







## Ruebli Torte

1 cake ring, 26 cm Ø, 5 cm high

- \_\_\_\_\_ 160 g Short pastry base, baked with **Mürbella**
- \_\_\_\_\_ 40 g Apricot jam

### Nousino-Ruebli-Batter

- \_\_\_\_\_ 700 g **Nousino**,  
Nut Sponge Mix
- \_\_\_\_\_ 350 g Eggs
- \_\_\_\_\_ 50 g Water
- \_\_\_\_\_ 300 g Carrots, grated
- \_\_\_\_\_ 40 g **Royal Paste**  
**Amaretto**

Whip all ingredients for approx 6 min. at high speed

### Decoration

- \_\_\_\_\_ 100 g Apricot jam
- \_\_\_\_\_ 100 g Fondant
- \_\_\_\_\_ 100 g Nuts, chopped, roasted
- \_\_\_\_\_ 16 pcs **Marzipan-Rübli**
- \_\_\_\_\_ 10 g Pistachios, chopped

### Method

- Fill the **Nousino-Ruebli-Batter** in a cake ring.
- Bake at 190-200 °C for approx. 50-55 min.
- After baking, turn the sponge upside down and allow to cool down.
- Spread the apricot jam onto the short pastry base and place the Ruebli sponge on top.
- Glaze with jam and coat with fondant.
- Cover the edge of the cake with nuts.
- Decorate as shown on the photo.

## Swiss Delight

20 filled cookies

- \_\_\_\_\_ 1000 g Short pastry dough with **Mürbella**

### Filling Cream:

- \_\_\_\_\_ 800 g **Schokobella White**
- \_\_\_\_\_ 200 g Butter
- \_\_\_\_\_ 100 g **DP Blackforest Kirschwasser**

Whip **Schokobella White** with butter and flavour with **DP Blackforest Kirschwasser**

### Decoration

- \_\_\_\_\_ 500 g **Mohrenglanz Vanilla**
- \_\_\_\_\_ 100 g **Mohrenglanz Dark Chocolate**

### Method

- Roll out the short pastry dough to 4 mm.
- Use a cutter and cut out 40 cookies.
- Place the cookies on a baking tray.
- Bake at 210 °C for approx 10 min.
- Set two cookies each together with the filling cream.
- Coat with **Mohrenglanz Vanilla** and garnish with **Mohrenglanz Dark Chocolate** on top or decorate with chopped pistachios.







## Gipfel Kirschwasser Torte

### 8 blossom moulds

- \_\_\_\_\_ 600 g Short pastry dough with **Mürbella**
  - \_\_\_\_\_ 200 g Multi fruit jam
  - \_\_\_\_\_ Duchesse Swiss Roll, 2 sheets, 60 x 40 cm
  - \_\_\_\_\_ 300 g Water
  - \_\_\_\_\_ 30 g **Ovasil**, Meringue Mix
  - \_\_\_\_\_ 250 g Sugar
  - \_\_\_\_\_ 250 g Grinded hazelnuts
  - \_\_\_\_\_ 100 g Cake crumbs
  - \_\_\_\_\_ 30 g Melted butter
  - \_\_\_\_\_ 5 g **Combani**, Vanilla Essence
- Whip up till fluffy.
- Fold under the above.
- Stir in carefully.

- Spread on a baking tray and bake at 240 °C for approx 5 min.

### Swiss Roll, 4 sheets, 60 x 40 cm

- \_\_\_\_\_ 1000 g **Bisquisit 100 PLUS**
  - \_\_\_\_\_ 650 g Eggs
  - \_\_\_\_\_ 250 g Water
- Whip up for approx. 6-8 min. at high speed.

- Spread the Swiss roll batter on baking trays, level off.
- Bake at 240 °C for approx. 6-8 min.

### Kirschwasser Cream

- \_\_\_\_\_ 600 g **Bianka**, cream filling
  - \_\_\_\_\_ 600 g Butter or margarine
  - \_\_\_\_\_ 300 g Water
  - \_\_\_\_\_ 75 g **DP Blackforest Kirschwasser**
- Whip up. Add **DP Blackforest Kirschwasser** bit by bit.

### Kirschwasser Syrup

- \_\_\_\_\_ 1800 g Syrup
  - \_\_\_\_\_ 100 g **DP Blackforest Kirschwasser**
- Blend together.

### Decoration

- \_\_\_\_\_ 300 g Decoration sugar
- \_\_\_\_\_ 500 g Hazelnuts, chopped



## Zuger Kirsch Cake Roll

### 10 cake rolls, 12 cm

- \_\_\_\_\_ 1pc Thin vanilla Swiss roll, 60 x 40 cm
- \_\_\_\_\_ 50 g Chopped pistachios
- \_\_\_\_\_ 100 g **Hazelnut Candy Crunch**
- \_\_\_\_\_ 25 g Chocolate dark
- \_\_\_\_\_ 100 g Chocolate white
- \_\_\_\_\_ Pistachio Filling
- \_\_\_\_\_ 250 g **Bianka**, cream filling
- \_\_\_\_\_ 250 g Butter soft
- \_\_\_\_\_ 125 g Water
- \_\_\_\_\_ 30 g **DP Blackforest Kirschwasser**
- \_\_\_\_\_ 70 g Chopped pistachios

Mix **Bianka** and butter until smooth. Add the water step by step until the water has blended in and whip up for approx. 5 min. at high speed. Fold in the **DP Blackforest Kirschwasser** and chopped pistachios.

### Method

- Cut the Swiss roll lengthwise into two pieces of 20 x 60 cm each and spread on 500 g pistachio filling.
- Roll up tightly and place in the fridge for two hours.
- Cover the roll thinly with pistachio filling, **Hazelnut Candy Crunch** and chopped pistachios.
- Garnish with chocolate and transfer the decoration, as shown on the picture.

### Method

- Using the blossom mould cut out the Duchesse and the Swiss roll. One layer of Duchesse and two layers of Swiss roll for each cake roll.
- Spread the multi fruit jam onto the short pastry base.
- Place a Duchesse layer on top.
- Spread a thin layer of Kirschwasser Cream on it.
- Place a Swiss roll on top, soak with Kirschwasser Syrup.
- Place a Swiss roll layer on top, soak with Kirschwasser Cream.
- Cover the whole torte with Kirschwasser Cream, decorate the edge with chopped hazelnuts and dust the top with decoration sugar.





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## Swiss Edge

1 baking tray, 60x40 cm, 20 slices

900 g Short pastry base with **Mürbella**, pre-baked

### Nussecken-Batter

900 g **Bon Caramel**

150 g Whipped cream, liquid

225 g Butter

600 g Walnuts, chopped

Warm up to approx 40 °C, blend together and stir in the walnuts.

900 g Short pastry dough with **Mürbella**

### Decoration

150 g Decoration sugar

### Method

- Spread the Nussecken-Batter onto the pre-baked short pastry dough.
- Cover with the short pastry dough.
- Brush with egg wash.
- Bake at 180 °C for approx. 20-25 min.
- Allow to cool down, dust with decoration sugar.
- Cut in pieces, 12x10 cm.

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