



All about
Schokobella



Schokobella – the worldwide used all-round solution!

Looking for this one **delicious product** to **fill, cover, flavour** or **decorate** your creations in the perfect way? Our popular **Schokobella** range in **6 different traditional and trendy flavours** offers everything you need.

Tartes, slices, desserts, eclairs or cookies, cover them with **Schokobella White**, fill them with **Schokobella Bittersweet** or trend it up with **Schokobella Ruby** – the possibilities are endless.

Your advantages with Schokobella:

- ▶ Ready and easy to use: straight from the bucket
- ▶ Fine mouth feeling: smooth structure and delicious taste
- ▶ Broad assortment: from trendy to traditional – find you favourite!
- ▶ Endless applications: the perfect addition to all your creations!

Find your favourites



	Schokobella	Schokobella Bittersweet	Schokobella Milk Chocolate	Schokobella Ruby	Schokobella White	Schokobella Yoghurt
That's special	<ul style="list-style-type: none"> ▶ The original: rich chocolate taste ▶ With 17 % low fat cocoa 	<ul style="list-style-type: none"> ▶ Bittersweet dark chocolate taste for a special tart note ▶ With 30 % low fat cocoa 	<ul style="list-style-type: none"> ▶ Delicious sweet milk chocolate taste ▶ With skimmed milk powder and cocoa butter 	<ul style="list-style-type: none"> ▶ Special hint of flavour and a blush pink appearance ▶ Trend up each creation with Schokobella Ruby 	<ul style="list-style-type: none"> ▶ Fine white chocolate taste ▶ Made with cocoa butter 	<ul style="list-style-type: none"> ▶ Typical yoghurt taste with a slight sour shade ▶ Made with skimmed milk yoghurt powder
Perfect matches	The all-rounder: mix and match as you like! Fruity, rich or creamy – it all fits perfectly with Schokobella.	Make it special: combine Schokobella Bittersweet with all sorts of Royal Pastes for fine flavours.	Sweeten it up: use rich flavours for a full indulgence. Try Alaska-express Banana for a full body flavour.	Perfect on its own: special unique flavour works without any further components.	The sweet taste: perfectly matches with sour and bitter flavours. Combine with Kranfil's Passionfruit Mango .	Balance it: sour note perfectly matches sweet or fruity flavours. Also perfect for glazing carrot cakes.

Apply Schokobella products to...

Cover

Your benefits:

- ▶ Easy to dissolve
- ▶ No tempering necessary
- ▶ Does not break while cutting
- ▶ Shiny appearance
- ▶ Mix with couverture or Moregloss-Chips to receive a harder glaze

Basic recipe: Warm Schokobella up to 30–35 °C to receive a smooth consistency and cover your creation as desired. Suitable also to mix with couverture, in this case it is not necessary to temper.

Fill

Your benefits:

- ▶ Easy and ready to use: whipped or on its own
- ▶ Apply as filling or decoration
- ▶ Re-whippable
- ▶ No crystallization

Basic recipe: Use between 10 % and 50 %, depending on the application and desired flavour. Note: when whipping up Schokobella more added fat increases the volume but decreases the flavour.

Flavour

Flavour all sorts of whipped creams or fine backing ingredients with the creamy tastes of the Schokobella range.

Your benefits:

- ▶ Adds a special, creamy taste to all sorts of fine backing ingredients and cream stabilizers
- ▶ Bake-stable when used for flavouring fine backing ingredients

Basic recipe: Use up to 10 % of Schokobella for flavouring, depending on desired result and taste.

Create your own flavour

Flavour each Schokobella product according to your personal taste. Use for example BRAUN Dessert Pastes or the Cresco VarieGó and Cream Paste range for your creations!

Your benefits:

- ▶ Mix and match according to your customers special taste
- ▶ Can be flavoured with water- and fat-based products
- ▶ Nicely absorbs flavours

Basic recipe: Depending on basic recipe of flavouring compound used.

Chocolate Dots

Yield: For approx. 45 pastries ø=4,5 cm



..... 0,210 kg	Shortbread bases made with Mürbella , shortpastry mix (45 pieces)
..... 0,030 kg	Moregloss Chips Dark
	Meringue Batter
..... 0,040 kg	Ovasil
..... 0,250 kg	Water, approx. 30 °C
..... 0,280 kg	Sugar
..... 0,005 kg	Almond Essence
	▶ Whip up at fast speed (rate of rotation 300–350) for approx. 5–6 min.
..... 0,030 kg	Alaska 666
..... 0,080 kg	Water, approx. 50 °C
	▶ Dissolve Alaska 666 in water, fold under the Meringue Batter.
	Coating
..... 0,200 kg	Schokobella Yoghurt
..... 0,050 kg	Schokobella Milk Chocolate
..... 0,050 kg	Schokobella

Method

- ▶ Melt **Moregloss Chips Dark** and spread on the shortbread bases. Let set for approx. 10 min.
- ▶ Pipe the Meringue Batter onto the bases, store at room temperature overnight (minimum 8 h).
- ▶ For the coating, melt all three types of Schokobella. Use **Schokobella Yoghurt** as basic coating and fill into a bowl. Fill **Schokobella Milk Chocolate** and **Schokobella** in piping bags and sprinkle lines onto the basic coating in the bowl (e.g. one Schokobella from up to down and the other from left to right).
- ▶ Dip the Meringue bases into the bowl and turn them gently while removing.
- ▶ Refresh the lines in the basic coating after coating 2–4 dips, in order to keep the appearance.

