



All about  
**Bienex & Florentin**

# Bienex-Sting-Cake

1 cake, 18 cm Ø, 5 cm high; total number: 8



..... 0.100 kg Shortcrust pastry (**Mürbella**), baked  
[see basic recipe]

..... 0.020 kg Apricot jam

..... 0.090 kg Sponge cake bases  
(**Bisquisit 100 PLUS**), 2 pieces  
[see basic recipe]

## Cream

..... 0.230 kg **KSK**

..... 0.570 kg Cream, liquid, warmed

- ▶ Mix all ingredients at fast speed for 2 minutes.

## Decoration

..... 0.100 kg **Bienex**

..... 0.100 kg Sliced almonds

- ▶ Blend.

..... 0.010 kg Red currants

## Preparation

- ▶ Line the cake ring with cake edge foil.
- ▶ Spread jam over the shortcrust pastry base and place the base on top.
- ▶ Pipe half of the cream over the shortcrust pastry base.
- ▶ Place the second layer on top.
- ▶ Pour in the remaining cream.
- ▶ Smooth it out.
- ▶ Freeze.
- ▶ Sprinkle the Bienex-almond-mix onto a baking sheet and bake.
- ▶ Break the Bienex sheet into small pieces and crush the rest with a rolling pin.
- ▶ Shape the Bienex strips into rings immediately after baking.
- ▶ Remove from the pan.
- ▶ Garnish as shown in the photo.

## Baking technique

- ▶ Baking temperature: 190–200 °C
- ▶ Baking time: approx. 8–10 minutes
- ▶ Baking: with steam

# Peanut Caramel Bars

1 tray, 60 x 40 cm; total number: 80



..... 1.000 kg Shortcrust pastry (**Mürbella**), baked  
[see basic recipe]

## Caramel mass

..... 2.000 kg **Almond filling**

..... 0.180 kg **Dessert Paste Caramel**

▶ Mix all ingredients until smooth.

## Bienex mixture

..... 0.900 kg **Bienex**

..... 0.700 kg Peanuts

▶ Blend.

## Decoration

..... 0.500 kg **Schokobella Peanut & Caramel**  
**RSPO SG RA MB**

### Preparation

- ▶ Spread the caramel mass onto the shortcrust pastry base.
- ▶ Sprinkle with the Bienex mixture.
- ▶ Bake.
- ▶ Cut the warm slices into 10 x 3 cm pieces.
- ▶ Let cool.
- ▶ Cover with Schokobella.

### Baking technique

- ▶ Oven system: Deck oven
- ▶ Baking temperature: 200 °C top heat 180 °C bottom heat
- ▶ Baking time: approx. 25–30 minutes

# Florentin-Rolls

2 trays, 60 x 20 cm; total number: 24



..... 2.000 kg Butter yeast dough [see basic recipe]  
▶ Roll out the dough to 70 x 40 cm.

## Filling

..... 0.720 kg **Almond filling**

..... 0.180 kg **KSK**

..... 0.240 kg Whole egg

..... 0.060 kg Whole milk, 3.5 %

▶ Stir all ingredients until smooth and let stand for 10 minutes.

## Florentin mixture

..... 0.150 kg **Florentin**

..... 0.150 kg Sliced almonds

▶ Blend.

..... 0.150 kg Apricot jam

## Decoration

..... 0.120 kg **Decoration powder**

..... 0.250 kg **Schokobella White RSPO SG RA MB cocoa**

..... 0.300 kg Bienex decoration [see basic recipe]

▶ Whip Schokobella at high speed using a fine whisk.

### Preparation

- ▶ Spread the filling on the dough and roll up.
- ▶ Cut into approx. 100 cm lengths and cut into 24 pieces.
- ▶ Prooving 3/4, bake.
- ▶ Spread the apricot jam on the dough and let it cool.
- ▶ Sift with decoration powder.
- ▶ Decorate as shown in the photo.

### Baking technique

- ▶ Baking temperature: 200 °C
- ▶ Baking time: approx. 23 minutes

# Limoncello tartlets

1 silicone mold 24 semicircles; total number: 24



..... 0.200 kg Shortcrust pastry (**Mürbella**), baked  
[see basic recipe]  
▶ Roll out and cut out circles of 10 cm Ø. Bake.

..... 0.100 kg Swiss roll (**Bisquisit 100 PLUS**)  
[see basic recipe]  
▶ After baking, cut out bases of 10 cm Ø.

## Core

..... 0.300 kg **Bon Citron**  
▶ Freeze thoroughly.

## Limoncello cream

..... 0.150 kg **Alaska-express neutral**  
..... 0.165 kg Water, 20–25 °C  
..... 0.075 kg Limoncello di Capri  
..... 0.360 kg Cream, whipped, unsweetened  
..... 0.180 kg Yogurt, 3.5 % fat  
..... 0.025 kg **Dessert Paste Lemon**

▶ Dissolve Alaska Express in the water and limoncello, stir in the yogurt, fold in the cream and dessert paste.

## Decoration

..... 0.400 kg **Cristaline Yellow**, tempered  
..... 0.400 kg **Bienex decoration**  
[see basic recipe]

## Preparation

- ▶ Pour the cream into the silicone molds and tap firmly.
- ▶ Then press in the center.
- ▶ Place the sponge cakes in the molds.
- ▶ Then press core in the center.
- ▶ Then place the prepared shortcrust pastry layers on top.
- ▶ Let them set in the refrigerator for about 2 hours.
- ▶ Then freeze thoroughly.
- ▶ Remove from the molds.
- ▶ Cover with Cristaline.
- ▶ Decorate as shown in the photo.

