



Fusion Croissants

Tenderly baked, heavenly topped

The Popular Classic Reimagined

The croissant is **one of the most popular baked goods** worldwide – be it plain or with sweet or hearty flavour – the tender French pastry inspires everyone, young and old, with its **airy croissant dough base and buttery flavour**.

It serves as a **perfect basis for new trends** like the New York Roll, which has received international attention.

Now it's your turn: upgrade your croissants into **unique highlights in next to no time**. There are simply no limits to your creativity!



No customer will want to miss this – **Raise Your Croissants to a New Level!**



1. THE DOUGH BASIS
Prepare croissants of your choosing. For example classic with real butter, vegan or as a variant with spelt.



2. THE FILLING
Fill your prepared croissants with any sweet or hearty ingredients. Whichever will delight your customers.



3. THE COATING
Highlight your creative croissants in the display with colourful and tasty coatings.



4. THE TOPPING / SPRINKLES
Round-off your croissants with a special effect: choose from a wide range of sprinkles for a stunning finish.

These Extras will Top Your Turnover!

- **COMPELLING TASTE SENSATIONS**

Our special improvers, delicious fillings and aromatic coatings transform classic croissants into **exclusive delicacies bursting with flavour**. Inspire all of your customers' senses with exclusive sprinkles for an **irresistible look** and the **full-bodied flavour** of your creations!

- **STAND OUT**

Differentiate yourself from competitors and attract customers to your store with **one-of-a-kind, appealing baked goods**. Our exclusive ingredients give your croissants an irresistible aura and make them a **real eye-catcher**.

- **INCREASE YOUR SALES**

The combination of **stunning looks** and **delicious taste** will captivate your customers. Fusion Croissants will boost your sales and help you exceed your revenue goals.



- **STRENGTHEN CUSTOMER LOYALTY**

Inspire the younger generation with irresistible croissants and turn them into satisfied regular customers. The exceptional taste experiences and **variety our concept** offers will make your customers return again and again.

- **INSTAGRAMMABLE DELIGHTS**

Our unique pastry concept offers not only **exceptional taste**, but also a **great colourful appearance**. Your customers will make sure to **share their delicious treats on social media**. This spreads the hype around your business and attracts even more customers.

- **ENJOYMENT ON THE GO**

Create spontaneous **impulse purchases** with the **perfect on-the-go snack**. They also serve as a tasty gift for friends and family! Our tempting Fusion Croissants with **practical packaging concepts** are the ideal treat for everyone – always and anywhere!



A trend that's worth your while!

1. The Dough Basis



Choose from these Delicious Base Recipes:

CrossQuick dough

..... 3.000 kg	Wheat flour
..... 1.350 kg	Water, cold
..... 0.300 kg	Whole egg
..... 0.240 kg	CrossQuick
..... 0.240 kg	Sugar
..... 0.160 kg	Yeast
..... 0.090 kg	Butter or margarine for laminating, tempered
..... 0.050 kg	Salt

- ▶ Knead for 3+3 minutes
- ▶ Dough temperature: approx. 20–22 °C
- ▶ Resting time: approx. 30 minutes

Crossy dough

..... 2.500 kg	Crossy
..... 1.250 kg	Water
..... 0.200 kg	Butter or margarine for laminating, tempered
..... 0.120 kg	Yeast

- ▶ Knead for 2+2 minutes
- ▶ Dough temperature: approx. 20–22 °C
- ▶ Resting time: approx. 30 minutes

Spelt dough

..... 4.000 kg	Spelt flour
..... 2.500 kg	Water
..... 1.000 kg	Dinkel all-in-one
..... 0.200 kg	Butter or margarine for laminating, tempered
..... 0.200 kg	Yeast

- ▶ Knead for 3+3 minutes
- ▶ Dough temperature: approx. 20–22 °C
- ▶ Resting time: approx. 30 minutes

Crossata dough

..... 4.000 kg	Crossata
..... 2.000 kg	Water
..... 0.200 kg	Yeast

- ▶ Knead for 2+2 minutes
- ▶ Dough temperature: approx. 20–22 °C
- ▶ Resting time: approx. 30 minutes

Lamination

..... 2.000 kg	Butter or margarine for laminating, tempered
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- ▶ For laminating any kind of dough.

Preparation

- ▶ Shape the dough into a rectangle and leave to rest in the freezer for approx. 30 minutes. Fold-in the lamination sheets giving three single turns while allowing the dough to rest in-between turns.
- ▶ After laminating, roll-out to a thickness of 3 mm and cut into triangles of 15 × 18 cm.
- ▶ Roll up.
- ▶ Place onto baking trays.
- ▶ Bake at $\frac{3}{4}$ proof.

