



**BRAUN**



# So Sweet – Easy Rolls

Let's go on a roll!

# Easy Rolls for Every Taste –



## Delicious Variety!

Creative and simple implementation

Thanks to the popularity of cinnamon rolls from the U.S., the classic pastry roll is celebrating a worldwide boom: whether as a snack at work, at school, or in amusement parks – as a party snack, sweet breakfast on the go, or for the next afternoon coffee.

We like it even more creative: with a variety of fillings and toppings, our Easy Rolls meet every taste – guaranteed!

*Inspire your guests with delicious diversity.  
So sweet and so easy!*



## Easy & Effective

Perfect rolls in 4 easy steps:

- 1. Basis:** you have the choice between classic yeast dough rolls or doughs with spelt.
- 2. Filling:** surprise your guests with cinnamon and fillings like chocolate, hazelnut, coconut and much more.
- 3. Icing / Frosting:** add unique flavours to your rolls with suitable icings / frostings.
- 4. Topping / Sprinkles:** attractive toppings make your rolls special – a sight no customer can resist!

# Success Can Be This Simple



## Cleverly Packaged

Easy rolling – easy going

- Handy on-the-go packaging initiates impulse purchases.
- Boxes with space for multiple rolls are perfect for multi-buy offers.
- Attractive countertop presentations call for last minute takeaways.
- **Find suppliers for sustainable and attractive packaging solutions for 1, 2 or three rolls on the back of this folder.**

**Just like homemade:** pretty labels\* add an exclusive touch with a homemade appearance to your rolls

\*For free printing templates, please contact your sales representative or our international sales office.

Super  
trendy!



## A Well-Rounded Treat

Irresistible benefits

- ✓ **Trendy treat**  
Rolls with international popularity attract target groups of various ages
- ✓ **Easy Rolls in a heartbeat**  
Quick, easy and flexible production in line with demand
- ✓ **Simply unique**  
Easy Rolls offer unlimited variety, which sets you apart from your competitors
- ✓ **Indulgence everywhere at any time**  
Suits every occasion – for enjoyment on the spot or on the go



## 1. The base dough

### Choose one of our 4 delicious basic recipes:

#### Yeast Short Pastry

.....	0.300 kg	<b>YeastQuick</b>
.....	3.000 kg	Flour
.....	1.000 kg	Butter
.....	0.150 kg	Eggs
.....	1.000 kg	Water
.....	0.200 kg	Yeast
.....	0.500 kg	Sugar

► Knead all ingredients in the mixer at slow speed. Spiral mixer: 2 + 6 min, dough temperature: approx. 25 – 28° C, proofing time: approx. 15 min.

#### Spelt Short Pastry

.....	0.180 kg	<b>Dinkel all-in-one</b>
.....	0.630 kg	Spelt flour Type 630
.....	0.090 kg	Butter
.....	0.090 kg	Sugar
.....	0.090 kg	Yeast
.....	0.090 kg	Eggs
.....	0.230 kg	Water

► Knead all ingredients in the mixer at slow speed. Spiral mixer: 6 min slow + 5 min fast, dough temperature: approx. 25 – 26° C, proofing time: approx. 10 min.

#### Hefemürb

.....	0.900 kg	<b>Hefemürb</b>
.....	0.270 kg	Water
.....	0.100 kg	Butter
.....	0.070 kg	Yeast
.....	0.060 kg	Eggs

► Knead all ingredients in the mixer at slow speed. Spiral mixer: 2 + 6 min, dough temperature: approx. 24 – 25° C, proofing time: approx. 15 min.

#### Laminated Dough

.....	2.750 kg	Spelt flour Type 550
.....	0.440 kg	<b>Yeast Quick</b>
.....	0.275 kg	Butter
.....	0.990 kg	Water
.....	0.330 kg	Eggs
.....	0.190 kg	Yeast
.....	0.110 kg	Sugar
.....	1.000 kg	Puff pastry butter

► Knead all ingredients intensively. The margarine in two simple and move in on a double tour. Let it rest in the refrigerator for 10 to 15 min before working up.



*Tip:  
For an extra moist,  
glossy look,  
dab the  
rolls with liquid cream  
after baking!*

## Mini or Maxi – always a delight!



### Preparation

- ▶ Chill the dough in the freezer for 30 min.
- ▶ **Mini:** Divide the dough in half and roll each out to 50 × 72 cm (approx. 1.25 mm) and cut in half lengthwise to 25 × 72 cm.
- ▶ **Maxi:** Roll out the dough to 50 × 65 cm (approx. 2.5 mm).
- ▶ Spread soft butter on top of the dough.
- ▶ Add a layer of filling and press down gently.
- ▶ Roll up the dough lengthwise.
- ▶ Store in a cool place.
- ▶ Cut into pieces of 4 cm (Maxi) or 3 cm (Mini).
- ▶ Place on baking trays and press down gently.
- ▶ Allow proofing.
- ▶ Bake at  $\frac{3}{4}$  proofing point.

