



Layered Indulgence

Full Enjoyment in Every Layer



Tempting from First Sight to Last Bite

One Look. One Bite. One Moment of Indulgence.

The irresistible appearance, surprising textures, and heavenly airiness created by the combination of our three brands – **Schokobella**, **Kranfil's**, and **Alaska-express** – transform pastries into memorable, indulgent experiences.



... a Delight for All Senses

Between Familiarity and Creativity

Sometimes, it is that one special moment that makes a pastry truly unforgettable: the first bite into a crispy layer, the surprisingly airy texture within, and a creamy filling that gently unfolds its flavour.

Today's consumers are looking for indulgent experiences that offer more than great taste alone. They seek pastry creations that combine familiar flavours with innovative twists and captivate with exciting textures.

That's why specially developed recipes were created by Thalita Alcantara Lobo, our master-pastry chef and expert, perfectly combining

our three product ranges **Alaska-express**, **Schokobella** and **Kranfil's**: airy creams for volume and delicacy, fillings and coatings for maximum enjoyment and visual appeal, and crispy components for surprising moments of crunch.

The result is pastries that blend familiarity and creativity in a truly distinctive way.



SIGNATURE CREATIONS
by Thalita Alcantara Lobo
Master Pastry Chef,
Backforum Hannover

Added Value in Every Layer

With Schokobella, Kranfil's, and Alaska-express, textures, flavours, and consistencies come together to create experiences that surprise and delight.

*Creamy, airy, crunchy -
all in one pastry*


Alaska-express

airy & stable


Kranfil's

*crunchy
& tasty*


Schokobella

creamy & rich



Three brands. One Indulgent Concept.



Schokobella

For Creamy Enjoyment & Visual Appeal

Cream fillings & glazes for **filling, coating, decorating** and **finishing**



THE TEMPTING
CREAM FILLING

- ✓ Smooth, creamy texture and rich flavour | cut-stable | delicate mouthfeel
- ✓ Ready to use and easy to apply
- ✓ Versatile in application
- ✓ Extensive product range
- ✓ Attractive glossy finish

Schokobella can be combined with dairy products

All Schokobella products are RSPO SG certified and, where they contain cocoa, are RA MB Cocoa certified.



Kranfil's

For Special Crunch & Outstanding Flavour

Ideal for **filling, coating** and **decorating**



THE SPECIAL
CRUNCH FACTOR

- ✓ Ready to use straight from the bucket
- ✓ Distinctive texture and flavour
- ✓ Made with high-quality ingredients
- ✓ Endless application possibilities

Outstanding flavour and a unique crunch thanks to crispy biscuit and wafer pieces

For coating dissolve at 45 °C and apply at 45 – 35 °C



Alaska-express

For Airy Volume & Stability

Cream stabiliser for **cut-** and **freeze-**stable cream cakes and whipped cream garnishes



THE PREMIUM
CREAM BASE

- ✓ Available in a variety of popular flavours or as an unflavoured option
- ✓ High level of convenience
- ✓ Can be customised with our dessert pastes and Fruit Purees
- ✓ Cut- and freeze-stable
- ✓ Wide clean-label assortment with natural flavours and colouring foods

Ensure a liquid temperature of 20 – 25 °C in some cases, depending on the variety, only about 20 °C



Discover inspiration, videos and more!



Small Works of Art – Big Impact



Drive Attention Through Social Media

Attractive creations increase reach and engagement. Tip: Use plenty of natural light and a clean, uncluttered background for photos.



Add Value with Packaging

High-quality packaging with a transparent window showcases the product inside and reinforces its promise: a premium indulgent treat worth savouring.



Create Seasonal Moments of Indulgence

Seasonal creations provide additional purchase incentives, whether as a “Spring Temptation” decorated with edible flowers or as limited editions (“Only in July!”).



Make Premium Quality Visible

Display signs featuring messages such as “homemade” or “artisan-crafted” enhance perceived value and create desirability.