# Pastel-Cookies

Total number: 44



..... 1.000 kg	Shortcrust pastry ( <b>Mürbella</b> ), baked [see basic recipe] ▶ Divide the dough.
..... 0.025 kg	<b>Dessert Paste Raspberry</b>
..... 0.025 kg	<b>Dessert Paste Strawberry</b> ▶ Mix and knead with 500 g of dough.
..... 0.050 kg	<b>Cream Paste Pistacchio</b> ▶ Knead with 500 g of dough.
.....	<b>Decoration</b>
..... 0.060 kg	Pistachios
..... 0.300 kg	<b>Bienex</b>
..... 0.060 kg	Roses
..... 0.090 kg	<b>Schokobella White RSPG SG RA MB cocoa</b> , tempered

## Preparation

- ▶ Roll out the shortcrust pastry to 3 mm.
- ▶ Cut out the shapes.
- ▶ Sprinkle Bienex into the center.
- ▶ Sprinkle roses into the mold.
- ▶ Sprinkle pistachios into the mold.
- ▶ Bake.
- ▶ Let cool.
- ▶ Decorate with Schokobella.

## Baking technique

- ▶ Baking temperature: 190–200 °C
- ▶ Baking time: approx. 8–10 minutes

# Bars à la Pina Colada

1 tray, 60 x 40 cm; total number: 96



..... 1.000 kg	Shortcrust pastry ( <b>Mürbella</b> ), baked [see basic recipe]
..... 0.180 kg	Apricot jam
.....	<b>Pineapple-rum mixture</b>
..... 1.350 kg	<b>Nusetti</b>
..... 0.200 kg	Water
..... 0.100 kg	<b>Dessert Paste Rum</b>
..... 0.080 kg	<b>Dessert Paste Pineapple</b> ▶ Mix all ingredients and let it rest for about 10 minutes.
.....	<b>Florentin mixture</b>
..... 0.400 kg	<b>Florentin</b>
..... 0.300 kg	Coconut flakes ▶ Mix.
.....	<b>Decoration</b>
..... 0.500 kg	<b>Schokobella Pineapple-Coconut RSPG SG RA MB</b>
..... 0.100 kg	Coconut flakes

## Preparation

- ▶ Spread the jam over the shortcrust pastry base and spread the mixture on top.
- ▶ Sprinkle with the Florentin mixture.
- ▶ Bake.
- ▶ Cut into 5 x 5 cm pieces while still warm.
- ▶ Let cool.
- ▶ Cover with Schokobella.
- ▶ Sprinkle with Coconut flakes.

## Baking technique

- ▶ Oven system: Deck oven
- ▶ Baking temperature: 200 °C top heat 180 °C bottom heat
- ▶ Baking time: approx. 22–25 minutes

# Basic Recipes

## Sponge cake bases

9 cake rings, Ø 26 cm, 5 cm high

- ..... 3.000 kg **Bisquisit 100 PLUS**
  - ..... 1.800 kg Whole egg
  - ..... 0.600 kg Water
- ▶ Mix all ingredients at fast speed for approx. 6 minutes.

### Baking technique

- ▶ Baking temperature: approx. 200 °C
- ▶ Baking time: approx. 30 minutes

## Bienex decoration

1 tray, 60 x 40 cm

- ..... 0.240 kg **Bienex**
  - ..... 0.200 kg Almonds
- ▶ Mix well and spread evenly on a baking tray lined with baking paper.

### Baking technique

- ▶ Baking temperature: approx. 190–200 °C
- ▶ Baking time: approx. 8 minutes

## Shortcrust pastry

- ..... 1.000 kg **Mürbella**
  - ..... 0.400 kg Vegetable oil
  - ..... 0.100 kg Whole egg
- ▶ Kneading time: 3 minutes slowly

## Butter yeast dough

- ..... 0.600 kg **YeastQuick**
  - ..... 4.000 kg Wheat flour
  - ..... 0.750 kg **Butter**
  - ..... 0.200 kg Whole egg
  - ..... 1.700 kg Water
  - ..... 0.350 kg Yeast
  - ..... 0.300 kg Sugar
  - ..... 0.040 kg **Yeast Dough Essence**
- ▶ Knead all ingredients intensively.  
Spiral mixer: 2 + 6 minutes

### Baking technique

- ▶ Dough temperature: approx. 24–26 °C
- ▶ Dough resting time: approx. 15 minutes
- ▶ Baking time and temperature depend on application.

## Swiss roll

6 sheets, 60 x 40 cm

- ..... 1.500 kg **Swiss role mixture**
  - ..... 1.500 kg **Bisquisit 100 PLUS**
  - ..... 1.500 kg Whole egg
  - ..... 0.400 kg Water
- ▶ Mix all ingredients at fast speed for approx. 6 minutes.

### Preparation

- ▶ Spread the mixture onto paper and bake.
- ▶ Remove from the hot baking tray immediately after baking.

### Baking technique

- ▶ Baking temperature: approx. 240 °C
- ▶ Baking time: approx. 5 minutes