

# *Premium Selection*

**cresco**  
ITALIA



# Premium Selection

refined by the outstanding assortment of Cresco products

The Cresco product assortment, consisting of high quality Cream Pastes, exciting Variegati and premium Saponi dal Mondo products, adds exciting shades and flavours to all sorts of chocolates and pastries. Every Cresco product offers endless varieties in the application, for more than ice cream results. The Cream Pastes are particularly suitable as high quality ingredients for premium specialities.

Finest raw materials of designated origins can be found in the premium offer of the Saponi dal Mondo range. The versatile concept of Variegati perfectly adds exciting crunchy shades, for a modern mix of textures. This folder combines the pure indulgence of Cresco products with modern ideas for premium selections, suitable for all occasions. Ask us for more ideas!

## Your Benefits

- » **Versatile usage** of the Cresco product assortment
- » Suitable for **ice cream** and **pastry** applications
- » **High quality raw materials** for premium specialities
- » **Optical highlights** and **modern ideas** offering additional potentials





## Crunchy Caramel Tartelettes



### Ingredients

for 15 tartelettes, made with silicone moulds

———	0,500 kg	Shortpastry base, baked
———	0,300 kg	Braun Kranfil's Caramel
———	0,150 kg	Braun Miruar White
———	0,001 kg	Food colouring

#### Coffee Ganache

———	0,090 kg	Cream
———	0,020 kg	<b>Smuter</b>
———	0,025 kg	Butter
———	0,280 kg	White chocolate couverture
———	0,025 kg	<b>Cream Paste Caffé Arabica</b>

Bring cream and Smuter to boil and pour over the white chocolate couverture at approx. 80 °C. Add butter step by step and homogenize to create a smooth ganache. Stir in Cream Paste Caffé Arabica and cool down to 28 °C.

#### Egg-Flip Cream

———	0,020 kg	Braun Alaska-express Neutral
———	0,025 kg	Water (approx. 25°C)
———	0,025 kg	Braun Dessert Paste Egg-Flip
———	0,400 kg	Whipped cream, unsweetened

Dissolve Braun Alaska-express Neutral in water. Add Braun Dessert Paste Egg-Flip and fold in the whipped cream.



### Application

- \* Fill the egg-flip cream into the silicone mould and freeze for approx. 8 hours.
- \* Add a thin layer of **Braun Kranfil's Caramel** onto the baked shortpastry base and pipe the coffee ganache on top.
- \* If desired, colour **Braun Miruar White** with food colouring.
- \* Demould the egg-flip cream and glaze it.
- \* Place the glazed egg-flip cream carefully on the tartelette base.
- \* Decorate with coloured chocolate, fresh fruits, crumbles and hazelnuts as shown in the picture.

### Special Features

#### Cream Paste Caffé Arabica · 3306022

- » Contains 11 % coffee powder
- » Made with finest coffee powder from Colombian Arabica-beans, the world most premium coffee beans.
- » Ready to use flavouring paste





## Caribbean Bar



### Ingredients

for 2 silicone moulds

0,200 kg	Shortpastry base, baked
0,110 kg	Vanilla sponge, 2 pieces
0,200 kg	Braun Miruar White
0,001 kg	Food colouring
0,080 kg	Braun Miruar Chocolate
0,020 kg	Apricot jam
0,040 kg	Braun Kranfil's Passionfruit Mango

#### Coconut Cream

0,040 kg	Water (approx. 25 °C)	Dissolve Braun Alaska-express Neutral in water. Add Cream Paste Cocco di Sulu and fold in the whipped cream.
0,030 kg	Braun Alaska-express Neutral	
0,020 kg	<b>Cream Paste Cocco di Sulu</b>	
0,200 kg	Whipped cream, unsweetened	

#### Passionfruit Cream

0,040 kg	Water (approx. 25 °C)	Dissolve Braun Alaska-express Neutral in water. Add Fruit Paste Passion Fruit and fold in the whipped cream.
0,030 kg	Braun Alaska-express Neutral	
0,020 kg	<b>Fruit Paste Passion Fruit</b>	
0,200 kg	Whipped cream, unsweetened	



