

# Passion for Fruit





### *What's special?*

- » Made with natural passionfruit flavour
- » 30 % real passionfruit concentrate
- » No colourants or preservatives used
- » Halal certified



## *Meet our all new Dessert Paste Passionfruit*

Made with natural passionfruit flavour and real passionfruit concentrate, this product has an outstanding, intense taste.

Our **Dessert Paste Passionfruit** is very versatile in use and just perfect to flavour:

- » Fresh cream
- » Butter cream
- » Ice-cream
- » Milk shakes
- » Fillings
- » Desserts like mousses
- » Chocolate fillings
- » And many more

It is very **easy to use** and comes in the typical, handy 1 kg BRAUN Dessert Paste plastic tin. Additionally we are introducing the **matching chocolate decoration** in order to have the possibility to make a difference.

For more innovative ideas with **BRAUN Dessert Paste Passionfruit** please visit:

[www.martinbraun.de/en/recipes/  
recipe-ideas/passion-for-fruit/detail/](http://www.martinbraun.de/en/recipes/recipe-ideas/passion-for-fruit/detail/)



## Passionfruit-Coconut Dessert

Yield: 20 dessert glasses, 150 ml

### Ingredients:

Passionfruit cream		
0,120 kg	<b>Alaska-express Neutral</b>	Dissolve <b>Alaska-express Neutral</b> in water, stir in <b>DP Passionfruit</b> and fold in the whipped cream
0,150 kg	Water, 25 °C	
0,040 kg	<b>DP Passionfruit</b>	
0,600 kg	Whipped cream, unsweetened	

Mango filling		
0,450 kg	<b>Fruit puree Mango</b>	Mix the sugar with <b>Kabi</b> and the <b>Fruit puree Mango</b>
0,020 kg	Sugar	
0,030 kg	<b>Kabi, juice-binder</b>	

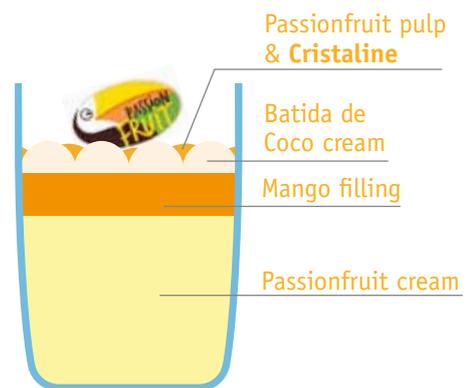
Batida de Coco cream		
0,060 kg	<b>Alaska-express Neutral</b>	Dissolve <b>Alaska-express Neutral</b> in water, stir in <b>Royal Batida de Coco</b> and fold in the whipped cream
0,075 kg	Water, 25 °C	
0,040 kg	<b>Royal Batida de Coco</b>	
0,500 kg	Whipped cream, unsweetened	

Decoration		
0,080 kg	Passionfruit pulp	Mix passionfruit pulp and <b>Cristaline</b>
0,125 kg	<b>Cristaline</b>	

### Chocolate Decoration Passionfruit

### Method:

1. Fill in the passionfruit cream into the glasses and freeze shortly.
2. Pipe in the mango filling.
3. Pipe drops of the Batida de Coco cream on top.
4. Cool everything for approx. two hours in the fridge.
5. Finally decorate with the passionfruit pulp and **Cristaline**. Add **Chocolate Decoration Passionfruit** if desired.



### Try out: Delicious recipe variations

- » For a tasty variation, use our **Fruchti-Top Orange** and create an orange filling. **Fruchti-Top Orange** can be used purely, no **Kabi** needed.
- » To create a non-alcoholic version, change the **Royal Batida de Coco** and use our **Dessert Paste Pineapple** (0,020 kg) for the cream.

### The matching decoration

#### Chocolate Decoration Passionfruit:

Article No.: 1705601

Packaging: 240 pcs.  
per carton.





## Passion Dome Deluxe

Yield: 5 x dome moulds à 1 l

### Ingredients:

#### Tarte au Chocolat

_____ 0,650 kg	<b>Tarte au Chocolat</b>
_____ 0,275 kg	Eggs
_____ 0,275 kg	Water

Mix all ingredients at slow speed for 3 minutes until smooth. Spread on a baking tray of 60 x 40 cm and bake at 200 °C for 15–20 minutes.

#### Passionfruit mousse

_____ 0,200 kg	<b>Alaska-express Neutral</b>
_____ 0,250 kg	Water, approx. 20 °C
_____ 0,050 kg	<b>DP Passionfruit</b>
_____ 1,000 kg	Whipped cream

Dissolve **Alaska-express Neutral** in water, stir in **DP Passionfruit** and fold in in the whipped cream in two steps.

#### Fruit puree filling

_____ 0,350 kg	<b>Fruit puree Berriollette</b>
_____ 0,060 kg	Water, 50 °C
_____ 0,030 kg	<b>Alaska 666</b>

Dissolve **Alaska 666** in the warm water. Stir in the **Fruit puree Berriollette**.

