

Ice Cream Cakes



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The refreshing Cake Alternative

Ice cream cakes become more and more popular around the world as refreshing cake alternatives. They offer a wide field of applications, such as great dessert varieties for the Horeca sector as well as innovative cake alternatives for special occasions, like weddings and birthday parties. Ice cream cakes built an innovative addition to an ordinary ice cream offer. Due to the simple applications while receiving great results, ice cream cakes make every occasion special.

With the outstanding assortment of Cresco Cream and Fruit Pastes, as well as the wide range of Variegati, all sorts of fresh or rich flavours can be created, up to your customers special taste. This folder presents a range of different applications made with varying flavours and forms. It shows a selection of ideas which can be realized with the versatile concept of ice cream cakes. Ask us for more ideas!

Your Benefits

- » **Trendy enlargement** of the ice cream assortment
- » **Simple implementation** and **endless varieties**
- » **Eye-catching results** in the product offer
- » Suitable for **all channels** and **occasions**
- » **Convenient** to prepare and store





Refreshing Mango Cake

Ingredients

for 2 cakes Ø 22 cm and 5 cm high

- 0,400 kg Japonaise base, 2 pieces
- 0,200 kg Decor Swiss roll

Mango Parfait

- 0,150 kg Pasteurised eggs
- 0,150 kg Sugar
- 0,010 kg Braun Siebolett
- 0,001 kg Salt

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

- 0,015 kg Braun Alaska 666
- 0,050 kg Water (approx. 50 °C)
- 0,140 kg **Fruit Paste Mango**

▶ Dissolve Braun Alaska 666 in water and add Fruit Paste Mango. Mix together with egg mixture until smooth.

- 0,750 kg Whipped cream, unsweetened

▶ Stir in the parfait mixture.

Decoration

- 0,400 kg **VarieGó Mango-Maracuya**
- 0,100 kg Braun Miruar Neutral (approx. 45 °C)

Application

- * Place the Japonaise base into a greased and with icing sugar dusted cake ring.
- * Place the decor Swiss roll upright into the cake ring.
- * Fill in half of the mango parfait and marble with half of the **VarieGó Mango-Maracuya**.
- * Cover with the remaining mango parfait and marble the top with **VarieGó Mango-Maracuya**. Dab with a pallet to create a structural surface.
- * Freeze for approx. 10–12 hours and glaze with Braun Miruar Neutral.

Special Features

Fruit Paste Mango · 3302668

- » Contains 30 % mango
- » For a crisp fruit taste
- » Ready to use flavouring paste

VarieGó Mango-Maracuya · 3305973

- » Contains 10 % mango and 10 % passionfruit puree
- » With seeds for an authentic fruit experience
- » Ready to use for marbling and decorating



Coconut Bar

Ingredients

for one tray, 60 x 40 cm

1,800 kg Tarte au Chocolat Swiss roll

Parfait Mixture

0,400 kg Pasteurised eggs

0,400 kg Sugar

0,028 kg Braun Siebolett

0,002 kg Salt

Mix all ingredients at medium speed for approx. 3 minutes until smooth.

0,040 kg Braun Alaska 666

0,130 kg Water (approx. 50 °C)

Dissolve Braun Alaska 666 in water and fold in parfait mixture.

2,000 kg Whipped cream, unsweetened

0,240 kg Cream Paste Cocco di Sulu

0,080 kg Cream Paste Cacao Noblesse

Stir the whipped cream in the parfait mixture. Take 2,000 kg of the mixture and fold in Cocco di Sulu. Mix the remaining parfait mixture with Cacao Noblesse.

Decoration

1,800 kg Braun Miruar Chocolate (approx. 45 °C)

0,160 kg Braun Miruar White (approx. 45 °C)

Application

- * Spread coconut and chocolate parfait in turns on the Tarte au Chocolat Swiss roll. Freeze for approx. 10–12 hours.
- * Cut the frozen slices into bars of 10 x 20 cm bars.
- * Glaze the bars with Braun Miruar Chocolate and Braun Miruar White, as shown in the picture.

Special Features

Cocco di Sulu · 3306096

- » Contains 58 % coconut components
- » Made from finest coconuts of the Philippines
- » Powdered paste for a versatile application

Cacao Noblesse · 3306109

- » With finest cocoa powder and chocolate
- » Suitable for vegan applications
- » Powdered paste for a versatile usage



Strawberry Yogurt Cake

Ingredients

for 6 moulds, Ø 18 cm shape „Voilà!“

0,360 kg Japonaise base, 6 pieces Ø 16 cm

Yogurt Parfait

0,225 kg Pasteurised eggs

0,225 kg Sugar

0,015 kg Braun Siebolett

0,001 kg Salt

0,200 kg **Cream Paste Yogurt Tipo Greco 100**

0,015 kg Braun Alaska 666

0,075 kg Water (approx. 50 °C)

1,075 kg Whipped cream unsweetened

Mix all ingredients for approx. 3 minutes until smooth.

Dissolve Braun Alaska 666 in water and fold under whipped cream. Mix together with parfait mixture.

0,600 kg **VarieGó Strawberry & Milk**

Decoration

0,900 kg Braun Miruar White (approx. 45 °C)

0,001 kg Red food colouring

Warm Braun Miruar White in the microwave up to 45 °C and marble with red food colouring.

Application

- * Fill the yogurt parfait into the silicone mould.
- * Add **VarieGó Strawberry & Milk** and marble it with the yogurt parfait. Cover with Japonaise base.
- * Freeze for approx. 10–12 hours.
- * Remove from the mould and cover with **Braun Miruar White**.
- * Decorate as shown in the picture.

Special Features

Yogurt Tipo Greco 100 · 3306092

- » Contains 28 % skimmed milk yoghurt powder
- » For a fresh yoghurt taste
- » Powdered paste for a versatile application

VarieGó Strawberry & Milk · 1334703

- » With dried strawberry pieces and whole milk powder
- » Unique combination of fruit and milk
- » Ready to use



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