### Baking technique maxi Rolls

for 1 tray, 60 × 20 cm (16 pcs. per tray)

- ▶ Proofing time: approx. 45 min

#### Deck oven:

- ▶ Baking time: approx. 20 – 22 min
- ▶ Baking: no steam
- ▶ Temperature: approx. 190 – 200°C

#### Rack oven/ in-store oven:

- ▶ Baking time: approx. 18 – 20 min
- ▶ Baking: no steam
- ▶ Temperature: approx. 180 – 190°C

### Baking technique mini Rolls

for 2 trays, 60 × 20 cm (40 – 48 pcs. per tray)

- ▶ Proofing time: approx. 45 min

#### Deck oven:

- ▶ Baking time: approx. 10 – 12 min
- ▶ Baking: no steam
- ▶ Temperature: approx. 220°C

#### Rack oven / in-store oven:

- ▶ Baking time: approx. 10 – 12 min
- ▶ Baking: no steam
- ▶ Temperature: approx. 220°C

Depending on the base dough and filling, the Baking temperatures and times vary slightly.



## 2. The filling

### Would you like it sweet, fruity or nutty?

For the following fillings, please always use

..... 0.150 kg Butter, soft

► Before adding the filling, dab the rolled-out dough with butter, then mix the respective ingredients (if needed) and spread on top.

#### Mandella

..... 0.300 kg Mandella

#### Coconut

..... 0.300 kg Cocovit

#### Almond

..... 0.200 kg Bienex  
..... 0.100 kg Sliced almonds

#### Nut

..... 0.300 kg Nosetto

#### Coconut Orange

..... 0.288 kg Cocovit  
..... 0.012 kg Orangella

#### Cream Cheese

..... 0.500 kg Cheese Cake Mix Flat  
..... 1.000 kg Quark  
..... 0.250 kg Eggs  
..... 0.500 kg Water

#### Orange Sugar

..... 0.285 kg Sugar  
..... 0.015 kg Orangella  
..... 0.030 kg Ovasil

#### Cinnamon Sugar

..... 0.012 kg Cinnamon  
..... 0.288 kg Sugar  
..... 0.030 kg Ovasil

#### Danish

..... 0.090 kg Mandelkrone / Almondfilling  
..... 0.090 kg Sugar  
..... 0.120 kg Butter or Margarine  
..... 0.040 kg Cinnamon  
..... 0.030 kg Ovasil



## Or rather chocolaty:

### Chocolate Cream Filling

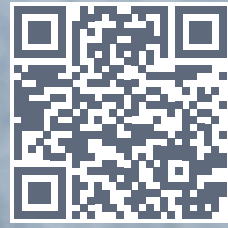
- ..... 0.150 kg **Butter, soft**
  - ▶ Before adding the filling, dab the rolled-out dough with butter, then mix the respective ingredients (if needed) and spread on top.
- ..... 0.400 kg **Chocolate Cream Powder**
- ..... 0.200 kg **Water**
- ..... 0.200 kg **Butter, soft**
  - ▶ Mix Chocolate Cream Powder with water. Add butter and whip briefly.



*After spreading the filling, gently press it on. Dab the end of the rolled out dough with a thin layer of Ovasil/egg white before rolling it up, so the rolls do not open during fermentation.*



### 3. The Icing / Frosting



*Scan now and  
get inspired!*





# From simple rolls to effective eye-catchers – These delicious classics will fascinate everyone!

## Sour Cream Frostings

- ..... 0.300 kg **Schokobella**
  - ..... 0.050 kg **Schokobella White**
  - ..... 0.050 kg **Schokobella Bittersweet**
  - ..... 0.050 kg **Schokobella Yoghurt**
  - ..... 0.050 kg **Schokobella Milk Chocolate or**
  - ..... 0.050 kg **Schokobella Ruby**
  - ..... 0.050 kg Powdered sugar
  - ..... 0.500 kg Sour cream
- ▶ Whip Schokobella and powdered sugar for approx. 3 min. Add sour cream and whip for another 3 – 5 min. Store the frosting in the refrigerator.
- ▶ Spread the frosting on top of the cooled-down pastries.

Tip: The frosting on the base of **Schokobella White** can easily be refined (e.g. by adding 150 g **VarieGó Pistacchio**.)