Baking technique

- ▶ Baking temperature: approx. 210 °C
- ▶ Baking time: approx. 18–20 minutes
- ▶ Steam: a little



Coloured Croissants

Coloured croissant dough

..... 3.000 kg	Wheat flour
..... 1.350 kg	Water, cold
..... 0.300 kg	Whole egg
..... 0.240 kg	CrossQuick
..... 0.240 kg	Sugar
..... 0.160 kg	Yeast
..... 0.090 kg	Butter or margarine for laminating, tempered
..... 0.050 kg	Salt

▶ If the croissants are going to be baked directly, reduce **CrossQuick** by 50%.

▶ Set aside 1.200 kg of the prepared dough for dyeing.

Green

..... 0.050 kg	Food colouring, yellow
..... 0.050 kg	Food colouring, blue
..... 0.100 kg	Flour

▶ Mix and dye the dough set aside before.

Red

..... 0.100 kg	Food colouring, red
..... 0.100 kg	Flour

▶ Mix and dye the dough set aside before.

Brown

..... 0.100 kg	Cocoa powder
..... 0.100 kg	Water

▶ Mix and dye the dough set aside before.

Lamination

..... 2.000 kg	Butter or margarine for laminating, tempered
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Syrup

..... 0.500 kg	Cristaline Neutral
..... 0.500 kg	Water, warm

▶ Mix.

Preparation

- ▶ Shape the coloured dough into a rectangle and allow to rest in the fridge.
- ▶ Shape the base dough into a rectangle and leave to rest in the freezer. Fold-in the lamination sheets giving three single turns while allowing the dough to rest in-between turns.
- ▶ Brush-on egg wash.
- ▶ Roll-out the coloured dough to the same size and place on top.
- ▶ Roll-out to a thickness of 3 mm and cut into triangles of 15×18cm.
- ▶ Roll up.
- ▶ Place onto baking trays.
- ▶ Brush with egg wash at ¾ proof.
- ▶ Bake.
- ▶ After baking, coat with syrup.

Baking technique

- ▶ Knead for 3+3 minutes
- ▶ Dough temperature: 20 – 22°C
- ▶ Baking temperature: approx. 210°C
- ▶ Baking time: approx. 18 minutes
- ▶ Steam: a little

2. The Filling





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Pistachio Croissant

Coloured croissants green
..... 7.630 kg Coloured croissants (**CrossQuick**)
▶ Prepare according to the base recipe and bake.

Pistachio cream
..... 4.150 kg **Schokobella Pistachio**
..... 0.850 kg Cream, liquid, room temperature
▶ Whip-up Schokobella and gradually add the cream.



Croissant with Nut-Nougat Cream

Coloured croissants brown
..... 7.630 kg Coloured croissants (**CrossQuick**)
▶ Prepare according to the base recipe and bake.

Hazelnut cream
..... 4.150 kg **Hazelnut cream**
..... 0.850 kg Cream, liquid, room temperature
▶ Whip-up Hazelnut cream and gradually add the cream.



Raspberry Croissant

Coloured croissants red
..... 7.630 kg Coloured croissants (**CrossQuick**)
▶ Prepare according to the base recipe and bake.

Raspberry cream
..... 0.415 kg **Alaska-express raspberry**
..... 0.515 kg Water, 20–25 °C
..... 2.100 kg Cream, whipped, unsweetened
▶ Dissolve Alaska-express in water and fold-in the cream.

Breakfast Croissant

..... 7.430 kg Croissant base doughs
▶ Prepare according to the base recipe and bake.

Fruit filling

..... 3.000 kg **Fruchti-Top blueberry**
or any other **Fruchti-Top variety**
▶ Spread approx. 30 g Fruchti-Top
on each croissant.



Fruity croissant

..... 7.430 kg Croissant base doughs
▶ Prepare according to the base recipe and bake.

Frio-Creme with cream

..... 1.575 kg **Frio**
..... 4.500 kg Water
..... 0.900 kg Cream, liquid
▶ Whip all ingredients at high pace
for approx. 3 minutes.
▶ Pipe-on 70g on each croissant.

Decoration

..... 2.000 kg Strawberries, fresh
..... 0.050 kg Pistachios, ground



Vanilla Strawberry Croissant

..... 7.430 kg Croissant base doughs
▶ Prepare according to the base recipe and bake.

Vanilla Cream

..... 0.480 kg **Alaska-express vanilla**
..... 0.600 kg Water, 20 – 25 °C
..... 2.400 kg Cream, whipped, unsweetened
▶ Dissolve Alaska-express in water
and fold-in the cream.

