



BRAUN



Kranfil's
Crunchy fillings

Kranfil's



Crunchy fillings with that certain something

There are many ways to fill your pastry deliciously. **Kranfil's** from BRAUN combine two special filling characteristics:

Different **distinguished flavours** and a **crunchy consistency** through the use of pailleté feuilletine.

With Kranfil's you can:

- ▶ Fill truffles and pralines
- ▶ Put a **crunchy layer** on sponges and pound cakes
- ▶ Create **special desserts**
- ▶ Put a certain something to **mousses**
- ▶ **Fill everything else** for a special, crunchy taste
- ▶ Level up fat based coatings

Assortment

Our **Kranfil's** are available in the following taste variations:

- ▶ **Bianco/White Chocolate**
- ▶ **Cioccolato/Chocolate**
- ▶ **Caramel**
- ▶ **Caramel Cookie & Almonds**
- ▶ **Dark Chocolate**
- ▶ **Passionfruit Mango**
- ▶ **Pistacchio/Pistachio**
- ▶ **Red Fruits**

That's special!

- ✓ Crunchy taste with 20 % pailleté feuilletine
- ✓ No preservatives
- ✓ Suitable for vegetarians
- ✓ Only high quality raw materials



A close-up photograph of three macarons stacked vertically. The top two macarons have white frosting and are topped with yellow edible flowers. The bottom macaron shows a yellow filling between the shells. They are placed on a light-colored plate.

Macarons

Crunchy Macarons Red

For 240 Macarons



..... 0,925 kg **Macarons**

..... 0,075 kg Cocoa, dark

..... 0,180 kg Water

to 0,200 kg

Filling

..... 0,400 kg **Kranfil's Red Fruits**

..... 0,200 kg Butter, soft

► Mix together.

Crunchy Macarons Yellow

For 240 Macarons



..... 1,000 kg **Macarons**

..... 0,180 kg Water

to 0,200 kg

Filling

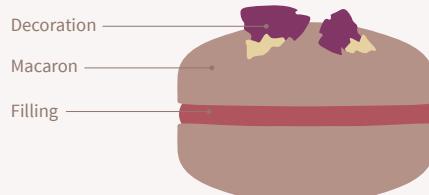
..... 0,400 kg **Kranfil's Passionfruit Mango**

..... 0,200 kg Butter, soft

► Mix together.

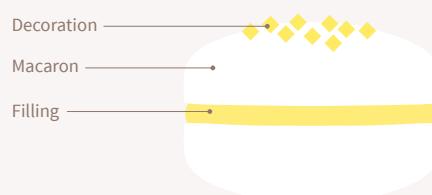
Method

- Mix the ingredients for approx. 4 min. at medium speed.
- Pipe the batter with a round tip.
- Allow the Macarons to dry for approx. 30 min., before baking.
- Bake in a deck oven at 155 °C for approx. 18 min.
- Fill with Kranfil's mixture.



Method

- Mix the ingredients for approx. 4 min. at medium speed.
- Pipe the batter with a round tip.
- Allow the Macarons to dry for approx. 30 min., before baking.
- Bake in a deck oven at 155 °C for approx. 18 min.
- Fill with Kranfil's mixture.



Tartlets



Crispy Pistachio Tartlets

Yield: 32 tartlets of 9,5 cm diameter



Tartlet shells

..... 1,000 kg	Mürbella , shortpastry mix
..... 0,400 kg	Butter
..... 0,100 kg	Whole egg

- Mix all ingredients in a spiral mixer at low speed. Lay out the tartlet moulds with the shortpastry dough and bake for 5–7 min. at 180 °C.

Kranfil's Pistachio

..... 1,200 kg	Kranfil's Pistachio
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- If necessary, warm the Kranfil's Pistachio in the microwave for a smooth consistency.