## Crunchy Frostings

- ..... 0.500 kg Sour cream or Cream cheese
  - ..... 0.300 kg **Kranfil's Caramel Cookie & Almonds**
  - ..... 0.075 kg Cream, liquid
  - or
  - ..... 0.500 kg Sour cream or Cream cheese
  - ..... 0.300 kg **Kranfil's Strawberry Cheesecake**
  - ..... 0.200 kg Cream, liquid
  - or
  - ..... 0.500 kg Sour cream or Cream cheese
  - ..... 0.300 kg **VarieGó Cookie and Milk**
  - ..... 0.200 kg Cream, liquid
  - or
  - ..... 0.500 kg Sour cream or Cream cheese
  - ..... 0.300 kg **VarieGó Speculoff**
  - ..... 0.200 kg Cream, liquid
- ▶ Whip all ingredients together for approx. 2 min. Store the frosting in the refrigerator.
- ▶ Spread the frosting on top of the cooled-down pastries.

Tip: delicious also with all other varieties from the **Kranfil's** range!

## Crunchy Coating

- ..... 0.250 kg **Kranfil's Pistachio**
  - ..... 0.600 kg **Schokobella White**
- ▶ Warm the ingredients and mix it. Cover the cooled-down pastries.

## Cream Cheese Frostings

- ..... 0.300 kg **Schokobella**
  - ..... 0.050 kg **Schokobella White**
  - ..... 0.050 kg **Schokobella Bittersweet**
  - ..... 0.050 kg **Schokobella Yoghurt**
  - ..... 0.050 kg **Schokobella Milk Chocolate or**
  - ..... 0.050 kg **Schokobella Ruby**
  - ..... 0.050 kg Powdered sugar
  - ..... 0.500 kg Cream cheese
  - ..... 0.100 kg Cream, liquid
- ▶ Whip Schokobella and powdered sugar for approx. 3 min. Add cream cheese and whip for another 3 – 5 min. Store the frosting in the refrigerator.
- ▶ Spread the frosting on top of the cooled-down pastries.

## Fruity Frostings

- ..... 0.500 kg Sour cream or Cream cheese
  - ..... 0.400 kg **Fruchti-Top Cherry**
- ▶ Whip all ingredients together for approx. 2 min. Store the frosting in the refrigerator.
- ▶ Spread the frosting on top of the cooled-down pastries.

Tip: delicious also with all other varieties from the **Fruchti-Top** range!

*New!*



### Icing RTU

Add a mesmerizing sheen to your Easy Rolls with our **Icing RTU** – just dunk the baked pastry in, let the excess drip off, flip it over and serve!

### For 100 g of Icing RTU – as desired

- ..... approx. 1 – 3 g Braun fruity dessert paste
- ..... approx. 2 – 4 g Cresco ice-cream paste
- ..... approx. 1 – 2 drops of food colouring

Tip: The **Icing RTU** can also be coloured and flavoured!

## 4. Topping / Sprinkles



**Flower Grates, white UTZ-MB**  
Art.-Nr.: 1704102  
2.0 kg box



**Hazelnut Candy Crunch**  
Art.-Nr.: 3800002  
5.0 kg box



*For decorations  
"à la minute", our Cresco  
toppings are particularly  
suitable!*



**Chocolate Shavings UTZ-MB**  
Art.-Nr.: 1704002  
2.0 kg box

## Choose from a large variety of toppings!



**Ciliegie Amarena**

Art.-Nr.: 3306044

3.0 kg bucket



**Flower grates whole milk UTZ-MB**

Art.-Nr.: 1704202

2.0 kg box



**Flower Grates, bittersweet UTZ-MB**

Art.-Nr.: 1704702

2.0 kg box



**Krokella**

Art.-Nr.: 8300006

2.0 kg bucket



**Crunchy almond**

Art.-Nr.: 3800005

4.0 kg box



**Candy Crunch**

Art.-Nr.: 1700005

5.0 kg box



**Chocolate Paillettes UTZ MB**

Art.-Nr.: 1702005

5.0 kg box



**Sugar Cocoa Vermicelli RSPO SG UTZ MB**

Art.-Nr.: 1710005

5.0 kg box



**Sugar pearls RSPO SG**

Art.-Nr.: 1703005

5.0 kg box



**KrokChoc assorted**

Art.-Nr.: 3800008

2.0 kg bucket



# Tips for a Well-Rounded Finish



## In-store Presentation

Little extras with a big impact

- **In-store oven baked**

The smell of freshly baked pastry rolls stimulates impulse purchases incidentally.

- **Customers love warm pastries**

Warm bakery products do wonders for your sales. Simply warm-up your pastry rolls in the microwave for 20 – 30 seconds just before serving.

- **Packaging solutions increase value**

Rolls in single, double or six-packs: offer your customers versatile ways to enjoy their rolls à la “a pastry roll is always a good idea – any time, any place”.

## Infos & Downloads

Suitable to-go-packaging can be found e.g. at KlarPac. Simply visit [www.klarpac.de](http://www.klarpac.de) or send an inquiry to [info@klarpac.de](mailto:info@klarpac.de)

For free printing templates for the labels (width: 7 cm height: 4.5 cm) contact your sales representative or our international sales office.



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