



CITRUS THYME CREAM BAR

Basic Recipe: 10 pieces silicon moulds, 10 cm

- 100 g Swiss roll, chocolate
- 100 g **Fruchti-Top Strawberry**
- 1 g Saffron
- 50 g Chocolate

Citrus Thyme Cream

- 15 g Citrus thyme
- 240 g Milk
- 200 g Fresh cream, liquid
- 90 g **Panna Cotta Dessert**

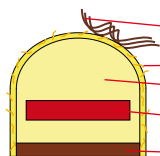
Mix fresh cream with milk, add citrus thyme and chill overnight. Remove citrus thyme, bring fresh cream and milk to boil, stir in **Panna Cotta Dessert** and boil once again shortly.

Cristaline Coating

- 100 g **Cristaline** 30 °C
- 5 g **Alaska 666**
- 10 g Water 40 °C

Dissolve **Alaska 666** in water and stir in **Cristaline**.

Fit together as shown in the illustration:



- Chocolate decoration, thyme
- Cristaline** coating, saffron
- Citrus thyme cream
- FT Strawberry**
- Swiss roll, chocolate

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www.martinbraun.com

MARTIN BRAUN KG

Hannover - Germany

email: info@martinbraun.de

A company of

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