Tarte au Chocolat

..... 1,000 kg	Tarte au Chocolat
..... 0,400 kg	Whole egg
..... 0,400 kg	Vegetable oil

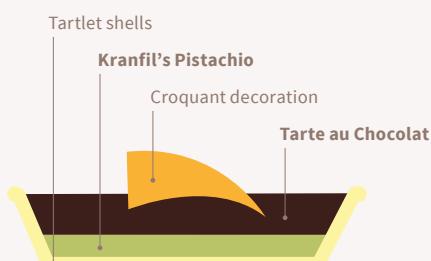
- Mix all ingredients for 2–3 min. at low speed.

Decoration

Croquant decoration made with **Bienex, Florentine mix**

Method

- After baking, let the tartlet shells cool down before demoulding and filling.
- Pipe a small and even layer of the **Kranfil's Pistachio** on the bottom of the tartlet shells.
- Pipe in the Tarte au Chocolat batter using a piping bag.
- Bake for about 5 min. at 180 °C.
- Tip: Decorate with a croquant decoration made with **Bienex** or with fresh fruits of the season.



Delicious recipe variations

- For the little extra you can add another layer between the **Kranfil's Pistachio** and the **Tarte au Chocolat**.
- For this use our fruit filling **Fruchti-Top Cherry** or choose a tasty product from our **LeGourmet Fruit puree** range.
- This needs to be mixed with **Kabi** to have the perfect consistency.
- You can also put a layer of any Kranfil's into the tartlets, level off with **Panna Cotta** or another **BRAUN dessert** and **LeGourmet Fruit Puree** on top.

TRY OUT

Lemon Caramel Domes

Yield: 15 x domes of 7 cm diameter



Pound cake base (1 tray, 40 x 60 cm, 1 cm thick)

.....	0,500 kg	FruchtSand, pound cake mix
.....	0,050 kg	Water
.....	0,200 kg	Soft butter
.....	0,150 kg	Eggs
.....	0,035 kg	Almond powder

► Mix all ingredients for 2–3 min. at low speed. Spread the batter on a baking tray laid out with baking paper. Bake at 200 °C for approx. 10–12 min. After cooling, remove the baking paper and cut the pound cake base into 15 round pieces of 7 cm diameter.

Kranfil's Caramel

.....	0,300 kg	Kranfil's Caramel
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Lemon mousse

.....	0,100 kg	Alaska-express Lemon
.....	0,125 kg	Water
.....	0,500 kg	Whipped cream

► Dissolve Alaska-express Lemon in water. Then fold in the whipped cream gently.

Yellow glazing

.....	0,400 kg	Miruar Bianco
.....	0,015 kg	Yellow food colour, liquid

► Heat the glazing in the microwave up to 45 °C and stir in the food colour. Mix until there is a homogenous colour.

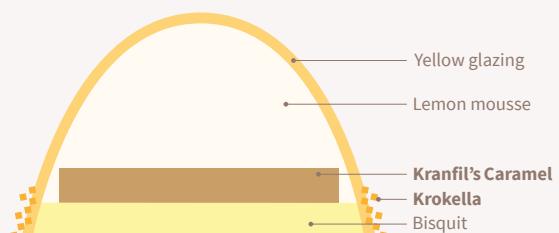
Decoration

Krokella



Method

- If necessary, warm the **Kranfil's Caramel** shortly in a microwave to soften it.
- Spread the soft **Kranfil's Caramel** on the pound cake pieces and put in the fridge to cool down.
- Fill in the lemon mousse into 15 dome moulds and put the biscuit with the **Kranfil's Caramel** cover on top.
- Freeze before demoulding.
- Cover the domes with the yellow glazing at 30 °C maximum.
- Decorate the bottom with **Krokella** as shown on the picture.
- Tip: For individual decoration use one of our **Chocolate Decorations** together with lemon peel.



Delicious recipe variations

- Exchange the **Alaska-express Lemon** with other mouth-watering taste-variations of our **Alaska-express** range.
- A perfect match can be pear, apple, chocolate or cinnamon (for winter season).
- Please also use our **LeGourmet Fruit puree** range, mixed with **Alaska-express Neutral** or **Alaska 666**.

