



NEW! Kranfil's Mocca

Latte Macchiato Cheesecake

For approx. 28 pieces

..... 0,400 kg **Kranfil's Mocca**
 0,400 kg **CakeGloss Dark**

- ▶ Warm the CakeGloss and the Kranfil's and spread on baking paper. Place in the fridge to cool down. After cooling, cut out squares.

Cream Cheese filling

..... 0,500 kg **Alaska-express Cream Cheese**
 1,000 kg Water (approx 20°C)
 0,500 kg Cream Cheese
 0,500 kg Whipped cream
 0,250 kg **Kranfil's Mocca**, melted

- ▶ Dissolve Alaska-express in Water, mix with Cream Cheese and fold in whipped cream. Marble with melted Kranfil's.

Kranfil's Mocca, 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.

Decoration

..... 28 pieces Pralines (Mocca or Tiramisu taste)
 0,050 kg Ground coffee

Method

- ▶ Fill the Cream Cheese filling in the silicon mould.
- ▶ Place in the fridge for approx. 1 hour.
- ▶ Let the silicone mould freeze in the blast freezer at – 30°C for approx. 3 hours.
- ▶ Decorate as shown on the picture.

Crunchy Mocca Slice

For approx. 1 tray 60 x 20 cm, 22 cakes



That's special!

- ✓ Ready and easy to use: straight from the bucket
- ✓ Crunchy filling with roasted coffee powder and 20 % biscuits in flakes.
- ✓ No preservatives
- ✓ Suitable for vegetarians
- ✓ Halal Certified
- ✓ Endless applications: for filling, covering, marbling or individual chocolate delights

Mocca-Meringue

- 0,325 kg Water
- 0,060 kg **Ovasil**
 - ▶ Whip up at fast speed

- 0,325 kg Sugar
 - ▶ Add in three steps continuing whipping up 5-6 min.

- 0,325 kg Sugar
- 0,010 kg Mocca-Essence
 - ▶ Stir in at the end until combined
 - Spread 320g Mokka-Meringue onto 60x20 cm 3 baking trays each, covered with baking paper. Dry in Oven (below 150°C for minimum 90 min.)
 - With the remaining Meringue pipe long thin stripes onto a baking tray, covered with baking paper. Dry in Oven as well to get decorations.

Banana-Buttercream

- 0,300 kg **Cremonte**
- 0,450 kg Water
- 0,390 kg Butter
 - ▶ Mix Cremonte with Water
 - Add butter and continue mixing at middle speed for approx. 12 min.

- 0,072 kg **Dessert Paste Banana**
 - ▶ Stir in the dessert paste

- 0,700 kg **Kranfil's Mocca**
- 0,150 kg **VarieGó Ginger**

Decoration

- 22 pieces **Mocca Beans**
- 22 pieces Meringue-decorations
- 0,440 kg **Miruar White**, approx. 40°C

Method

- ▶ Lay in first Mocca-Meringue-base in 60 x 20cm baking tray
- ▶ Warm the Kranfil's in a microwave and spread gently on the base.
- ▶ Spread 400g Banana-Buttercream onto.
- ▶ Divide 75g **VarieGo Ginger** above the cream with a small spoon.
- ▶ Place on Mocca-Meringue-base.
- ▶ Repeat steps 3-6.
- ▶ Let set in the fridge for minimum 1hour.
- ▶ Cut in two halves a 10 x 60 cm.
- ▶ Coat with **Miruar White**.
- ▶ Cut in pieces.
- ▶ Decorate with remaining Banana-Buttercream, Meringue, and **Mocca Beans** as shown on the photo.

Tip: To get more flexibility handling the cake outside of the Baking Tray, replace the first Mokka-Meringue-base with a baked shortbread base. You may replace the Cremonte Cream with **Bianka** or **Bianka Soft**.

Find out more about the Kranfil's range