Ruby Bars

Yield: 20 bars made with silicone mould Pavoni PASTEL



..... 0,400 kg	Schokobella Ruby
..... 0,080 kg	Coconut flakes
	Black Chocolate Bars
..... 0,500 kg	Black Muffin
..... 0,150 kg	Water
..... 0,300 kg	Vegetable Oil
..... 0,225 kg	Eggs
	▶ Mix for approx. 3 min. at medium speed. Fill approx. 0,060 kg batter in each silicone mould.
	Coconut-Croquant
..... 0,080 kg	Coconut Flakes
..... 0,160 kg	Bienex Beesting-Mix
	▶ Mix all ingredients, then bake at 190 °C for 6–8 min. Cut out shapes with PASTEL-Cutter.
	Ruby Decoration
..... 0,500 kg	Schokobella Ruby
..... 0,210 kg	Butter, soft
	▶ Whip up for approx. 3 min.

Method

- ▶ Bake the Black Chocolate batter for approx. 15 min. at 190 °C. Then freeze before demoulding.
- ▶ Warm **Schokobella Ruby** to 30–35 °C to dissolve, coat the bars and decorate with coconut flakes.
- ▶ Place the Coconut-Croquant on top.
- ▶ Decorate with Ruby Decoration, chocolate decoration and raspberries as shown in the picture.

Cranberry Pavlova

Yield: For 25 pieces



Meringue

..... 0,045 kg	Ovasil
..... 0,250 kg	Water
..... 0,250 kg	Sugar
..... 0,250 kg	Sugar, powdered

- ▶ Mix water with Ovasil and whip up, add sugar step by step and stir in powdered sugar at the end of whipping time.

Cranberry Yoghurt Cream

..... 0,050 kg	Alaska-express Cranberry
..... 0,060 kg	Water
..... 0,125 kg	Schokobella Yoghurt , melted
..... 0,250 kg	Whipped cream, unsweetened

- ▶ Dissolve Alaska-express Cranberry in water, fold in Schokobella Yoghurt and whipped cream.

Method

- ▶ Weigh approx. 0,030 kg of the Meringue and portion with a spoon.
- ▶ Add some Dessert Paste (Raspberry, Strawberry, Peach) to marble meringues.
- ▶ Let dry over night at 60 °C.
- ▶ Decorate with Cranberry Yoghurt Cream and fruits as shown in the picture.

Meringue Cookies

Yield: For 25 pieces

Swedish Chocolate Tarte

Yield: For 1 Tarte ø= 26 cm



- Meringue**
- 0,045 kg **Ovasil**
 - 0,250 kg Water
 - 0,250 kg Sugar
 - 0,250 kg Sugar, powdered
 - 0,100 kg Hazelnuts, milled
- ▶ Mix water with Ovasil and whip up, add sugar step by step and stir in powdered sugar and hazelnuts at the end of whipping time.

- Filling**
- 0,250 kg **Schokobella Bittersweet**

Method

- ▶ Pipe the meringue in round stripes, sprinkle with cookie crunch, let dry over night at 60 °C.
- ▶ Fill the dried meringues with **Schokobella Bittersweet** and set together as cookies.

- 0,350 kg Tarte base, made with **Mürbella**, shortpastry mix
- 0,040 kg **Moregloss Chips Dark**
- 0,015 kg **Krokella**
- 0,225 kg **Nousino** base, approx. 1,2 cm thick ø = 24 cm
- 0,150 kg **Schokobella Bittersweet**
- 0,015 kg Pistachios, chopped
- 0,020 kg **Cristaline Neutral**

- Swedish Creme**
- 0,120 kg **Frio**
 - 0,340 kg Water, approx. 35 °C
 - 0,350 kg **Schokobella White**
- ▶ Stir Frio into water. Add Schokobella White and whip up for approx. 3 min. at medium speed

Method

- ▶ Melt **Moregloss Chips Dark**, stir in **Krokella** and spread on the tarte base. Let set for minimum 10 min.
- ▶ Fill the tarte with Swedish Creme and Nousino base. Cool in fridge for minimum 2 h.
- ▶ Warm **Schokobella Bittersweet** to 30–35 °C and coat the tarte gently.
- ▶ Decorate the edge with chopped Pistachios. If the coating became firm before, use **Cristaline Neutral** for letting the pistachios stick.
- ▶ Decorate with fresh fruits as shown in the picture.

Create your own flavour!



Éclair Paris-Brest

Yield: For approx. 18 Eclairs



..... 0,025 kg Dusting Snow

Choux-Pastry Batter

..... 0,500 kg **Éclair-Mix**

..... 0,750 kg Water, cold

..... 0,220 kg Oil

▶ Mix together at slow speed for approx. 2 min.

Pâte à Craquelin

..... 0,250 kg **Mürbella**, shortbread mix

..... 0,110 kg Butter

▶ Mix together at slow speed for approx. 2 min. until firm, then cool down. Roll out to approx. 2,5 mm height.

Hazelnut Chocolate Cream

..... 0,750 kg **Schokobella Milk Chocolate**

..... 0,250 kg Butter

..... 0,100 kg **Cresco Cream Paste Nocciola Piemonte IGP**

▶ Whip together for approx. 3 min. at medium speed.

Method

- ▶ Pipe the Choux-Pastry Batter onto baking sheets, covered with baking paper.
- ▶ Pipe dots of Choux Pastry Batter onto baking sheets, covered with baking paper. One Éclair consists of 4 dots (approx. 0,080 kg in total).
- ▶ Cut stripes of Pâte à Craquelin (for example 18 x 4 cm) and cover the unbaked Eclairs.
- ▶ Bake at 230 °C with steam for approx. 22 min.
- ▶ Cut the Eclairs in halves after cooling down and fill with the Hazelnut Chocolate Cream.
- ▶ Set together and dust with Dusting Snow.

