

# Food Trend Recipes



*Crispy outside and  
juicy inside*

## Krunchoco Cake

### Bases

..... 0,550 kg	Shortcrust pastry ( <b>Mürbella</b> ) [see basic recipe]	..... 0,140 kg
..... 1,000 kg	<b>Tarte au Chocolat</b> [see basic recipe]	..... 0,140 kg
..... 0,250 kg	Cocoa soak [see basic recipe]	..... 0,140 kg

### White Mousse

..... 0,330 kg	<b>Mousse au Chocolat white</b>	..... 0,125 kg
..... 0,420 kg	Whole milk, cold	..... 0,075 kg
	▶ Whip all the ingredients in a machine at high speed with a fine whip for 5 minutes.	..... 0,020 kg

### Chocolate cream icing

..... 0,140 kg	<b>Schokobella RSPO SG RA MB cocoa</b>
..... 0,140 kg	<b>Schokobella Milk Chocolate RSPO SG RA MB cocoa</b>
..... 0,140 kg	Cream, liquid
	▶ Heat all ingredients to 30°C.
	▶ Mix all ingredients.

### Dekor

..... 0,125 kg	Oat flakes
..... 0,075 kg	<b>CakeGloss Chips Dark</b> , dissolve at approx. 45°C
..... 0,020 kg	Cocoa powder
	▶ Quickly mix the oat flakes with the cake icing in a bowl. Sieve the cocoa on top and also mix quickly.

### Production

- ▶ Roll out the shortcrust pastry to 3 mm, place it on a greased baking tray and flatten it.
- ▶ Spread the chocolate mixture over the base.
- ▶ Bake through.
- ▶ Once cooled, roll with the hedgehog roller.
- ▶ Saturate with the cocoa drizzle.
- ▶ Pour in the mousse and smooth out.
- ▶ Leave to set in the fridge for approx. 2 hours.
- ▶ Spread the icing on top.
- ▶ Slice.
- ▶ Decorate as shown in the photo.

Tip: Alternatively, **Alaska-express Vanilla**, **Alaska-express Catalana** or **Creme Bavaria** can be used instead of Mousse au Chocolat white.

### Baking technique

- ▶ Baking time: approx. 20 minutes
- ▶ Baking temperature: approx. 200 °C (= 30 °C at bread roll baking temperature)

# Basic Recipes

## Tarte au Chocolat

..... 1,000 kg **Choco-Rich Cake**  
..... 0,450 kg Rapeseed oil  
..... 0,450 kg Water

- ▶ Mix all ingredients in the machine at medium speed with a coarse rod for 2 to 3 minutes. The raw ingredients to be processed should be at the same temperature.

## Cocoa soak

..... 1,000 kg Whole milk, 3.5%  
..... 0,025 kg Icing sugar  
..... 0,050 kg Cocoa powder

- ▶ Mix.

## Shortcrust pastry

..... 1,000 kg **Mürbella**  
..... 0,400 kg Butter, soft  
..... 0,100 kg Whole egg

- ▶ Spiral mixer: 3 minutes slowly

