



Brownies

Yield: 75 pieces à 50 g

Ingredients:

Brownie batter

_____ 2,500 kg	Braunies
_____ 0,400 kg	Water, room temperature
_____ 0,200 kg	Liquid cream, room temperature
_____ 0,200 kg	Egg, room temperature

Warm up the liquids to 40 °C in order to achieve a smoother texture.
Mix all ingredients well.

_____ 0,250 kg	Cranberries
_____ 0,200 kg	Water
_____ 0,010 kg	Caribia , rum essence

At the end stir in the soaked and well drained cranberries.

Decoration

Chocolate decoration
Fresh fruits

Vanilla Topping

_____ 1,100 kg	Milk
_____ 0,200 kg	Frio , cold custard
_____ 0,010 kg	Combani , vanilla essence

Mix all ingredients together and put in the fridge for 1 hour.

Method:

- * Fill the batter into silicon moulds.
- * Baking temperature: 180 °C
- * Baking time: approx. 20 minutes, depends on the scaling weight
- * Decorate the cooled down Brownie with fresh fruits and chocolate decoration as shown in the picture.
- * Variation: Serve the warm Brownie with Vanilla Topping.

Funky Cupcakes

Yield: 105 pieces à 55 g

Ingredients:

Muffin Batter	
_____ 3,000 kg	Muffin Mix
_____ 1,200 kg	Water
_____ 1,200 kg	Vegetable Oil
_____ 0,350 kg	Schokobella , dark chocolate, melted

Mix all ingredients for 3 minutes at slow speed.

Cream Variation 1:

Ingredients:

_____ 0,250 kg	Bianka , white butter cream base
_____ 0,250 kg	Margarine or butter
_____ 0,100 kg	Water
_____ 0,030 kg	Hazelnut Cream Fine

Cream Variation 2:

Ingredients:

_____ 0,250 kg	Bianka , white butter cream base
_____ 0,250 kg	Margarine or butter
_____ 0,100 kg	White wine
_____ 0,030 kg	Dessert Paste Raspberry

Cream Variation 3:

Ingredients:

_____ 0,090 kg	Frio , cold custard
_____ 0,300 kg	Water
_____ 0,150 kg	Bianka , white butter cream base
_____ 0,225 kg	Margarine or butter

Decoration

Mohrenglanz Nut
Mohrenglanz Dark Chocolate
Fruchti-Top Orange
Chocolate decoration
Fruits

Pipe the cream onto the cooled down muffin and decorate as shown in the picture.

Method:

- * Take 2 kg of the batter and mix with melted **Schokobella**.
- * Fill the plain batter (30 g) in muffin cups.
- * Pipe the chocolate batter (25 g) into the middle of the plain muffin batter.
- * Baking temperature: 190 °C
- * Baking time: 20–25 minutes

Method:

- * Mix **Bianka** and margarine or butter until smooth.
- * Add the water step by step.
- * When the water is dissolved, whip up at high speed for approx. 5 minutes.
- * Finally stir in **Hazelnut Cream Fine**.

Method:

- * Mix **Bianka** and margarine or butter until smooth.
- * Add the white wine step by step.
- * When the white wine is dissolved, whip up at high speed for approx. 5 minutes.
- * Finally flavor the wine cream with **Dessert Paste Raspberry** as desired.

Method:

- * Mix **Frio** with water.
- * Add **Bianka** and margarine or butter and whip up at high speed.

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