



BRAUN



NEW

Kranfil's Nocciola Excelente

Latte Macchiato Cream Cake

Cream pastry; 3 cakes, á 18 cm Ø, 5 cm high; total number of pieces: 24



- 0.240 kg Shortcrust pastry
(**Mürbella, shortpastry mix**), baked
[see basic recipe]
- 0.075 kg Apricot jam
- 0.300 kg Dark sponge cake bases
(**Biscoo, Chocolate Sponge Mix**),
[see basic recipe]
 - ▶ Cut out with a 16-piece cake divider.
- 0.300 kg **Kranfil's Caramel, Kranfil's Nocciola Excelente**

Latte Macchiato cream

- 0.120 kg **AE Latte Macchiato**
- 0.130 kg Water, 20–25 °C
- 0.025 kg **Dessert Paste Brandy**
- 0.600 kg Whipped cream, unsweetened
 - ▶ Dissolve the Alaska Express in the water and dessert paste, then fold in the cream.

Vanilla cream

- 0.075 kg **AE Vanille**
- 0.090 kg Water, 20–25 °C
- 0.375 kg Whipped cream, unsweetened
 - ▶ Dissolve the Alaska Express in the water and fold in the cream.

Decor

- 0.080 kg **Cristaline**
- 0.003 kg Coffee powder
- 0.400 kg Garnishing Cream
[see basic recipe]
- 0.080 kg **Bienex** decoration
[see basic recipe]

Production

- ▶ Spread the shortcrust pastry base with jam. Place a base on top and surround it with an oiled ring dusted with icing sugar.
- ▶ Spread Kranfil's evenly.
- ▶ Pour in the cream and spread it up the sides.
- ▶ Assemble with the vanilla cream and the second cake layer. Spread in a dome shape.
- ▶ Allow to set in the refrigerator for approximately 2 hours.
- ▶ Glaze with Cristaline.
- ▶ Garnish as shown in the photo.

Nocciola Square Cakes

Total number of units: 12



- 0.400 kg Shortcrust pastry
(Mürbella, shortpastry mix)
[see basic recipe]
- 0.120 kg Apricot jam
- 0.300 kg Sponge rolls, light (**Bisquisit 100 PLUS**), half roll
[see basic recipe]
- 0.500 kg **Kranfil's Caramel, Kranfil's Nocciola Excelente**

- 0.150 kg **AE Chocolat bittersweet**
- 0.120 kg Water, approx. 25 °C
- 0.070 kg **Dessert Paste Brandy**
- 0.750 kg Whipped cream, unsweetened
 - ▶ Dissolve the Alaska Express in the water and the dessert paste, then fold in the cream.

- 0.500 kg **Miruar Chocolate**
- 0.240 kg **Decor GOLD**
 - ▶ Heat up the Miruar, coat the squares and decorate with the Decor GOLD.

Production

- ▶ Base the shortcrust pastry with apricot jam, and place half of the sponge roll on top.
- ▶ Spread Kranfil's evenly.
- ▶ Spread the whipped cream.
- ▶ Allow to set in the refrigerator for about 1 hour, then briefly freeze.
- ▶ Cut into 10 x 10 cm pieces.
- ▶ Coat with Miruar.
- ▶ Swirl in Decor Gold.

Buttercream Swiss Roll Nut-Orange

Total number of units: 24



- 1.200 kg Sponge rolls, light (**Bisquisit 100 PLUS**)
[see basic recipe]
- 1.000 kg **Fruchti-Top Orange**
- 1.100 kg Buttercream with **Cremonte, Butter-Cream-Base**
[see basic recipe]
 - ▶ Spread Fruchti-Top onto the roulade, then the buttercream and roll it up into a roulade.
 - ▶ Put in the cold.

- 0.750 kg **Kranfil's Nocciola Excelente**
- 0.500 kg **CakeGloss Chips Nut**
 - ▶ Warm the Kranfil's Nocciola Excelente with cake glaze and coat the Swiss Roll.

Basic recipes

Sponge cake bases, dark

6 cake rings, 26 cm Ø, 5 cm high

..... 2.000 kg	Biscao, Chocolate Sponge Mix
..... 1.200 kg	Whole egg
..... 0.400 kg	Water

- ▶ Whisk all ingredients at high speed for approx. 6 minutes.

Production

- ▶ Bake the bases with the damper closed, after 10 minutes open the vent and finish baking.

Baking technique

- ▶ Baking temperature: approx. 200 °C
- ▶ Baking time: approx. 25–30 minutes

Bienex decor

..... 0.240 kg	Bienex
..... 0.100 kg	Hazelnuts, sliced
..... 0.100 kg	Hazelnuts, whole

- ▶ Roughly chop the whole hazelnuts. Mix all ingredients well and spread evenly onto a baking sheet lined with parchment paper.

Baking technique

- ▶ Baking temperature: 190–200 °C
- ▶ Baking time: approx. 8 minutes

Sponge rolls, light

..... 2.000 kg	Bisquisit 100 PLUS
..... 1.500 kg	Whole egg
..... 0.400 kg	Water

- ▶ Whisk all ingredients in a high-speed mixer for approx. 6 minutes.

Production

- ▶ Spread the mixture onto paper.
- ▶ Bake.
- ▶ Remove from the hot baking sheet immediately after baking.

Baking technique

- ▶ Baking temperature: approx. 240 °C
- ▶ Baking time: approx. 5 minutes

Shortcrust pastry

..... 1.000 kg	Mürbella, shortpastry mix
..... 0.400 kg	Baking margarine, soft
..... 0.100 kg	Whole egg

- ▶ Spiral mixer: 3 minutes slowly

Buttercream

..... 1.000 kg	Cremonte, Butter-Cream-Base
..... 1.500 kg	Water, cold

- ▶ Stir briefly.

..... 1.300 kg	Butter, softened
----------------	------------------

- ▶ Whisk the above ingredients at medium speed for approx. 12 minutes.

Garnishing Cream

..... 0.050 kg	AE Neutral
..... 0.050 kg	Water, 20–25 °C
..... 0.500 kg	Whipped cream, unsweetened

- ▶ Dissolve Alaska Express in water and fold in the cream.