Decoration

..... 2.000 kg Strawberries, fresh



3. The Coating



All about Schokobella



More information
on our website –
**simply scan the
QR-code.**



Schokobella

Schokobella – Our Premium Coating *for Exceptional Pastries*

Offer your customers an exciting, melt-in-your-mouth moment of indulgence with the perfect coating.

Our new Schokobella range offers everything from **beloved classics and trendy flavours to delightful options without palm**. What better way to add the crowning glory to your creation?

*Tip: create a crunchy coating with the **Kranfil's range**. Base recipe: heat 250 g Kranfil's, mix with 600 g **Schokobella** and cover your pastry.*

Your Benefits with Schokobella:

- ✓ Easy to dissolve
- ✓ Stays in shape when cut
- ✓ Time-saving: skip the extra step of tempering
- ✓ Tender, creamy texture and rich flavour
- ✓ Attractive, glossy finish
- ✓ Ready to use and easy to apply – directly from the bucket



Schokobella



Bittersweet



Yoghurt



Ruby



Peanut & Caramel



White



Milk Chocolate



Pistachio



Coffee



Strawberry



Blueberry



Mango



Lime



Yuzu

More Schokobella varieties available without palm.

4. The Topping/ Sprinkles



Sugar Pearls (RSPO SG)

Art. no. 1703005

5.0 kg carton



Candy Crunch

Art. no. 1700005

5.0 kg carton



Chocolate Shavings (RA MB cocoa)

Art. no. 1704002

2.0 kg carton



Hazelnut Candy Crunch

Art. no. 3800002

5.0 kg carton

Art. no. 3800001

25.0 kg carton



**Flower Grates, white
(RA MB cocoa)**

Art. no. 1704102

2.0 kg carton





Cresco Cacao Noblesse

Art. no. 3306109

1.0 kg bag



KrokChoc assorted

Art. no. 3800008

2.0 kg bucket



**Flower Grates, bittersweet
(RA MB cocoa)**

Art. no. 1704702

2.0 kg carton



Crunchy Almond

Art. no. 3800005

4.0 kg carton



Krokella

Art. no. 3800006

2.0 kg bucket



Sugar Cocoa Vermicelli (RSPO SG / RA MB cocoa)

Art. no. 1710005

5.0 kg carton

Art. no. 1710025

25.0 kg carton



**Flower Grates Whole Milk
(RA MB cocoa)**

Art. no. 1704202

2.0 kg carton



**Chocolate Paillettes
(RA MB cocoa)**

Art. no. 1702005

5.0 kg carton



The Mega Trend for Your Success: New York Rolls

Made from croissant dough and individually decorated with coatings and toppings – the crispy rolls make for long lines outside bakeries around the world. Benefit from the big hype and offer your customers unique sales drivers!

New York Rolls

Base dough (55 pieces)

.....	2.000 kg	Crossata dough
.....	1.000 kg	Crossata
.....	0.100 kg	Water
		Yeast
		▶ Knead for 2+2 minutes
		▶ Dough temperature: approx. 20 – 22 °C
		▶ Resting time: approx. 30 minutes
		Lamination
.....	1.000 kg	Butter or margarine for laminating, tempered

*Use rings with a diameter of
11 cm and 3 cm height for baking!*

Preparation

- ▶ Shape the dough into a rectangle and allow to rest in the freezer for approx. 30 minutes.
- ▶ Fold-in the lamination sheets giving three single turns while allowing to rest in-between turns.
- ▶ Roll-out the croissant dough to a width of (3.5 mm).
- ▶ Roll up lengthwise, cut into 3 cm wide pieces and place onto trays. Lightly press on.
- ▶ Place baking rings around the rolls and weigh them down with a baking tray.
- ▶ Allow to proof.
- ▶ Bake at $\frac{3}{4}$ proof.

Baking technique

- ▶ Baking temperature: 190 °C
- ▶ Baking time: approx. 40 minutes
- ▶ Steam: a little
- ▶ Open the vent after approx. 35 minutes and bake without upper tray.

Tasty Fillings for Tasty New York Rolls

Cream filling

- 0.320 kg **Frio**
 - 0.920 kg Water
 - 0.185 kg Cream, liquid
 - 0.230 kg **Schokobella**
or any other **Schokobella variety**
- ▶ Mix all ingredients at high speed for approx. 3 minutes.