### Application

- \* Warm up the Braun Kranfil's Passionfruit Mango for a smooth consistency if needed. Spread it on one of the vanilla sponges and place it in the fridge for approx. 1 hour.
- \* Fill half of the silicone mould with coconut cream.
- \* Place the second vanilla sponge on top of the coconut cream and fill in the passionfruit cream.
- \* Cover with the Kranfil's sponge.
- \* Freeze for approx. 8 hours.
- \* Spread apricot jam on the baked shortpastry base.
- \* Demould the cake and place it on the shortpastry base.
- \* Glaze with coloured Braun Miruar White and Braun Miruar Chocolate.
- \* Decorate as shown in the picture.

### Special Features

#### Cream Paste Cocco di Sulu · 3306096

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

#### Fruit Paste Passion Fruit · 3301080

- » With 15 % passion fruit juice concentrate and 5% orange juice concentrate
- » For a crisp fruit flavour
- » Ready to use flavouring paste



## Nocciomandorlacchio Dream



### Ingredients

for 2 cakes, made with silicone moulds

0,500 kg	Shortpastry base, baked
0,200 kg	Braun Fruchti-Top Orange
0,280 kg	Braun Kranfil's Chocolate
0,120 kg	Braun Miruar White
0,001 kg	Food colouring

#### Nocciomandorlacchio Cream

0,050 kg	Water (approx. 25 °C)	Dissolve Braun Alaska-express Neutral in water. Add Cream Paste Nocciomandorlacchio and fold in the whipped cream.
0,040 kg	Braun Alaska-express Neutral	
0,020 kg	<b>Cream Paste Nocciomandorlacchio</b>	
0,250 kg	Whipped cream, unsweetened	

#### Cream Pâtissier

0,175 kg	Braun Frio Cold Custard	Mix the Braun Frio Cold Custard with milk and whip for 4–6 minutes.
0,500 kg	Milk	



### Application

- \* Fill Nocciomandorlacchio cream and Braun Fruchti-Top Orange alternately in the silicone mould.
- \* Freeze for approx. 8 hours.
- \* Pipe Braun Kranfil's Chocolate onto the baked shortpastry base and pipe in the cream pâtissier.
- \* Demould the cream cake and glaze with coloured Braun Miruar White.
- \* Carefully position the glazed cream cake on the tarte base.
- \* Decorate with hazelnuts, meringues and chocolate as shown in the picture.

### Special Features

#### Cream Paste Nocciomandorlacchio · 3100178

- » Contains 41 % roasted hazelnuts, 41 % roasted almonds and 17 % roasted pistachios
- » Suitable for vegan applications
- » Ready to use flavouring paste



## Cloud Cake



### Ingredients

for 2 cakes, made with silicone moulds

- 0,150 kg Shortpastry base, baked
- 0,160 kg Vanilla sponge, 2 pieces
- 0,020 kg Apricot jam

#### Yellow Clouds

- 0,120 kg Water (approx. 25 °C)
  - 0,015 kg **Braun Alaska-express Neutral**
  - 0,050 kg **Braun Frio Cold Custard**
  - 0,200 kg Whipped cream, unsweetened
- ▶ Dissolve Braun Alaska-express Neutral in water. Add Braun Frio Cold Custard and whip for 4–5 minutes. Fold in the whipped cream and fill in the silicone mould. Freeze for approx. 8 hours.

#### Peanut Cream

- 0,050 kg Water (approx. 25 °C)
  - 0,040 kg **Braun Alaska-express Neutral**
  - 0,015 kg **Cream Paste Peanut**
  - 0,250 kg Whipped cream, unsweetened
- ▶ Dissolve Braun Alaska-express Neutral in water. Add Cream Paste Peanut and fold in the whipped cream.

