



NEW! Kranfil's Dark Chocolate

Kranfil's Dark Chocolate, the latest addition to the successful Kranfil's range – with that certain something.

Kranfil's from BRAUN combine two special filling characteristics: different distinguished flavours and a crunchy consistency.

With Kranfil's you can:

- ▶ **Fill truffles** and **pralines**
- ▶ Put a **crunchy layer** on sponges and pound cakes
- ▶ Create **special desserts**
- ▶ Put a certain something to **mousses**
- ▶ **Fill everything else** for a special, crunchy taste
- ▶ Level up fat based coating

That's special!

- ✓ Made with 20 % pailleté feuilletine and 7 % caramelised almonds
- ✓ For a special bittersweet, dark chocolate flavour
- ✓ Free from palm oil
- ✓ Suitable for vegetarians
- ✓ Only high quality raw materials

Dark Chocolate Mango Slice

for 1 tray 60 x 20 cm



- 0,450 kg Shortpastry base, made with **Mürbella**
- 0,450 kg **Kranfil's Dark Chocolate**
- 0,300 kg Chocolate Swiss roll, made with **Biscoo**
- 0,300 kg Swiss roll, made with **Bisquisit 100 PLUS**

Mango Jelly

- 0,750 kg **Fruit Puree Mango**
- 0,110 kg Water, 60 °C
- 0,050 kg **Alaska 666**

- ▶ Mix Alaska 666 with water and stir in the fruit puree. Cover a 60 x 20 cm tray with baking paper and fill in mango jelly, then freeze.

Mango Cream

- 0,140 kg **Alaska-express Mango**
- 0,180 kg Water, 25 °C

Whipped cream unsweetened

- ▶ Dissolve Alaska-express Mango in water and fold in whipped cream.

- 0,200 kg **Decoration**
- Cristaline Yellow**

Method

- ▶ Spread **Kranfil's Dark Chocolate** onto the shortpastry base and cover with a layer of chocolate Swiss roll.
- ▶ Stir in mango jelly and cover with a layer of Swiss roll.
- ▶ Fill in the mango cream.
- ▶ Refrigerate for approx. 2 hours, and then glaze with **Cristaline Yellow**.
- ▶ Decorate as shown in the picture.

Delicious recipe variations

The delicious bittersweet flavour and crunchy texture of Kranfil's Dark Chocolate does not only perfectly match with fresh fruit flavours, but also with all sorts of BRAUN Royal Pastes, for fine combinations.

**TRY
OUT**