**TRY
OUT**



Cakes

Passionfruit Cheesecake Dessert

Yield: For 10 desserts

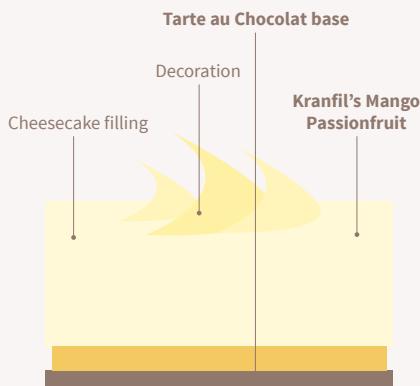


..... 0,240 kg **Tarte au Chocolat base**
..... 0,320 kg **Kranfil's Passionfruit Mango**

Cheesecake filling
..... 0,250 kg **Cheesequick**
..... 0,250 kg Water, approx. 35–40 °C
..... 0,425 kg Cream cheese
..... 0,020 kg **Dessert Paste Passionfruit**
► Mix water with Cheesequick, add the cream cheese, and whip all ingredients for approx. 3 min. at low speed.

Method

- Place the **Kranfil's Passionfruit Mango** in a dessert ring.
- Pipe the cheesecake batter on top and level off.
- Store in a fridge for minimum 3 hours.
- Remove ring, place on the Tarte au Chocolat batter.
- Decorate as shown in the picture.



Raspberry Cheesecake

Yield: For 3 cakes ø = 18 cm, 5 cm high; Pieces: 30



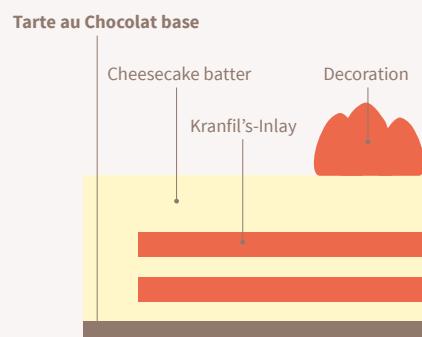
..... 0,390 kg **Bottom Tarte au Chocolat base** (3 pieces)

Kranfil's-Inlay
..... 0,750 kg **Kranfil's Red Fruits**

Cheesecake batter
..... 0,250 kg **Cheesequick**
..... 0,250 kg Water, approx. 35–40 °C
..... 0,425 kg Cream cheese
► Mix water with Cheesequick, add the cream cheese, and whip all ingredients for approx. 3 min. at low speed.

Method

- Place an oiled and with icing sugar dusted cake ring on baking paper.
- Place the **Tarte au Chocolat base**.
- Fill in approx. 30 % the cheesecake batter.
- Press Kranfil's-Inlay onto cheesecake batter, set together with 30 % the cheesecake batter and the second Kranfil's-Inlay.
- Level up with the remaining batter.
- Store in fridge for minimum 3 hours.
- Remove ring, and decorate as shown on the picture.



Crunchy Polka Dots

Yield: For 1 tray 60 x 20 cm



..... 0,400 kg Shortpastry base, baked
 0,080 kg Apricot jam
 0,400 kg **Swiss roll**, vanilla (2 pieces 60 x 20 cm)
 0,750 kg **Kranfil's Passionfruit Mango**

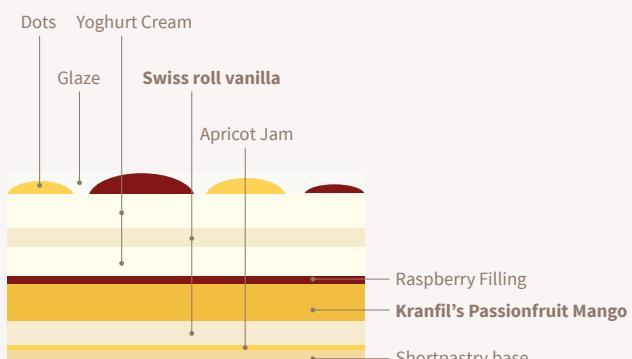
Raspberry filling
 0,750 kg **LeGourmet Fruit Puree Raspberry** (20–30 °C)
 0,110 kg Water (approx. 50 °C)
 0,050 kg **Alaska 666**
 ▶ Mix Alaska 666 in water. Stir in the fruit puree. Fill in mould 60 x 20 cm. Then cool in fridge for approx. 20 min.