#### Dulce de Leche Cream

- 0,050 kg Water (approx. 25 °C)
  - 0,040 kg **Braun Alaska-express Neutral**
  - 0,020 kg **Cream Paste Dulce de Leche**
  - 0,250 kg Whipped cream, unsweetened
- ▶ Dissolve Braun Alaska-express Neutral in water. Add Cream Paste Dulce de Leche and fold in the whipped cream.

#### Salty Peanut Filling

- 0,120 kg **Braun Bon Caramel Salé**
- 0,030 kg Peanuts, roasted

### Decoration

- 0,200 kg **Braun Miruar Chocolate**
- 0,030 kg **Braun Miruar White**



### Application

- \* Fill 1/3 of the silicone mould with peanut cream, add salty peanut filling and cover with a vanilla sponge. Pipe in Dulce de Leche cream and cover with another vanilla sponge and baked shortpastry base.
- \* Freeze for approx. 8 hours.
- \* Demould the clouds from the silicone mould and spray with yellow velour.
- \* Demould the cake base and glaze it with **Braun Miruar Chocolate**. Create additional white lines on the glaze with **Braun Miruar White**.
- \* Place the yellow clouds carefully on the cake.
- \* Decorate as shown in the picture.

## Special Features

### Cream Paste Peanut · 3305487

- » Premium paste with 100 % roasted peanuts
- » Suitable for vegan applications
- » Trend flavour peanut offering additional potentials

### Cream Paste Dulce de Leche · 3300310

- » Contains 30 % Dulce de Leche
- » Perfect for classical South American and Italian pastry
- » Ready to use flavouring paste





## Spring Tiramisu



### Ingredients

for 2 silicone moulds

0,300 kg	Shortpastry base, baked	
0,110 kg	Vanilla sponge, 2 pieces	
0,040 kg	Apricot jam	
0,100 kg	Braun Fruchti-Top Cherry	
0,200 kg	Braun Miruar White	
0,001 kg	Food colouring	
0,500 kg	Braun Bon Citron	
<b>Mascarpone Cream</b>		
0,100 kg	Water (approx. 25°C)	Dissolve Braun Alaska-express Neutral in water. Add Cream Paste Mascarpone and fold in the whipped cream.
0,075 kg	Braun Alaska-express Neutral	
0,050 kg	<b>Cream Paste Mascarpone</b>	
0,500 kg	Whipped cream, unsweetened	



### Application

- \* Pour Braun Bon Citron in the smaller mould and cover it with a layer of vanilla sponge.
- \* Add a thin layer of Braun Fruchti-Top Cherry and freeze for approx. 4 hours.
- \* Fill ¼ of the bigger mould with mascarpone cream. Cover with the frozen filling from the smaller mould.
- \* Add the remaining mascarpone cream, then put the second layer of vanilla sponge on top.
- \* Freeze for approx. 8 hours.
- \* Demould the cake and position it on the baked shortpastry base. Spray it with velour spray.
- \* Cover it with colored Braun Miruar White and decorate with fresh fruits as shown in the picture.

### Special Features

#### Cream Paste Mascarpone · 3306032

- » Contains 50 % real mascarpone
- » Perfect usage for pastry à la Tiramisu
- » Ready to use flavouring paste



## Blueberry Bars



### Ingredients

for 16 pieces, shape pillow

- 0,080 kg Vanilla sponge
- 0,120 kg Blueberry filling made with **Braun LeGourmet Fruit Puree Blueberry** and **Braun Kabi**

#### Blueberry Yoghurt Cream

- 0,300 kg Water (approx. 25 °C)
  - 0,150 kg **Braun Alaska-express Yoghurt**
  - 0,070 kg **Fruit Paste Blueberry**
  - 0,300 kg Whipped cream, unsweetened
- Dissolve Braun Alaska-express Yoghurt and Fruit Paste Blueberry in water, then fold in the whipped cream.

#### Sparkling Glaze

- 0,300 kg **Braun Miruar Chocolate**
  - 0,030 kg **Braun Decor Gold**
- Warm Braun Miruar Chocolate to approx. 45 °C. Fold in Braun Decor Gold and emulsify with a blender.



