



# French Pâtisserie

## Tartes and Éclairs



## Get creative with BRAUN and participate in the trend of French Pâtisserie

French Pâtisserie is more loved than ever around the globe with **Tartes, Macarons, Mille Feuille, Meringues** and **Éclairs**. After the Macaron Boom now Éclairs and Tartes seem to be the next big thing on the horizon with more and more pastry shops participating and dedicated boutiques opening around the globe.

Innovative versions are popping up and we want to encourage you to get creative yourself with our products. With our **Éclair Mix**, Tartlets made with **Mürbella** and our vast range of filling products and decorations it has never been easier.

And thus **easy to create**, both Éclairs and Tartes **premiumize the standard** pastry shop assortment, **attract new customers** and promise higher margins.

Get creative or ask us for assistance in creating your Éclair and Tartlet assortment!

### That's special!

- ✓ Trendy, premium concept
- ✓ Easy to implement into your market
- ✓ Easy to use and easy to make various delicious creations
- ✓ Helps to attract new customers
- ✓ Generates higher margins per pastry
- ✓ Suitable for big production on stock

## Raspberry-Éclair

80 Eclairs



..... 0,500 kg	<b>Éclair-Mix</b>
..... 0,750 kg	Water, approx. 20 °C
..... 0,220 kg	Vegetable oil
	▶ Mix all ingredients for 2 min. at slow speed.
..... 0,400 kg	<b>Kranfil's Red Fruits</b>
	<b>Raspberry Cream</b>
..... 0,160 kg	<b>Alaska-express Raspberry</b>
..... 0,200 kg	Water, approx. 25 °C
..... 0,800 kg	Fresh cream, whipped
	▶ Dissolve Alaska-express Raspberry in water and fold in the whipped cream.
	<b>Decoration</b>
..... 0,400 kg	<b>Miruar White</b>
..... 0,005 kg	Red food colour
..... 0,080 kg	<b>Decor Gold</b>
..... 0,080 kg	Pistachios
..... 0,160 kg	Raspberries
..... 0,160 kg	Blueberries

#### Method

- ▶ Pipe the choux pastry batter in strips, and bake at 230 °C for approx. 22 min.
- ▶ Bake with steam and open damper.
- ▶ Cut the cooled down Éclairs along into half.
- ▶ Decorate the top of the Éclairs with Miruar and sprinkle with **Decor Gold**.
- ▶ Pipe on the fillings and decorate as shown on the photo.

## Cheesecake-Tarte

20 shortpastry tartlets



..... 20 pcs.	shortpastry tartlets, made with <b>Mürbella</b>
	<b>Filling</b>
..... 0,375 kg	<b>Cheesequick</b>
..... 0,375 kg	Water, approx. 45 °C
..... 0,375 kg	Cream cheese
..... 0,200k g	Sour cream
	▶ Mix Cheesequick and water, add the cream cheese and sour cream. Whip up for 3 min. at high speed.
	<b>Decoration</b>
..... 0,150 kg	<b>Kranfil's Chocolate</b>
..... 0,075 kg	<b>Moregloss Chips Dark</b>
	▶ Dissolve the ingredients, spread on baking paper and let chill. Cut out rectangles and place on the tartes.
..... 0,040 kg	Meringue
..... 0,020 kg	Raspberries
..... 0,020 kg	Blueberries
..... 0,010 kg	Almonds

#### Method

- ▶ Fill the filling in tarte and set minimum 2 hours in the fridge.
- ▶ Decorate with fresh fruits and meringues as shown on the picture.

# Caramel-Vanille-Éclair

80 Éclairs

# Mousse au Chocolat-Éclair

80 Éclairs

# Nuts-Tarte

20 shortpastry tartlets



- ..... 0,500 kg **Éclair-Mix**
- ..... 0,750 kg Water, approx. 20 °C
- ..... 0,220 kg Vegetable oil
- ▶ Mix all ingredients for 2 min. at slow speed.
  
- ..... 0,400 kg **Miruar Chocolate**
- ..... 0,400 kg **Kranfil's Caramel**
  
- Vanilla Cream**
- ..... 0,400 kg **Cremonite**
- ..... 0,600 kg Water, approx. 20 °C
- ▶ Mix Cremonite with water.
  
- ..... 0,520 kg Butter
- ..... 0,010 kg **Kovanil**
- ▶ Add butter and Kovanil and mix for 12 min. at high speed.
  
- Decoration**
- ..... 0,300 kg **Bienex**
- ..... 0,300 kg Walnuts
- ..... 0,250 kg **Moregloss Chips Dark**
- ▶ Mix all ingredients together and spread on a baking tray. Baking temperature: 200 °C. Baking time: approx. 7 minutes.

- ..... 0,500 kg **Éclair-Mix**
- ..... 0,750 kg Water, approx. 20 °C
- ..... 0,220 kg Vegetable oil
- ▶ Mix all ingredients for 2 min. at slow speed.
  
- Mousse au Chocolat**
- ..... 0,400 kg **Mousse au Chocolat**
- ..... 0,250 kg Water
- ..... 0,250 kg Milk
- ▶ Whip up for 5 min. at high speed.
  
- Decoration**
- ..... 0,400 kg **Miruar Chocolate**

## Method

- ▶ Pipe the choux pastry batter in strips and bake at 230 °C for approx. 22 min.
- ▶ Bake with steam and open damper
- ▶ Cut the cooled down Éclairs along into half.
- ▶ Decorate the top of the Éclairs with Miruar.
- ▶ Pipe on the Mousse au Chocolat and decorate as shown on the photo.