Yoghurt cream
 0,250 kg **Alaska-express à la Greek Yoghurt**
 0,500 kg Water
 0,500 kg Whipped cream
 ▶ Dissolve Alaska-express à la Greek Yoghurt in water. Fold in whipped cream.
Fruit dots
 0,250 kg **LeGourmet Fruit Puree Raspberry** for red dots
 0,250 kg **LeGourmet Fruit Puree Mango** for yellow dots
 0,250 kg Water
 0,100 kg Sugar
 0,050 kg **Claro Neutral**
 ▶ Heat each fruit puree with water separately. Add sugar and pour each into silicone mold. Chill in fridge. Cut out round pieces.

Decoration/Glaze
 0,200 kg **Miruar Neutral**

Method

- ▶ Spread apricot jam on the baked shortpastry base and place the Swiss roll on top.
- ▶ Spread **Kranfil's Passionfruit Mango** on top and level off with raspberry filling.
- ▶ Fill in half of the yoghurt cream and cover with the second Swiss roll.
- ▶ Level off with the remaining yoghurt cream and decorate with colorful fruit dots.
- ▶ Place in the fridge for approx. 2 hours.
- ▶ Cover with **Miruar** glaze as shown in the picture.



Red Fruits-Pistachio Delight

Yield: For 1 tray 60 x 20 cm



..... 0,400 kg Shortpastry base, baked
..... 0,080 kg Apricot jam
..... 0,300 kg **Swiss roll**, pistachio flavored (1 piece)
..... 0,300 kg **Swiss roll**, vanilla (1 piece)
..... 0,750 kg **Kranfil's Red Fruits**

Fruit Jelly layer
..... 0,750 kg **LeGourmet Fruit Puree Cherry** (20–30 °C)
..... 0,110 kg Water approx. 50 °C
..... 0,050 kg **Alaska 666**

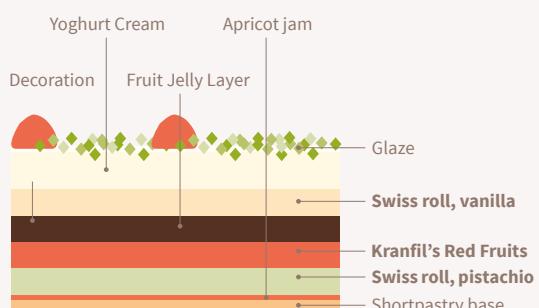
- Mix Alaska 666 in water. Stir in the fruit puree. Fill in mould 60 x 20 cm. Then cool in fridge for approx. 20 min.

Yoghurt Cream
..... 0,250 kg **Alaska-express Greek Yoghurt**
..... 0,500 kg Water
..... 0,500 kg Whipped cream

Decoration/Glaze
..... 0,200 kg **Miruar Neutral**

Method

- Spread apricot jam on the baked shortpastry and place the **Pistachio Swiss roll** on top.
- Place **Kranfil's Red Fruits** on top and level off with fruit jelly layer.
- Place the Swiss roll layer onto the jelly and cover with yoghurt cream.
- Level off, place in the fridge for approx. 2 hours.
- Cover with **Miruar Neutral** as shown in the picture.