### Application

- \* Fill 1/3 of the blueberry yoghurt cream into the silicone mould and pipe in a bar of blueberry filling.
- \* Add the remaining blueberry yoghurt cream and cover with vanilla sponge.
- \* Freeze for 8–10 hours.
- \* Demould the bars and cover with the sparkling glaze.
- \* Decorate with chopped pistachios and coloured chocolate plates as shown in the picture.

### Special Features

#### **Fruit Paste Blueberry · 3301060**

- » Contains 20 % blueberries
- » For a crisp fruit experience
- » Ready to use flavouring paste



# Truffle Selection



## Marjoram Truffles



### Ingredients

for 90 pieces, à 14 g each

- \_\_\_\_\_ 0,380 kg **VarieGó Choco Frizzy**
- \_\_\_\_\_ 90 pcs. Truffle shells, dark chocolate

#### Marjoram Ganache

- \_\_\_\_\_ 0,160 kg White chocolate couverture
- \_\_\_\_\_ 0,100 kg Cream
- \_\_\_\_\_ 0,005 kg Organic marjoram
- \_\_\_\_\_ 0,030 kg Honey
- \_\_\_\_\_ 0,040 kg Butter

#### Decoration

- \_\_\_\_\_ 0,240 kg Dark chocolate couverture
- \_\_\_\_\_ 0,100 kg Crispy Feuilletine



### Application

- \* Fill half of the truffle shell with the according VarieGó and let it crystalize for approx. 1 hour.
- \* Bring the cream and organic herbs to boil and let it soak overnight. Sieve the cream to remove the herbs, boil it with honey and pour over the couverture at approx. 80 °C. Add butter step by step and homogenize to create a smooth ganache.
- \* Fill the other half of the shell with the ganache and and leave to crystalize for a few hours.
- \* Close the truffle shells with tempered dark chocolate.
- \* Coat the truffles with tempered couverture and decorate as shown in the picture.

## Rosemary Truffles



### Ingredients

for 90 pieces, à 14 g each

- \_\_\_\_\_ 0,380 kg **VarieGó Millevèli**
- \_\_\_\_\_ 90 pcs. Truffle shells, dark chocolate

#### Rosemary Ganache

- \_\_\_\_\_ 0,160 kg White chocolate couverture
- \_\_\_\_\_ 0,100 kg Cream
- \_\_\_\_\_ 0,005 kg Organic rosemary
- \_\_\_\_\_ 0,030 kg Honey
- \_\_\_\_\_ 0,040 kg Butter

#### Decoration

- \_\_\_\_\_ 0,240 kg Dark chocolate couverture
- \_\_\_\_\_ 0,100 kg Pistachios, chopped

### Special Features

#### **VarieGó Choco Frizzy · 3100155**

- » Contains 17 % popping grains
- » For an exciting crackling-effect, applicable in frosting, butter crème, ganache and gelato
- » Ready to use for marbling, decorating or as a filling

#### **VarieGó Millevèli · 3100181**

- » Contains 42 % roasted hazelnuts and 15 % biscuit pieces
- » Creates a trendy mix of textures
- » Ready to use for marbling, decorating or as a filling

# Crunchy Delights



## Crunchy Walnut Chocolates



### Ingredients

for 126 pieces, 1,5 x 2 cm

_____ 0,220 kg	Braun Kranfil's Pistacchio	Warm Braun Kranfil's Pistacchio and cocoa butter to approx. 35 °C and mix together.
_____ 0,030 kg	Cocoa butter	

#### Walnut Ganache

_____ 0,350 kg	White chocolate couverture
_____ 0,100 kg	Cream
_____ 0,020 kg	<b>Smuter</b>
_____ 0,040 kg	Butter
_____ 0,070 kg	<b>Cream Paste Walnut</b>



### Application

- \* Spread Braun Kranfil's base in a 20 x 30 cm square.
- \* Bring cream and **Smuter** to boil and pour over the couverture at approx. 80 °C. Add flavouring paste as well as cocoa butter as indicated and homogenize to create a smooth ganache. Cool down to 28 °C.
- \* Fill in ganache and place in the fridge for approx. 1 hour.
- \* Cut in pieces of 1,5/2 x 2 cm.
- \* Coat it with tempered milk or dark chocolate couverture and decorate as shown on the picture.
- \* For eye-catching results cover with red coloured couverture or patterned chocolate.

