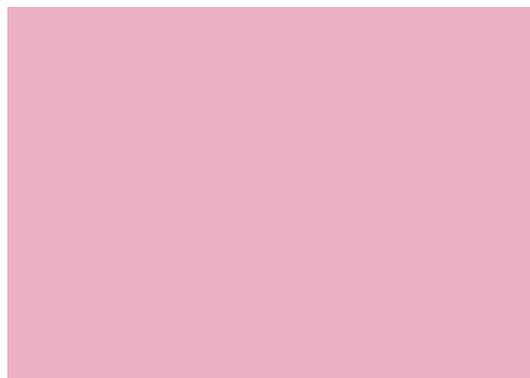


Flavour  
fusion





# Raspberry-Basil Cake

3 Tortes, 18 cm

## Short Pastry Bases for 3 Cakes

0,150 kg	<b>Mürbella</b>	▶ Knead all ingredients to a dough 2 + 3 min. in a spiral mixer.
0,060 kg	Magarine	
0,015 kg	Eggs	

## Method

- \* Roll out the short pastry dough, use a 18 cm ring.
- \* Bake at 200 °C for approx. 8–10 min.

## Tarte au Chocolat Layer (for 6 layers à 18 cm)

0,500 kg	<b>Tarte au Chocolat</b>	▶ Mix all ingredients at slow speed for 2 min.
0,200 kg	Vegetable oil	
0,200 kg	Eggs	

## Method

- \* Divide the batter in 6 portions, pour in rings.
- \* Bake at 200 °C for approx. 15 min.

## Yoghurt Raspberry Cream for 3 Tortes

0,250 kg	<b>Alaska-express Yoghurt-Raspberry</b>	▶ Dissolve <b>Alaska-express Yoghurt-Raspberry</b> in water, allow to swell for 2 min. and fold in whipped cream.
0,500 kg	Water	
0,500 kg	Whipped cream	

## Decoration Basil-Cristaline Mix

0,100 kg	Basil	▶ Wash, blanch and puree.
0,300 kg	<b>Cristaline Neutral</b>	▶ Blend with basil.

## Method

- \* Spread some apricot jam onto the short pastry bases. Place a **Tarte au Chocolat** layer on it.
- \* Place rings, which has been oiled and dusted with icing sugar, around the bases.
- \* Fill in the Yoghurt Raspberry Cream and set together with the second layer of **Tarte au Chocolat** and level off.
- \* Place in the fridge for approx. 2 hours.
- \* Spread the Basil-Cristaline Mix on top and level off.
- \* Decorate as shown on the photo.

## Tip

This exceptional cake variation can also be produced as slices in a very efficient way. The Raspberry Basil Slice is a great idea as a small pastry to go.

The special flavour of fruity raspberries and aromatic basil is also a perfect taste combination as a dessert for catering or as a little treat for someone special.

# World of Flavours





# Profiterole Torte

3 Tortes, 18 cm

## Choux Pastry Layer for 3 Tortes

0,300 kg **Choux-Mix** | Mix for approx. 2  
 0,600 kg Water | min. at slow speed  
 till smooth.

## Method

- \* Spread the batter in 6 rings à Ø 18 cm.
- \* Bake at 230 °C for approx. 15 min.

0,400 kg **Bon Caramel**

## Macarons

0,200 kg **Macarons** | Mix all ingredients  
 0,050 kg Water, 25–35 °C | at fast speed for  
 approx. 4 min.

## Method

- \* Pipe the batter with a round tip (approx. 5 g each) on baking trays.
- \* Let the Macarons set for approx. 45 min.
- \* Bake at approx. 150 °C for approx. 18 min.

## Vanilla Cream

0,040 kg **Alaska-express  
Vanilla** | Dissolve **Alaska-  
express Vanilla** in  
 0,050 kg Water, approx. 25 °C | water, and fold in  
 0,200 kg Whipped cream | the whipped cream.