Our Kranfil's assortment

Art.-Name	Specials	Unit/Packaging	Art.-No.
Kranfil's Bianco/White Chocolate	Very versatile in usage: as filling, pralines, coatings. 26 % white chocolate, 20 % pailleté feuilletine.	3 kg bucket	3100261
Kranfil's Caramel	Very versatile in usage: as filling, pralines, coatings. 20 % pailleté feuilletine, a pinch of sea salt "Sel de Guerande".	3 kg bucket	3100262
Kranfil's Caramel Cookie & Almonds	Very versatile in usage: as filling, pralines, coatings. With 20 % caramelised biscuit pieces and 7 % roasted almonds.	3 kg bucket	1336403
Kranfil's Cioccolato/Chocolate	Very versatile in usage: as filling, pralines, coatings. 20 % pailleté feuilletine, 4 % chocolate, roasted hazelnuts and almonds.	3 kg bucket	3100265
Kranfil's Dark Chocolate	Very versatile in usage: as filling, pralines, coating. For a special bittersweet dark chocolate flavour. Made with 20 % pailleté feuilletine and 7 % caramelised almonds.	3 kg bucket	1336703
Kranfil's Passionfruit Mango	Very versatile in usage: as filling, pralines, coatings. High fruit content, with fruit pieces, 20 % pailleté feuilletine.	3 kg bucket	1335303
Kranfil's Pistacchio/Pistachio	Very versatile in usage: as filling, pralines, coatings. With 20 % pailleté feuilletine, 12 % roasted pistachios.	3 kg bucket	3100266
Kranfil's Red Fruits	Very versatile in usage: as filling, pralines, coating. High fruit content, 20 % pailleté feuilletine.	3 kg bucket	1341303



Other products

Used in the recipes

Art.-Name	Specials	Unit/Packaging	Art.-No.
Alaska 666	Quick and easy to use: no soaking of gelatin, good solubility, dissolves without lumps in 40 °C water.	5 kg carton	1428005
Alaska-express à la Greek Yoghurt	For cream tortes, slices, desserts, Swiss rolls, omelettes, etc.	5 x 1 kg sachet in carton	1453601
Alaska-express Lemon	Only natural flavouring, made with freeze dried lemon juice, easy to use.	5 x 1 kg sachet in carton	1424001
Bienex, Florentine mix	Quick and easy to use, very versatile in use.	10 kg carton	1440010
Cheesequick	quick and easy to use, all-in-method ,many variations, e.g. with cream cheese or sour cream .	5 kg bag in carton (also available in 25 kg bag)	1532305
Claro Neutral	Jelly glaze for fruit flans, fruit tortes and fruit tartlets. Cut and freeze stable with a very good transparency. Economical in use.	10 kg carton	1540110
Dessert Paste Passionfruit	Made with natural passionfruit flavor, 30 % real passionfruit concentrate, no colourants or preservatives used.	1 kg plastic tin	1245301
Dessert Paste Raspberry	35 % raspberries, made from special fruit pulp, versatile in use.	1 kg plastic tin	1250001
FruchtSand, pound cake mix	Long shelf life, versatile in use.	15 kg bag	1450115
Krokella	20 % puffed rice, coated, perfect for decoration.	2 kg plastic bucket	3800006
LeGourmet Fruit Puree Mango	Ready to use: 90 % mango fruit puree, pasteurized and sweetened (10 % sugar).	5 x 1 kg sachet in carton	3500015
LeGourmet Fruit Puree Raspberry	Ready to use: 90 % raspberry fruit puree, pasteurized and sweetened (10 % sugar).	5 x 1 kg sachet in carton	3500003
Macarons	Easy and safe production of Macarons, result like traditional preparation , can be coloured and flavoured as desired.	5 x 1 kg sachet in carton	1495905
Miruar Bianco	Very shiny appearance, stays perfect even if used vertically.	2 x 3 kg bucket in carton	3306024
Miruar Neutral	Very shiny appearance, stays perfect even if used vertically.	2 x 3 kg bucket in carton	3306230
Mürbella, shortpastry mix	Good shelf life of the cakes , great flavour, quick and easy to use.	25 kg bag	1462025
Tarte au Chocolat	21 % chocolate, 15,5 % cocoa, crunchy cocoa bean nibs.	10 kg bag	1444810



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MARTIN BRAUN GRUPPE

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