## Crunchy Yogurt Chocolates



### Ingredients

for 126 pieces, 2 x 2 cm

_____ 0,220 kg	Braun Kranfil's Passionfruit Mango	Warm Braun Kranfil's Passionfruit Mango and cocoa butter to approx. 35 °C and mix together.
_____ 0,030 kg	Cocoa butter	

#### Yogurt Ganache

_____ 0,175 kg	Milk chocolate couverture
_____ 0,050 kg	Cream
_____ 0,015 kg	<b>Smuter</b>
_____ 0,025 kg	Butter
_____ 0,020 kg	<b>Yogurt Tipo Greco 100</b>
_____ 0,035 kg	Cocoa Butter

#### Pear Ganache

_____ 0,225 kg	White chocolate couverture
_____ 0,050 kg	Cream
_____ 0,015 kg	<b>Smuter</b>
_____ 0,075 kg	Braun Fruit puree Pear William
_____ 0,025 kg	Butter
_____ 0,050 kg	Cocoa Butter

### Special Features

#### Cream Paste Walnut · 3100063

- » With 22 % roasted walnuts
- » Ready to use flavouring paste

#### Cream Paste Yogurt Tipo Greco 100 · 3306092

- » Contains 28 % skimmed milk yoghurt powder
- » Powdered flavouring paste for a versatile application

# Premium Sensation



## Pistacchio Sensation



### Ingredients

for 63 pieces

0,400 kg	Dark chocolate couverture	Mix Dark chocolate couverture with green food colouring.
0,010 kg	Green food colouring, fat based	

#### Pistacchio Ganache

0,140 kg	White chocolate couverture
0,100 kg	Cream
0,080 kg	<b>Cream Paste Pistacchio Kerman</b>
0,015 kg	<b>Smuter</b>

## Nocciola Sensation



### Ingredients

for 63 pieces

0,400 kg	Milk chocolate couverture	Marble milk chocolate couverture with tempered red cocoa butter.
0,010 kg	Tempered red cocoa butter	

#### Nocciola Ganache

0,120 kg	Milk chocolate couverture
0,100 kg	Cream
0,070 kg	<b>Cream Paste Nocciola Piemonte</b>
0,020 kg	<b>Smuter</b>



### Application

- \* Pour tempered couverture into the praline moulds.
- \* Bring cream and **Smuter** to boil and pour over the couverture at approx. 80 °C. Add flavouring paste and homogenize to create a smooth ganache. Cool down to 28 °C.
- \* Pipe the ganache into the moulds.
- \* Leave to crystalize for a few hours.
- \* Close with tempered chocolate couverture and refrigerate for a short time.
- \* Remove from moulds.

### Special Features

#### **Cream Paste Nocciola Piemonte IGP · 3100062**

- » Premium paste with 100 % roasted hazelnuts
- » Made with finest raw materials from designated Italian regions
- » Suitable for vegan applications

#### **Cream Paste Pistacchio Kerman · 3100066**

- » Premium paste with 99 % roasted pistachios
- » Made with finest raw materials from designated Iranian origins
- » Suitable for vegan applications



**CRESCO SPA**

Via Faustinella n. 24  
25015 Desenzano  
del Garda – Italia

Tel. +39 030 26 85 611  
[www.cresco.it](http://www.cresco.it)

**Martin Braun KG**

Tillystrasse 17  
30459 Hannover  
– Germany

Tel. +49 (0)511 41 07 70  
[www.cresco-export.com](http://www.cresco-export.com)