## Method

- \* Pipe **Bon Caramel** filling onto the choux pastry layer.
- \* Place the second choux pastry layer on top.
- \* Decorate with Macarons and Vanilla Cream as shown on the photo.

## Tip

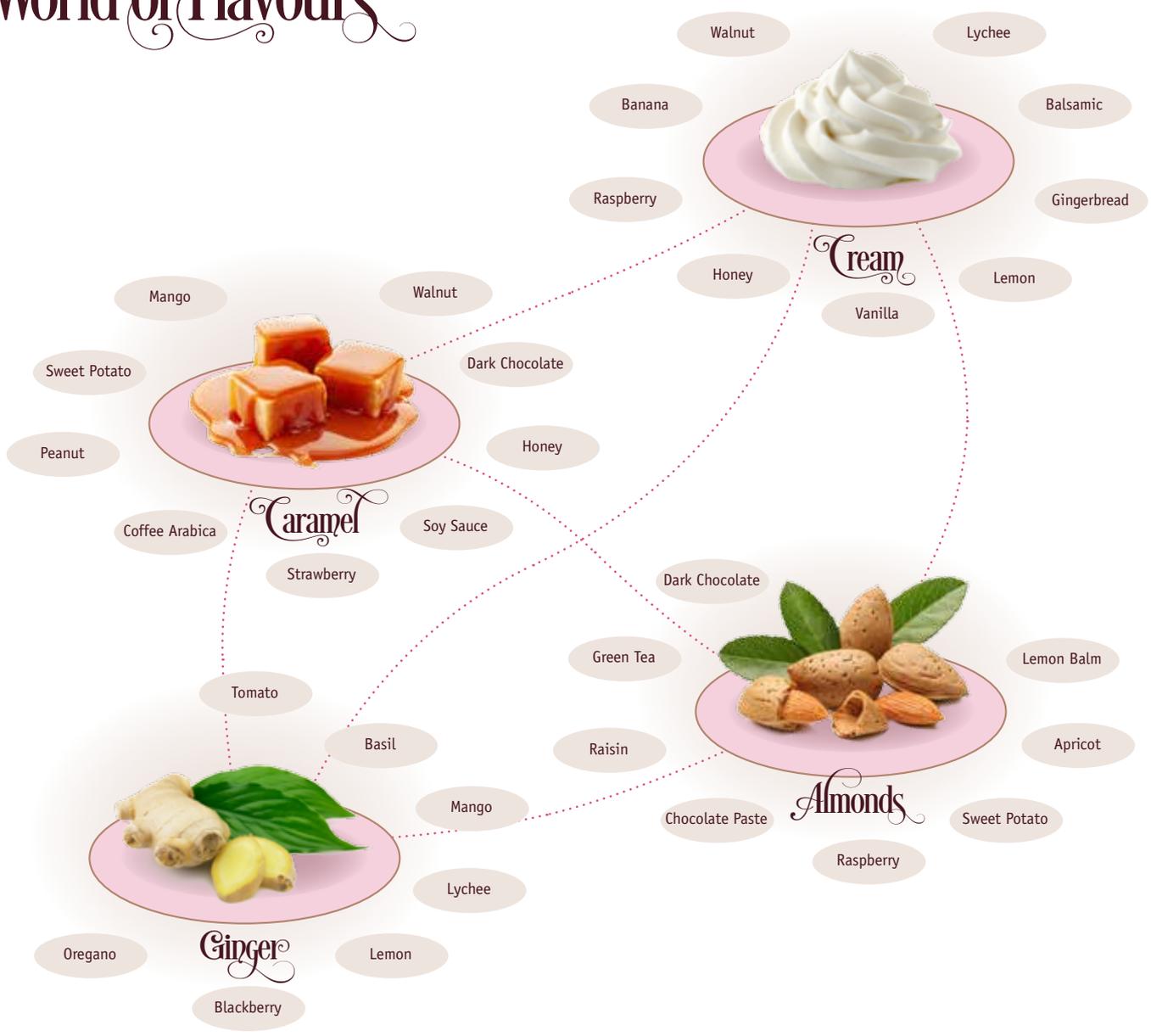
There are no limits to create delicious and fine variations of the Profiterole Torte!

