Whip until creamy and fold in the above
100 g	Sugar	

Preparation

- Place a ring that has been oiled and dusted with icing sugar around the short pastry base.
- Pipe in the **Bon Citron**
- Fill the ring with the cream cheese filling.
- Place in the refrigerator for approx. 2 hours to set.
- Glaze with **Cristaline** and **Bon Citron**.



Ganache variation with Bon Caramel

Basic recipe

200 g Cream, liquid
50 g Butter

Bring to boil

250 g **Schokobella white**
400 g **Bon Caramel**

Preparation

- Dissolve **Schokobella white** and **Bon Caramel** in heated cream and butter.
- Mix well and fill in chocolate cups.



Walnut caramel tartlets

Basic recipe for 20 pieces

300 g **Bon Caramel**
25 g Butter
50 g Cream, liquid
200 g Walnuts

Preparation

- Dissolve the butter, cream and **Bon Caramel** in the microwave and then fold in the walnuts.
- Lay the short pastry in the tartlet's moulds.
- Pour in the filling.
- Decorate with stripes of short pastry and bake at 200 °C for approx. 18 min.



Fruit flowers with puff pastry

10 Pieces (diameter 17 cm)

500 g **Bon Filling (Bon Caramel, Bon Chocolate or Bon Vanilla)**
1000 g Puff pastry
750 g Fruits (apples, pears or blueberries)
400 g Crumbles

Preparation

- Roll out puff pastry (2,5 mm thick)
- Spread **Bon filling** on puff pastry.
- Decorate with fruit and crumbles.
- Bake at 210 °C for approx. 18 min.