

**WITHOUT
THE PEANUT
ALLERGEN!***



*Find out more about
the Schokobella range!*



* The claim refers to the article Schokobella Peanut & Caramel.
The recipes are not suitable for peanut allergy sufferers.

NEW! Schokobella Peanut & Caramel

Schokobella Peanut & Caramel, the latest addition to the successful Schokobella range – is joining the worldwide trend flavour of peanut & caramel.

Trend up each creation with the endless possibilities in application:

Fill, cover, or flavour all sorts of tartes, slices, desserts, eclairs, or cookies with **Schokobella Peanut & Caramel**.

That's special!

- ✓ Ready and easy to use: straight from the bucket
- ✓ Worldwide trendy treat in pastry application
- ✓ Fine mouth feeling: smooth structure and delicious taste
- ✓ Without the peanut allergen!*
- ✓ Endless applications: can be whipped with dairy components like cream, quark, yoghurt, sour cream, cream cheese and mascarpon

Peanut & Caramel Drip Cake

Yield: 1 cake á 18 cm ø



..... 0,350 kg	Swiss Roll, made with Bisquisit 100 Plus , sponge mix
	Caramel-Syrup
..... 0,050 kg	Sugar Syrup
..... 0,002 kg	Dessertpaste Caramel
	Peanut-Caramel-Cream
..... 0,550 kg	Schokobella Peanut & Caramel
..... 0,150 kg	Liquid cream
	▶ Whip all ingredients together.
	Caramel-Cream-Filling
..... 0,100 kg	Bon Caramel RSPO SG
..... 0,015 kg	Peanuts
	Coating
..... 0,050 kg	Schokobella
..... 0,050 kg	Schokobella Peanut & Caramel
	Caramel Glaze
..... 0,050 kg	Bon Caramel RSPO SG
..... 0,050 kg	Cristaline Neutral
	▶ Mix it.
	Decoration
..... 0,050 kg	Peanuts
..... 0,025 kg	Bienex
	▶ Mix all ingredients together and spread on a baking tray. Baking temperature: 190 °C. Baking time: approx. 15 minutes.

Method

- ▶ Soak the first swiss roll layer with the caramel-syrup and spread approx. 200 g of the peanut-caramel-cream on.
- ▶ Place the second layer of swiss roll on top and let soak with the caramel-syrup.
- ▶ Pipe a cycle of the peanut-caramel-cream and fill the caramel-cream-filling in the middle.
- ▶ Spread the peanuts on top.
- ▶ Place the last swiss roll layer and let cool down.
- ▶ Cover with the peanut-caramel-cream.
- ▶ Let **Schokobella** run down the edge.
- ▶ Repeat the procedure with **Schokobella Peanut & Caramel**.
- ▶ Spread the peanut-caramel-cream on the edge in a dab shape.
- ▶ Cover with the caramel-glaze.
- ▶ Decorate as shown on the picture.

Peanut & Caramel Bar

For approx. 1 tray 60 x 20 cm



	Brownie batter
..... 1,000 kg	Braunies
..... 0,160 kg	Water
..... 0,080 kg	Liquid cream
..... 0,080 kg	Whole egg
..... 0,100 kg	Peanuts, roughly chopped
	▶ Mix all ingredients together at medium speed for approx. 2 min.
	Kranfil's-Mixture
..... 0,300 kg	Kranfil's Caramel
..... 0,300 kg	Schokobella Peanut & Caramel
	▶ Warm the Kranfil's and Schokobella shortly in a microwave and mix it.
	Peanut-Caramel-Cream
..... 0,200 kg	Alaska-express Neutral
..... 0,270 kg	Water, (approx. 50 °C)
..... 0,180 kg	Schokobella Peanut & Caramel , warm the Schokobella shortly
..... 1,350 kg	Whipped cream
	▶ Dissolve Alaska-express in water, fold in Schokobella and finally whipped cream.
	Coating
..... 0,300 kg	Schokobella Peanut & Caramel
	Decoration
..... 0,200 kg	Peanuts
..... 0,100 kg	Bienex
	▶ Mix all ingredients together and spread on a baking tray. Baking temperature: 190 °C. Baking time: approx. 15 minutes

Method

- ▶ Pipe the batter onto baking sheets, covered with baking paper and bake for approx. 25-30 min. at 180 °C.
- ▶ Let cool down.
- ▶ Spread the Kranfil's-mixture on top and level off with the peanut-caramel-cream.
- ▶ Place in the fridge for approx. 1 hour and then lightly freeze.
- ▶ Cover with **Schokobella Peanut & Caramel**.
- ▶ Decorate as shown on the picture.

Tip: The peanuts can be exchanged with hazelnuts, walnuts, almonds or other types of nuts.