You can transfer the idea of the Profiterole Torte and create specialities to go like our Fleurettes or Éclaires as shown on the photo.

Take advantage of the endless possibilities for variations by using different glazes and decorations like **Schokobella**, **Schokobella White** or **MoreGloss** in combination with fillings prepared with **Bon Orange**, **Bon Mango** or vanilla custard made with **Frio**.



# World of Flavours





# Matcha Jokonde

3 Jokonde Biscuits 12 Rolls à 19 cm length

## Batter for colouring

0,200 kg Icing sugar	▶ Whip at medium speed till creamy.
0,200 kg Butter, soft	
0,020 kg Matcha (powdered green tea)	
0,200 kg Liquid egg white or	▶ Add bit by bit at slow speed.
0,020 kg <b>Ovasil</b>	
0,180 kg Water	▶ Dissolve <b>Ovasil</b> in water.
0,200 kg Flour	
	▶ Stir in the batter above.

## Method

\* Spread the basic batter on 3 silicon mats (56 x 38 cm) with pattern and freeze for approx. 1 hour.

## Jokonde Batter

0,300 kg Eggs	▶ Whip for approx. 3 min.
0,750 kg <b>Macarons</b>	
0,150 kg Butter, liquid	
0,075 kg Flour	▶ Stir in slowly.
0,060 kg <b>Ovasil</b>	
0,600 kg Water	▶ Stir in.
0,075 kg Sugar	
	▶ Whip till creamy and fold under the above batter.

## Method

- \* Spread the Jokonde batter on the frozen base. Level off.
- \* Bake at approx. 240 °C for approx. 8 min.
- \* Cool down for a moment.
- \* Remove from the silicon mat, put on baking paper, dust with starch and freeze.
- \* Before using on demand, defrost shortly.



#### Exotic Filling for Jokonde Roll

0,375 kg	Coconut milk	▶ Boil shortly.
0,225 kg	Liquid dairy cream	
0,110 kg	Butter	
0,004 kg	Curry powder	
1,500 kg	<b>Schokobella White</b>	▶ Stir in and dissolve.
0,075 kg	<b>RP Batida de Coco</b>	▶ Stir in.

#### Method

\* Allow to cool down (approx. 25 °C) and whip for approx. 3 min. at medium speed.

#### Beriolette Fruit Filling with Kabi

0,250 kg	<b>Fruit puree Berriolette</b>	▶ Blend <b>Kabi</b> with sugar and stir into the <b>Fruit puree</b> .
0,030 kg	<b>Kabi</b>	
0,020 kg	Sugar	

#### Crunchy Almond Layer

0,300 kg	<b>Bienex</b>	▶ Mix and strew equably on with baking paper covered tray 60 x 40 cm
0,210 kg	Almond powder	

#### Method

\* Bake at 200 °C for approx. 7 min.  
\* Cut while still hot (20 x 10 cm) in layer.

#### Matcha Jokonde Roll (12 rolls by 19 cm length)

- \* Cut the Matcha Jokonde in half (28 x 38 cm).
- \* Spread approx. 350 g **Fruit puree Exotic fruits with ginger** on each layer.
- \* Pipe approx. 50 g Berriolette Fruit Filling on each layer.
- \* Roll up tight, wrap in baking paper.
- \* Put into the fridge for 1 hour.
- \* Cut in half (19 cm rolls).
- \* Place on a Crunchy Almond Layer and decorate as shown on the photo.

#### Tip

To produce mini rolls and Petit Pops simply cut the Jokonde in smaller portions and add less filling. Decorate as shown on the photo.

For decoration **Schokobella**, **Schokobella White** or different **Mohrenglanz** variations can be used.