#### Decoration

Brandy snap decoration made with **Bienex, Florentine Mix**

#### Almanossa mousse

_____ 0,100 kg	<b>Alaska-express Neutral</b>
_____ 0,100 kg	Milk, approx. 20 °C
_____ 0,300 kg	<b>Almanossa</b> , soft/liquid
_____ 0,500 kg	Whipped cream

Dissolve **Alaska-express Neutral** in milk. Stir in the softened **Almanossa** and fold in the whipped cream in two steps.

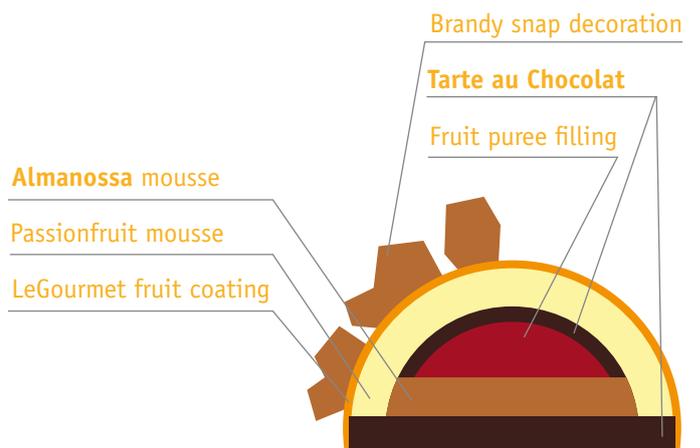
#### LeGourmet fruit coating

_____ 0,050 kg	Water, 50 °C
_____ 0,025 kg	<b>Alaska 666</b>
_____ 0,250 kg	<b>Fruit puree Exotic fruits w. ginger</b>
_____ 0,250 kg	<b>Cristaline</b>

Mix the **Fruit puree Exotic fruits w. ginger** with **Cristaline** and warm up to approx. 30 °C. Dissolve **Alaska 666** in warm water, then mix together with the warmed **Fruit puree** and **Cristaline**.

## Method:

1. After baking and cooling down the Tarte au Chocolat, cut out 10 pieces in the size of the dome moulds. Each piece should be approx. 1 cm high.
2. Oil and dust the dome moulds with icing sugar.
3. Fill in 0,300 kg of the passionfruit mousse per mould and spread on bottom and edge of the mould.
4. Lay in a piece of Tarte au Chocolat.
5. Fill in 0,080 kg of fruit puree filling and place shortly into a fridge until the fruit puree sets.
6. At last fill in 0,200 kg of the **Almanossa** mousse, level off and cover with a second piece of Tarte au Chocolat.
7. Place in a fridge for approx. 1½ hour to set, then freeze for approx. 2 hours.
8. Demould and cover with the **LeGourmet** fruit coating.
9. Decorate with brandy snap decoration as shown on the photo or as desired.



## Try out: Delicious recipe variations

- » Using one of our fruity varieties of the **LeGourmet Fruit puree** range gives this dome many different aspects of taste: Try out **Raspberry**, **Red fruits** or **Black Currant**.
- » Please use our well known **Bellanossa** instead of the **Almanossa** to create the delicious mousse.



## Passionfruit Panna Cotta

Yield: 10 x silicone rose moulds à 100 ml

### Ingredients:

#### Cake base

_____ 0,130 kg	Dried passionfruit muffin crumbles	Mix all ingredients. Place 0,020 kg each in rings same diameter as the bottom of the rose moulds, press and place in fridge to set.
_____ 0,050 kg	Dried chocolate muffin crumbles	
_____ 0,020 kg	Crunched pistachios	
_____ 0,060 kg	Butter, liquid	

#### Passionfruit Panna Cotta

_____ 0,500 kg	Cream	Boil cream and milk. Stir in the <b>Panna Cotta Dessert</b> and bring to boil again. Add the <b>DP Passionfruit</b> , mix and fill 0,060 kg in each mould. Place in a fridge to set.
_____ 0,500 kg	Milk	
_____ 0,200 kg	<b>Panna Cotta Dessert</b>	
_____ 0,060 kg	<b>DP Passionfruit</b>	

#### Coconut Panna Cotta

_____ 0,500 kg	Cream	Boil cream, milk and coconut milk. Stir in the <b>Panna Cotta Dessert</b> and bring to boil again. Fill up the moulds with approx. 0,060 kg each and place in fridge to set.
_____ 0,100 kg	Milk	
_____ 0,400 kg	Coconut milk	
_____ 0,200 kg	<b>Panna Cotta Dessert</b>	

#### Decoration

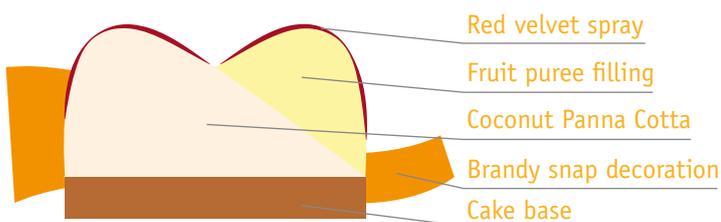
Brandy snap decoration made with **Bienex**, Florentine Mix  
Red velvet spray  
Cake base