Nut filling

- 1.650 kg **Cremium Nut RSPO SG**
or **Cremium Chocolate RSPO SG**

Bon Citron Filling

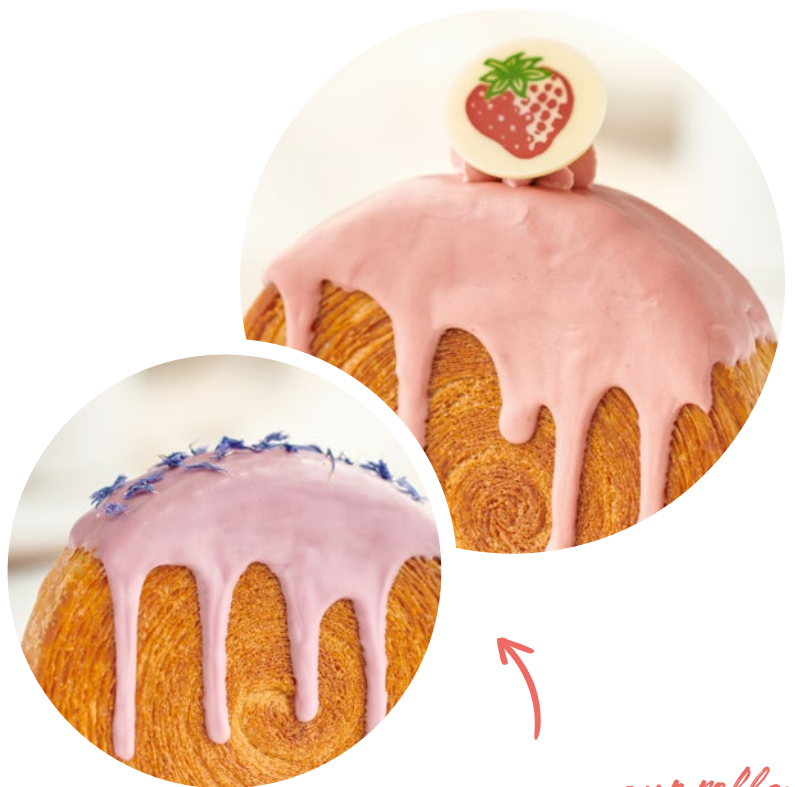
- 1.650 kg **Bon Citron**
or any other **Bon variety**

Fruit puree

- 0.140 kg **Kabi**
 - 0.070 kg Sugar
 - 1.450 kg **Capfruit Fruit puree raspberry**
or any other **Capfruit Fruit puree variety**
- ▶ Mix the dry ingredients Kabi and sugar, then gradually stir-in fruit puree.

Fruchti-Top

- 1.650 kg **Fruchti-Top Rhubarb** or **Fruchti-Top Raspberry, Blueberry, Plum** or **Orange**



Put a crown on your rolls: our Schokobellas will draw all attention to them!

Tip

New York Rolls Mango (55 pieces)

- 4.100 kg New York Rolls
[see base recipe]
- ▶ Prepare according to the base recipe and bake.

Cream filling

- 0.320 kg **Frio**
 - 0.920 kg Water
 - 0.185 kg Cream, liquid
 - 0.230 kg **Schokobella Mango**, lightly warmed-up,
or any other **Schokobella variety**
- ▶ Whip all ingredients at high speed for approx. 3 minutes.

Decoration

- 0.550 kg **Schokobella Mango**, warmed-up
- 0.020 kg Flowers, mixed, dried

Preparation

- ▶ Inject with the filling after baking.
- ▶ Let some Schokobella drip down the sides.
- ▶ Decorate as shown in the picture.



Tips for a Well-Rounded Finish

- **ATTRACTIVE DISPLAY**

Make sure to place your croissant in a visible and attractive spot. Try out some product presentation ideas such as presenting them in a pyramid form to **attract your customers' attention**.

- **COLOURFUL DECORATIONS**

Use a variety of colours and decorative elements to enhance the appetizing appearance of your croissants. Sprinkles, coatings and edible flowers can help you to **present a great variety of options**.

- **SEASONAL HIGHLIGHTS**

Adapt your croissants to reflect the current season or holidays. Christmas decorations and fresh fruits set your customers' mood and invite them to **enjoy the respective seasonal highlights**.



- **CROSS-SELLING OFFERS WITH BEVERAGES**

Create a **synergy** between your croissants and matching drinks. You can make special offers with coffee or tea varieties that go well with your croissant.

- **ATTRACTIVE TAKE-AWAY BOXES**

Offer take-away boxes for one, two or six croissants to increase **impulse purchases**. Find suitable take-away boxes at www.klarpac.de or send a request to info@klarpac.de



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