



NEW! Kranfil's Coconut & Almonds

Kranfil's Coconut & Almonds, the new addition to the successful Kranfil's range – with that certain something.

Kranfil's from BRAUN combine two special filling characteristics: different distinguished flavours and a crunchy consistency.

*Find out more about
the Kranfil's range*



That's special!

- ✓ Ready and easy to use: straight from the bucket
- ✓ Crunchy filling with 10% roasted Almonds, 5% desiccated coconuts and 20% biscuits in flakes.
- ✓ Only natural flavouring
- ✓ No preservatives
- ✓ Suitable for vegetarians
- ✓ Halal Certified
- ✓ Endless applications: for filling, covering, marbling or individual chocolate delights

Almond-Coconut-Truffles

For approx. 45-50 Truffles, Siliconmould for truffles Ø= 25ml – 32ml



Ganache

..... 0,660 kg	Kranfil's Coconut & Almonds
..... 0,150 kg	White chocolate couverture, melted
..... 0,060 kg	Cocoa butter
	▶ Warm-up gently all ingredients together in the microwave until all raw materials are melted

Decoration

..... 0,150 kg	White chocolate couverture, melted
..... 0,150 kg	Coconut flakes

Method

- ▶ Lay in the silicon mould one blanched almond each per Truffle.
- ▶ Fill in the silicon mould the Almond-Coconut-Ganache.
- ▶ Leave it to set – then remould.
- ▶ Coat each truffle with the melted white chocolate couverture.
- ▶ Roll the truffles into coconut flakes.

Tip without a silicone mould: Pour the ganache in a mould or on a baking tray. Let cool down. Cut in pieces and roll the truffles via hand.

Coconut Pumpkin Cake

For approx. 1 tray 60 x 40 cm



Cake Batter

- 0,300 kg whole milk
 - 0,080 kg whole egg
 - 0,100 kg rapeseed oil
 - 0,320 kg wheat flour type 550
 - 0,060 kg **Spice-Cake Mix 2000**
 - 0,230 kg sugar
- ▶ mix all ingredients at medium speed for approx. 3 min.

Kranfil's -Filling

- 0,900 kg **Kranfil's Coconut & Almonds**
- ▶ warm slightly in the microwave

Cream filling

- 0,400 kg **Alaska-express Vanilla**
 - 0,500 kg water (20 - 25 ° C)
 - 2,000 kg cream
- ▶ Dissolve Alaska-express in water, and fold whipped cream

Pumpkin Paste

- 2,000 kg Hokkaido Pumpkin diced
 - 1,000 kg water
 - 0,005 kg salt
 - 0,340 kg sugar
 - 0,005 kg **Sizilia Lemon Essence**
- ▶ bring to boil until soft and blend – pass through a sieve
- 0,100 kg **Cresco Coco di Sulú**
 - 0,070 kg sugar
- ▶ mix and add to pumpkin paste

Pumpkin Paste Filling

- 2,400 kg Pumpkin
 - 0,240 kg **Alaska 666**
 - 0,560 kg water approx. 50 ° C
- ▶ stir Alaska 666 into warm water and fold into pumpkin paste

Decoration

- 0,900 kg **Kranfil's Coconut & Almonds**
- ▶ spread on top cream layer and swirl

Jelly / Cake Gel

- 0,800 kg Cristaline Neutral
 - 0,200 kg Pumpkin Paste
- ▶ Mix all ingredients together

Method

- ▶ Pipe the batter on a flour-dusted 60 x 40 cm baking tray and bake for approx. 20 min. at 180 °C.
- ▶ Let cool down.
- ▶ Spread the Kranfil's evenly onto the batter and level off with 1000 g vanilla cream.
- ▶ Place in the fridge for approx. 20 min. and then freeze for 1 h.
- ▶ Spread pumpkin paste onto vanilla cream and freeze for approx. 1 h.
- ▶ Spread evenly the remaining vanilla cream onto the pumpkin paste and pour on the slightly warmed Kranfil's and swirl with the tip of a knife.
- ▶ Refrigerate for 30 min. and freeze approx. 2 h.
- ▶ Brush the jelly over the cake.
- ▶ Decorate as shown on the picture.

Coconut Paradise

20 pcs. Shortpastry tartlets, made with Mürbella



Filling

.....0,400 kg **Fruchti-Top Strawberry**
.....0,400 kg **Kranfil's Coconut & Almonds**

Coconut filling

.....0,125 kg **Alaska-express Yoghurt-Coconut**
.....0,250 kg Water
.....0,250 kg Whipped cream (approx. 20°C)
▶ Dissolve Alaska-express in water and fold in whipped cream.

Decor Glazing

.....0,100 kg **Kranfil's Coconut & Almonds**
.....0,300 kg **Miruar White**
▶ Heat up the Miruar and fold in the Kranfil's.
Tip: flavor with 0,060 kg **Fruit puree Mango**.

Method

- ▶ Pipe the Coconut cream into the silicone mould. Place for approx. 1 hour in the fridge.
- ▶ Let the silicone mould freeze in the blast freezer at -30°C for approx. 3 hours
- ▶ Fill the **Fruchti-Top Strawberry** filling in the tartlets, cool down. Spread the Kranfil's on top.
- ▶ Demold the Coconut Cream and glaze with glazing.
- ▶ Place on top and decorate as shown on the picture.