#### Passionfruit salsa

_____ 0,100 kg	<b>Cresco Variegó Mango-Maracuya</b>	Mix all ingredients.
_____ 0,010 kg	Honey, liquid	
_____ 0,020 kg	<b>Fruit puree Exotic fruits w. ginger</b>	
_____ 0,020 kg	White balsamico	

### Method:

1. After cooling down, place the silicone moulds in a blast freezer for approx. 45 minutes.
2. Demould the Panna Cotta and place on a cake base. Decorate as shown on the picture and serve with passionfruit salsa.
3. Tip 1: Instead of the **Cresco Variegó Mango-Maracuya** fresh passionfruit pulp can be used.
4. Tip 2: For longer storage of the Panna Cotta, stir in 0,040 kg **Alaska 666** to the warm (over 40 °C) Panna Cotta bases after boiling.



### Basic recipe: Passionfruit muffin base

#### Ingredients:

Passionfruit muffin base (tray of 60 x 20 cm)

_____	0,350 kg	<b>Muffin Soft</b>
_____	0,190 kg	Eggs
_____	0,175 kg	Oil
_____	0,030 kg	Water

▶ Mix all ingredients for approx. 3 minutes at medium speed.

#### Method:

1. Spread on a baking paper covered tray and bake at 200 °C for approx. 20 minutes.
2. After baking cool down, crumble and let dry out.

### Try out: Delicious recipe variations

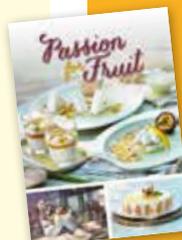
- » Instead of the **Panna Cotta Dessert** please also try BRAUN's Basic Mix à la **Crème Brûlée** or **Crème Caramel**.
- » Or change the **Dessert Paste Passionfruit** and use our alcoholic **Dessert Paste Rum** for a different flavour experience!

# Support your promotion

Find recipes, downloads and more ideas on  
www.martinbraun.com

Passion  
for Fruit

Promotion Logo



Poster DIN A1/A4



Ceiling Banner DIN A3

## Our Dessert Paste assortment

Art.-No.	Art.-Name	Yield/Dosage	Unit/Packaging
1245301	<b>Dessert Paste Passion Fruit</b>		1 kg plastic tin
1240001	<b>Dessert Paste Pineapple</b>		1 kg plastic tin
1242001	<b>Dessert Paste Banana</b>		1 kg plastic tin
1246101	<b>Dessert Paste Strawberry</b>		1 kg plastic tin
1248001	<b>Dessert Paste Peach</b>		1 kg plastic tin
1248101	<b>Dessert Paste Apricot</b>		1 kg plastic tin
1250001	<b>Dessert Paste Raspberry</b>		1 kg plastic tin
1254001	<b>Dessert Paste Cherry</b>		1 kg plastic tin
1256001	<b>Dessert Paste Mandarine</b>		1 kg plastic tin
1257001	<b>Dessert Paste Almond-Pistachio</b>		1 kg plastic tin
1257101	<b>Dessert Paste Pistachio</b>		1 kg plastic tin
1262001	<b>Dessert Paste Orange</b>		1 kg plastic tin
1273001	<b>Dessert Paste Walnut</b>		1 kg plastic tin
1275001	<b>Dessert Paste Mocca</b>		1 kg plastic tin
1276301	<b>Dessert Paste Caramel</b>		1 kg plastic tin
1278001	<b>Dessert Paste Lemon</b>		1 kg plastic tin
1266001	<b>Dessert Paste Rum</b>		1 kg plastic tin
1245001	<b>Dessert Paste Egg-Flip</b>		1 kg plastic tin
1268001	<b>Dessert Paste Blackforest Kirschwasser</b>		1 kg plastic tin
1272001	<b>Dessert Paste Brandy</b>		1 kg plastic tin



**Yield per 1,0 kg**  
20 tortes à 26 cm Ø  
7 frames 60 x 40 cm

**Dosage**  
40-60 : 1000

## Other products used in the recipes

Art.-No.	Art.-Name	Specials	Unit/Packaging
1705601	<b>Chocolate Decoration Passionfruit</b>	Attractive chocolate decoration with a tropical look	240 pcs. per carton
1380206	<b>Almanossa</b>	9 % almonds, 4 % hazelnuts, cocoa and roasted coffee, ready to use, freeze-stable	6 kg plastic bucket
3305973	<b>Cresco Variegó Mango-Maracuya</b>	10 % mango and 10 % passionfruit, with seeds, ready to use, contains no allergens	3 kg plastic bucket
3500051	<b>Fruit puree Berriolette</b>	81 % raspberries, 9 % blueberries, ready to use, aseptic filling, storable at room temperature	1 kg resealable sachet
3500015	<b>Fruit puree Mango</b>	90 % mango, ready to use, aseptic filling, storable at room temperature	1 kg resealable sachet
1590501	<b>Panna Cotta Dessert</b>	With real vanilla pods, freeze-stable, easy to use, versatile in use	1 kg bag, 5 x 1 kg carton



www.martinbraun.com

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