



BRAUN



All about
Kranfil's



Kranfil's – Crunchy fillings with that certain something!

Looking for something **special** to enhance your creations in the perfect way?

Kranfil's from BRAUN combine two special filling characteristics:

Different **distinguished flavours** and a **crunchy consistency** through the use of biscuit pieces.

Our Kranfil's are available in **9 unique flavours** and each variety is a highlight and makes every pastry an extraordinary experience!

Your advantages:

- ▶ High quality raw materials
- ▶ Ready and easy to use: straight from the bucket
- ▶ No preservatives
- ▶ Suitable for vegetarians
- ▶ Halal Certified
- ▶ Endless application possibilities

Kranfil's assortment - Find your favourites

	Kranfil's Bianco	Kranfil's Caramel	Kranfil's Caramel Cookie & Almonds	Kranfil's Chocolate	Kranfil's Dark Chocolate	Kranfil's Passionfruit Mango	Kranfil's Pistachio	Kranfil's Red Fruits	Kranfil's Strawberry Cheesecake
That's special	Ready to use crunchy filling with 26 % white chocolate and 20 % biscuits in flakes.	Ready to use crunchy caramel filling with 20 % biscuits in flakes, roasted hazelnuts and a pinch of sea salt "Sel de Guérande". Without palm oil.	Ready to use crunchy filling with 20 % caramel cookies and roasted almonds.	Ready to use crunchy filling with delicious chocolate taste, roasted hazelnuts, roasted almonds and 20 % biscuits in flakes. Without palm oil.	Ready to use crunchy filling with bittersweet dark chocolate taste, 7.5 % caramelised almonds and 20 % biscuits in flakes. Without palm oil.	Ready to use crunchy filling with dried passion fruit juice, dried mango puree and 20 % biscuit pieces. Without palm oil.	Ready to use crunchy filling with 12 % roasted pistachios and 20 % biscuits in flakes. Without palm oil.	Ready to use crunchy filling with dried raspberries, strawberries, blueberries and 20 % biscuit pieces. Without palm oil.	Ready to use crunchy filling with 7.5 % mascarpone powder, dried strawberries and 15 % short biscuit pieces. Without palm oil.
Perfect matches	Perfectly matches with strong or sour flavours such as coffee, lemon or apricot.	Perfect in combination with butter or sour flavours like passionfruit or mandarin.	Harmonizes well with rich flavours like pistachio or in combination with vanilla or apple.	The all-rounder: Combine it with fruity flavours such as orange, mango or for a fine flavour with rum.	Combine Dark Chocolate with fine flavours like vanilla, strawberry or pineapple.	Great combinations with sweet flavours such as milk chocolate, honey or coconut.	Balance it with fruity or sour flavours such as mandarin, cherry or yuzu.	The fruity taste harmonizes perfectly with raspberries, green tea or almonds.	The unique flavor harmonizes well with red berries, vanilla, cream or with amaretto and rum.

Apply Kranfil's to...



Fill

Your benefits:

- Easy and ready to use
- Re-whippable with any fat based products like **Schokobella** or **Bianka**
- Add a certain something to cakes, swiss rolls, desserts and mousses
- Mix with couverture or cacao butter and fill pralines
- Enhance sponges and pound cakes with a crunchy layer
- Level up tartlets: Pipe a small layer on the bottom, add the tarte au chocolat dough on top and then bake

Basic recipe: If necessary, warm the desired Kranfil's shortly in a microwave to soften it and use it depending on the application.



Marble

Your benefits:

- Easy and ready to use
- Create a trendy surface on mousse and cream cakes
- Still crunchy after marbling

Basic recipe: Warm Kranfil's up to 30 – 35 °C to receive a smooth consistency and swirl on the cake with a knife. Allow to cool down in the fridge for 1 hour and then briefly freeze. Cover with **Cristaline Neutral**.



Cover

Your benefits:

- Pure or with the **Schokobella** or **CakeGloss** Range
- Easy to dissolve
- Crunchy appearance

Basic recipe: Pure: warm Kranfil's up to 30 – 35 °C to receive a smooth consistency and cover your creation as desired. Warm 0,250 kg of Kranfil's and 0,600 kg of **Schokobella**, mix it and cover the pastry.



Create individual chocolate delights

Your benefits:

- Create outstanding decorations
- Unique and tasty

Basic recipe: Temper **CakeGloss** or couverture and mix with Kranfil's. Spread on baking paper. Decorate with nuts or dried fruits, then cool the mixture down. Cut out pieces.



