



## Chocolate kisses Red Fruits

Yield: For 1 Tray 60 x 40 cm

### Ingredients:

#### Base

- \_\_\_\_\_ 1 layer **Tarte au Chocolat**, approx. 1,800 kg
- \_\_\_\_\_ 1,500 kg **Kranfil's Red Fruits**

#### Milk chocolate cream

- \_\_\_\_\_ 0,250 kg **Alaska-express Neutral**
  - \_\_\_\_\_ 0,300 kg Milk, approx. 25 °C
  - \_\_\_\_\_ 0,200 kg **Caokrem**, melted
  - \_\_\_\_\_ 1,500 kg Whipped cream, unsweetened
- Dissolve **Alaska-express Neutral** in milk, fold in the **Caokrem** and finally fold in the whipped cream.

#### Raspberry cream

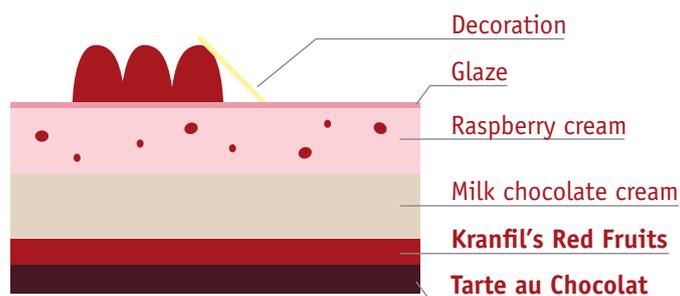
- \_\_\_\_\_ 0,120 kg **Alaska-express Raspberry**
  - \_\_\_\_\_ 0,150 kg Water
  - \_\_\_\_\_ 0,600 kg Whipped cream, unsweetened
- Dissolve **Alaska-express Raspberry** in water and fold in the whipped cream.

#### Glaze

- \_\_\_\_\_ 0,400 kg **Cristaline Neutral**
  - \_\_\_\_\_ 0,080 kg **Decor Gold**
  - \_\_\_\_\_ Red food colour
- Mix all three together well.

### Method:

1. If necessary soften the **Kranfil's Red Fruits** in a microwave and spread on the layer of **Tarte au Chocolat**, then put in the fridge for approx. 15 min.
2. Fill in the milk chocolate cream and then the raspberry cream on top.
3. Place in the fridge for approx. 1 hour.
4. Glaze with the red coloured **Cristaline Neutral** and decorate as shown in the picture or as desired.





## Products used in the recipes

| Art.-No. | Art.-Name                       | Specials                                                                                                                            | Unit/Packaging           |
|----------|---------------------------------|-------------------------------------------------------------------------------------------------------------------------------------|--------------------------|
| 1444810  | <b>Tarte au Chocolat</b>        | For premium chocolate tartes and other chocolate cakes.                                                                             | 10 kg bag                |
| 1341303  | <b>Kranfil's Red Fruits</b>     | Very versatile in usage: as filling, pralines, coating. High fruit content, 20 % biscuit pieces, 30 % white chocolate.              | 3 kg bucket              |
| 1295005  | <b>Caokrem</b>                  | To flavour creams, milk-shakes, fillings, desserts, coatings, toppings and chocolate fillings, pound cakes and all kind of sponges. | 5 kg bucket              |
| 1410001  | <b>Alaska-express Raspberry</b> | For cream tortes, slices, desserts, Swiss rolls, omelettes etc.                                                                     | 5 x 1 kg bag in a carton |
| 1539004  | <b>Cristaline Neutral</b>       | For the decoration of cakes and pastries. For glazing of fruits.                                                                    | 4 kg bucket              |
| 3306233  | <b>Decor Gold</b>               | Concentrate for decoration for golden glow.                                                                                         | 1,5 kg plastic tin       |



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