# World of Flavours

Chocolate



White Chocolate

Yoghurt

Chili Pepper



Cocos Milk

Gingerbread

Lemon

Lemon Zest

Raspberry

Dark Chocolate

Chili Pepper

Raspberry

Dark Chocolate



Almonds

Apricot

Cayenne Pepper

Mint

Honey

Cream

Cinnamon

Raspberry

Ginger

Carrot



Blackberry

Thyme

Bourbon Vanilla

Quinoa

Dark Chocolate

Lemon

Curry Powder

Rosemary

Tomato

Raspberry

Grapefruit



Matcha Tea

Peanuts

Passion Fruit

Orange Peel

Broccoli



# Foodpairing

**"The foodpairing method is designed to inspire foodies, home cooks, food connoisseurs and lately also the patissiers and their consumers worldwide!"**

Foodpairing is a symphony of inspiration that allows to create new combinations of ingredients. The method supports a recipe design of possible food combinations, which are solely based on the intrinsic properties of the different food products. They are based on the flavour compounds of the raw materials. This results into various and exchangeable possible combinations that are innovative and not influenced or restricted by the cultural and traditional context of the products. This independence occasionally leads to surprising and unique combinations as there are: Pandan-Kirschwaser Tort, Chocolate-Yasmin Tea Mousse or Mango Caramel Salé Slice.

Those combinations are very unusual and an exceptional taste experience based on the common flavour components.

**"Foodpairing means an interplay of manifold and balanced flavours. We introduce a variety of exciting, tempting and challenging Flavour Fusion."**

The essence of Flavour Fusion is the combination of different foods that share the same major flavour components.

Foodpairing offers a wide range of possibilities to develop new recipe ideas, but also to recreate traditional recipes in a spectacular way. Food experts agree that flavour profiles are changing and the mainstreaming of the food culture is mainly responsible for that. The current TV shows confirm that food is of great inte-

rest to people of all ages. And with this greater interest in food culture, an increased willingness to play with sweet, sour, savory, salty, and everything in between, comes up.

**"The time has come for the next generation of an innovative patisserie!"**

Consumers are looking for an exceptional flavour experience and they are part of a population that is much more multicultural than before. Most of the people travel around the world, have friends of various ethnicities and have been introduced to a much broader range of flavour profiles.

Flavour Fusion cannot really be linked to a specific demographic group of people. It is the subset of all the demographics, profiles and age groups. People consider themselves as foodies and they are open for new and exciting taste experiences.

The key to success in foodpairing is to attract the consumer with tempting creations, combining something that is new and different with something well-known. Maybe somebody would not know what bok choy is, but an offered Blueberry-Bok Choy Muffin for sure creates the interest and willingness to try!

**"The transfer of food trends in the patisserie is inevitably the result of the strong intention of consumers and patissiers/bakers in their joint quest to create and enjoy perfect pastries."**



# Premium packaging

in different sizes and shapes for premium pastries! Whether for the pastry shop, bakery or the supermarket, the packaging is an important sales tool. Get inspired and create your own!

Find recipes and downloads under  
[www.martinbraun-confectionery.com](http://www.martinbraun-confectionery.com)



## Packaging No. 1

Either for small tortes, a petit pastry or a pastry to go, the consumer expects an adequate wrapping to transport the exclusive sweet surprise to friends and to their own place. A plain elegant packaging turns out to an exclusive gift wrapping, highlighted by a specially designed banderol and label. By choosing the personal colour and layout it switches to a tailor-made packaging.



## Packaging No. 2

Not only suitable but fancy and fashioned! The packing should offer a multipurpose without losing attractivity. The packaging ideas are meant to be used for all presented pastries and baked goods. To make up for the individual sale, the bakery should be in a position to offer packagings for take-away in various, compatible sizes for single tortes, a mixed carton of medium sized pastries as well as a sweet mix to go of 2 or more pieces.

## Packaging No. 3

The sale of pastries to go demands a suitable and proper packaging which is not equivalent to minor quality and appearance. The packaging should comply with the expectations of the bakers' needs as well as with those of the consumers and mirror the quality of the appealing pastries at first sight.



[www.martinbraun.com](http://www.martinbraun.com)

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