Strawberry Cheesecake

For approx. 1 tray 60 x 20 cm; 22 pieces



Dark-Mint-Bar

For approx. 1 tray 60 x 20 cm; 22 pieces



- 450 g Shortpastry base, made with **Mürbella**, shortpastry mix
- 100 g Apricot jam
- 600 g Swiss Roll, made with **Bisquisit 100 Plus**, sponge mix

700 g **Kranfil's Strawberry-Cheesecake**

- Yoghurt-Lime-Cream
- 350 g **Alaska-express Yoghurt-Lime**
- 700 g Water, (approx. 20 °C)
- 700 g Whipped cream

► Dissolve Alaska-express in water and fold in whipped cream.

200 g **Kranfil's Bianco**

► Warm the Kranfil's shortly in a microwave.

Decoration

- 200 g **Cristaline Red**

Method

- Spread apricot jam on the baked shortpastry base and place the Swiss roll on top.
- Warm the Kranfil's shortly in a microwave and spread on the Swiss roll.
- Fill the Yoghurt-Lime-Cream and place the Swiss roll on top.
- Marble the Kranfil's on the cream and smooth the top.
- Place in the fridge for approx. 1 hour and then lightly freeze.
- Cover with **Cristaline Red**.
- Decorate as shown on the picture.

- 450 g Shortpastry base, made with **Mürbella**, shortpastry mix
- 100 g Apricot jam
- 300 g Swiss Roll, made with **Bisquisit 100 Plus**, sponge mix

700 g **Kranfil's Dark Chocolate**

- Chocolate-Cream
- 100 g **Alaska-express Chocolate**
- 125 g Water, (approx. 20 °C)
- 625 g Whipped cream

► Dissolve Alaska-express in water and fold in whipped cream.

120 g **Green Mint-Cream**

- 150 g **Alaska-express Neutral**
- 75 g Water, (approx. 20 °C)
- 750 g Whipped cream

► Dissolve Alaska-express in water. Fold in the cream paste and whipped cream.

Decoration

- 200 g **Cristaline Neutral**
- 100 g **Kranfil's Dark Chocolate**
- 25 g **Cresco CP Green Mint**

► Mix the Kranfil's with the cream paste to crumbles.

Method

- Spread apricot jam on the baked shortpastry base and place the Swiss roll on top.
- Warm the Kranfil's shortly in a microwave and spread on the Swiss roll.
- Fill the chocolate-cream and let cool in the fridge for approx. 30 minutes.
- Fill the Green Mint-Cream on top.
- Place in the fridge for approx. 1 hour.
- Cover with **Cristaline Neutral**.
- Decorate as shown on the picture.



Fingers Fruits-Rouges

For approx. 40 pieces



- 160 g **Kranfil's Red Fruits**, pieces of 6x2 cm
 - ▶ Warm the Kranfil's shortly and spread on baking paper. Place in the fridge to cool down. After cooling, cut in pieces and then freeze.

- 100 g Swiss Roll, made with **Bisquisit 100 Plus**, sponge mix 8 x 2 cm pieces

- Yoghurt-Blueberry-Cream
- 325 g **Alaska-express Yoghurt-Blueberry**
- 650 g Water, (approx. 20 °C)
- 650 g Whipped cream
 - ▶ Dissolve Alaska-express in water. Fold in whipped cream.

- Decoration
- 250 g **Kranfil's Red Fruits**
- 600 g **Schokobella Ruby**
 - ▶ Warm the Kranfil's and Schokobella and mix it. Cover the dessert.

Method

- ▶ Fill the yoghurt-blueberry-cream in the silicone mould.
- ▶ Place the Kranfil's Red Fruits pieces and Swiss-Roll pieces on top.
- ▶ Place in the fridge for approx. 1 hour.
- ▶ Let the silicone mould freeze in the blast freezer at -30°C for approx. 3 hours.
- ▶ Decorate as shown on the picture.

Coconut Passionfruit Roll

For approx. 24 pieces



- 1,200 g Swiss Roll, made with **Bisquisit 100 Plus**, sponge mix

- 1,200 g **Kranfil's Passionfruit Mango**
 - ▶ Warm the Kranfil's shortly in a microwave to soften it.

- Decoration
- 150 g **Alaska-express Neutral**
- 200 g Water, (approx. 20 °C)
- 1,000 g Whipped cream
- 120 g **Cresco Cocco di Sulù Philippines**

- Coconut-Cream
- 150 g **Alaska-express Neutral**
- 360 g **Schokobella White**
- 30 g Coconut flakes
 - ▶ Warm the Kranfil's and Schokobella and mix it. Cover the Swiss-Roll and decorate with coconut flakes.