## Method

- ▶ Pipe the choux pastry batter in strips and bake at 230 °C for approx. 22 min.
- ▶ Bake with steam and open damper.
- ▶ Decorate the cooled down Éclairs with **Miruar Chocolate** and pipe the fillings on top.
- ▶ Decorate as shown on the photo.

## What's special about our Miruars?

- ✓ All BRAUN Miruars are applicable. Try them out!
- ✓ For a perfect **shiny appearance**.
- ✓ Stay in shape, even in **vertical applications**.

**SPECIAL**

- ..... 20 pcs. shortpastry tartlets, made with **Mürbella**

## Batter

- ..... 0,200 kg **Nousino**
- ..... 0,100 kg Eggs
- ..... 0,015 kg Water
- ▶ Mix all ingredients for approx. 6 minutes at high speed.

## Decoration

- ..... 0,125 kg Fresh cream, liquid
- ..... 0,275 kg **Bienex**
- ..... 0,075 kg Almonds
- ..... 0,075 kg Walnuts
- ..... 0,075 kg Hazelnuts
- ▶ Bring the fresh cream to boil, stir in Bienex and boil again. Fold in the nuts.

## Method

- ▶ Fill the Nousino batter into the molds and bake.
- ▶ Baking time: approx. 12 min
- ▶ Baking temp.: 190 °C
- ▶ Decorate as shown in the picture.

Nousino can be used for all **nut sponges** and is very **versatile** in use in **many recipes**.

**TRY  
OUT**

# Cappuccino-Cream-Tarte

20 shortpastry tartlets



..... 20 pcs. shortpastry tartlets, made with **Mürbella**

## Filling

..... 0,375 kg Fresh cream, liquid  
 ..... 0,375 kg Milk, 3,5 %  
 ..... 0,150 kg **Crème Brûlée**  
 ▶ Bring fresh cream and milk to a boil, then stir in 150 g Crème Brûlée

..... 0,200 kg **Kranfil's Passionfruit Mango**

..... 0,100 kg **Miruar Neutral**

## Cappuccino-Cream

..... 0,060 kg **Alaska-express Cappuccino**  
 ..... 0,075 kg Water  
 ..... 0,300 kg Fresh cream, whipped, unsweetened  
 ▶ Dissolve Alaska-express Cappuccino in water and fold in whipped cream.

## Decoration

..... 0,200 kg **Miruar Neutral**

## Method

- ▶ Pipe the Cappuccino cream into the silicone molds.
- ▶ Place for approx. 2 hours in the freezer.
- ▶ Fill the **Crème Brûlée** in the tartes, cool down.
- ▶ Spread the Kranfil's on top, glaze with **Miruar Neutral**.
- ▶ Demold the Cappuccino Cream and glaze with **Miruar Neutral**.
- ▶ Place on top and decorate as shown in the picture.

## Alaska-express

- ✓ BRAUN offers a wide range of **Alaska-express**.
- ✓ This recipe can be **easily adapted** and changed with other Alaska-express flavours.
- ✓ We especially recommend: **AE Caramel, AE Bittersweet Chocolate, AE Chocolate, AE Latte Macchiato**

**TRY OUT**

# Lemon-Meringue-Tarte

20 shortpastry tartlets



..... 20 pcs. shortpastry tartlets, made with **Mürbella**

## Filling

..... 1,300 kg **Bon Citron**

## Decoration

..... 0,010 kg **Ovasil**  
 ..... 0,050 kg Water  
 ..... 0,050 kg Sugar, powdered  
 ▶ Mix water and Ovasil and whip up. Add sugar step by step

..... 0,050 kg Sugar, powdered  
 ▶ Spread the meringue onto a baking tray, covered with baking paper.  
 Baking temperature: 100 °C  
 Baking time: approx. 2h.

..... 0,010 kg Lemon peel

..... 0,010 kg Lime peel

## Method

- ▶ Fill the Bon Citron in each mold.
- ▶ Decorate with meringue and peel as shown on the picture.

## What's special about our Bon Range?

- ✓ Bons are very versatile in use as fillings for Danish, Croissants and piped into Muffins
- ✓ They are ready and easy to use
- ✓ Try also our other variants as **Bon Vanille, Bon Chocolate, or Bon Caramel Salé**.

**SPECIAL**

# Raspberry-Tarte

20 shortpastry tartlets



..... 20 pcs. shortpastry tartlets, made with **Mürbella**

## Filling

..... 0,160 kg **Crème Française**  
 ..... 0,120 kg Water, 40–50 °C  
 ..... 0,520 kg Fresh cream, liquid  
 ▶ Stir Crème Française in water and mix with liquid cream. Whip up at high speed for approx. 2 min.

## Decoration

..... 0,600 kg Raspberries  
 ..... 0,050 kg Decoration Sugar

## Method

- ▶ Fill the cream in the tartlets.
- ▶ Decorate with raspberries as shown on the picture.

# Fillings and Decorations



## Filling Products

all **Kranfil's** variants

all **Schokobella** variants

all **Cremium** variants

**Bellanossa**

**Bianka, Bianka Soft**

all **Alaska-express** variants

**Sami 10**

**Yoghurt Filling Cream**

**Cremonte**

all **Bon** variants

**Frio, KSK**

**Cheesequick**

all **Fructi-Top** variants

all **Mousse au Chocolat** variants

**Creme Napoleon, Creme Francaise**

**Caocrem**

all **Dessertpastes** for Flavouring

## Products for Decoration

all **Miruar** variants

**Decor Gold, Silber, Bronze**

all **Mohrenglanz/Moregloss** variants

all **Schokobella** variants

**Nugotin**

**Ovasil**

Braun **Decoration /Vermicelli** Assortment

**Schokoladen Zuckerglasur**

**Bienex**

all **Cristaline** variants

all **Claro** variants