Method

- ▶ Spread **Kranfil's Passionfruit Mango** on the Swiss-Roll.
- ▶ Fill the coconut-cream.
- ▶ Roll the cake back up.
- ▶ Place in the fridge for approx. 1 hour.
- ▶ Decorate as shown on the picture.



Pistachio Dome

For approx. 20 pieces



..... 200 g Swiss Roll, made with **Bisquisit 100 Plus**, sponge mix, 20 pieces approx. 7,5 cm Ø

400 g **Kranfil's Pistachio**

- Warm the Kranfil's shortly in a microwave to soften it and fill approx. 20 g on the Swiss roll base.

White-Cream

..... 200 g **Alaska-express Neutral**

..... 200 g Water, (approx. 20 °C)

..... 1,000 g Whipped cream

150 g **Chocolate Paillettes**

- Dissolve Alaska-express in water. Fold in whipped cream and finally the **Chocolate Paillettes**.

Decoration

100 g **Kranfil's Pistachio**

- Warm the Kranfil's shortly until its smooth.

100 g **Cristaline Neutral**

Method

- Put the oiled cake mould onto baking sheets, covered with baking paper.
- Place a layer of Swiss roll and fill with the white-cream.
- Marble the Kranfil's with a knife on the cream and smooth the top.
- Place in the fridge for approx. 1 hour and then lightly freeze.
- Cover with **Cristaline Neutral**.
- Get the dessert out of the mould and decorate as shown on the picture.

TRY OUT: Alternatively, fill approx. 25 g of Kranfil's visibly onto the biscuit base.

Exotic Yoghurt Slice

For approx. 1 tray 60 x 20 cm; 22 pieces



..... 450 g Shortpastry base, made with **Mürbella**, shortpastry mix

..... 100 g Apricot jam

..... 600 g Chocolate Swiss roll, made with, **Biscao**, **Schoko-Bisquisit 100** (2 pieces)

Kranfil's-Filling

300 g **Kranfil's Passionfruit Mango**

- Warm the Kranfil's shortly in a microwave to soften it.

Yoghurt-Cream

..... 300 g **Alaska-express Yoghurt**

..... 600 g Water, (approx. 20 °C)

..... 600 g Whipped cream

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

Decoration

80 g **Kranfil's Passionfruit Mango**

150 g **Cristaline Neutral**

- Warm the Kranfil's shortly until it is spreadable.

Method

- Spread apricot jam on the baked shortpastry base and place the Swiss roll on top.
- Fill the yoghurt cream and cover with the second Swiss roll.
- Spread **Kranfil's Passionfruit Mango** on top and marble on the cream.
- Place in the fridge for approx. 2 hours.
- Cover with **Cristaline Neutral**.



Crunchy Delights

For 63 pieces



- 400 g Tempered couverture
(milk chocolate, dark chocolate
or white chocolate)
- 120 g **Kranfil's Caramel Cookie & Almonds**

Crispy Bites

For one tray 60 x 40 cm



TRY OUT:
Exchange the recipes
with other mouth-watering taste-variations of our
Kranfil's range.

Red Fruits

- 1.000 g White Couverture
- 150 g **Kranfil's Red Fruits**
- Warm up the couverture to approx. 40 °C
and mix with Kranfil's, temper to approx. 28 °C.

Milk-Caramel

- 1.000 g Couverture
- 150 g **Kranfil's Caramel**
- Warm up the couverture to approx. 40 °C
and mix with Kranfil's, temper to approx. 30 °C.

Exotic Dark

- 1.000 g **Dark Couverture**
- 150 g **Kranfil's Passionfruit Mango**
- Warm up the couverture to approx. 40 °C
and mix with Kranfil's, temper to approx. 32 °C.

Method

- Fill tempered couverture into praline moulds.
- Pour out the remaining couverture and let crystalize.
- Warm **Kranfil's Caramel Cookie & Almonds** until it is spreadable.
- Pipe **Kranfil's Caramel Cookie & Almonds** in praline moulds and let cool down.
- Close with tempered couverture and let crystalize.
- Remove from the moulds.

TRY OUT:

Delicious recipe variations
For the little extra you can marble the couverture in the praline moulds to receive eye-catching results and use different praline shapes for a diverse chocolate offer.

Method

- Spread the Kranfil's-Mix with a thickness of approx. 0,5 cm on baking paper.
- Decorate as shown on the picture.

TRY OUT: For a little extra decorate with peppercorns, dried fruits, dried flowers or a variety of roasted nuts.