Create Attention with Eye-Catching Presentation





Schokobella



Kranfil's



Alaska-express



Three times
the enjoyment!



Piña Colada Delight

1 multi-cavity silicone mould; Total amount: 24 pcs



Fruit layer

..... 0.065 kg **Alaska-express Yoghurt-Coconut**

..... 0.065 kg Water, 40–50 °C

..... 0.200 kg **Fruit Puree Pineapple**

- Mix Fruit Puree with the water and dissolve Alaska-express in the water.

Yoghurt Coconut Cream

..... 0.240 kg **Alaska-express Yoghurt-Coconut**

..... 0.480 kg Water, approx. 20 °C

..... 0.060 kg **Dessert Paste Pineapple**

..... 0.480 kg Cream, whipped, unsweetened

- Dissolve Alaska-express in the water, stir in dessert paste, and fold in the cream. Fill in 50 g per piece.

Kranfil's mixture

..... 0.240 kg **Schokobella Pineapple Coconut RSPO SG RA**

MB cocoa, dissolve

..... 0.240 kg **Kranfil's Coconut & Almonds**, dissolve

- Stir and spread approx. 20 g per piece on the cream.

NOTE: This recipe does not contain rum. While rum is used in similar recipes, it has been intentionally omitted here.

Preparation

- Fill the fruit layer into silicone moulds.
- Leave to set in the refrigerator for approx. 1 hour and freeze briefly.
- Fill the cream into the silicone moulds and tap them on the work surface to release any air bubbles.
- Refrigerate for about 2 hours until set.
- Spread the Kranfil's mixture over the cream and smooth it out.
- Then freeze thoroughly.
- Remove from the mould.
- Garnish as shown in the photo.

Strawberry Matcha Slice

1 tray; 60 × 20 cm; Total amount: 44 pcs



0.450 kg	Short crust pastry (Mürbella), 60 × 20 cm, baked [see basic recipe]
0.100 kg	Apricot jam
0.250 kg	Swiss roll, dark (Biscoa), 60 × 20 cm, 1 piece [see basic recipe]

0.800 kg	Kranfil's Strawberry Cheesecake , dissolve
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Matcha Cream

0.075 kg	Alaska-express Neutral
0.100 kg	Water, 20–25 °C
0.035 kg	Dessert Paste Matcha
0.500 kg	Cream, whipped, unsweetened ▶ Dissolve Alaska-express in the water, stir in dessert paste and fold-in the cream.

0.250 kg	Swiss roll, light (Bisquisit 100 PLUS), 60 × 20 cm, 1 piece [see basic recipe]
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Strawberry Cream

0.100 kg	Alaska-express Strawberry
0.125 kg	Water, 20–25 °C
0.500 kg	Cream, whipped, unsweetened ▶ Dissolve Alaska-express in the water and fold-in the cream.

Coating

0.300 kg	Schokobella Strawberry RSPO SG RA MB cocoa , dissolved
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Decoration

0.025 kg	Krokella
0.060 kg	Schokobella White RSPO SG RA MB cocoa , whipped
0.110 kg	Strawberries, fresh, halves

Preparation

- ▶ Spread the short crust pastry base with jam.
- ▶ Place the dark sponge roll on top.
- ▶ Spread Kranfil's.
- ▶ Spread matcha cream.
- ▶ Place the light Swiss roll on top.
- ▶ Next, pour in the strawberry cream and smooth it out.
- ▶ Refrigerate for about 1 hour until firm.
- ▶ Cover with Schokobella.
- ▶ Comb the surface to create a decorative pattern.
- ▶ Garnish as shown in the photo.

Chocolate Temptation

1 multi-cavity silicone mould; Total amount: 70 pcs



LAYERED INDULGENCE

Selection

Plain Cake Batter

..... 0.585 kg

Muffin Soft

..... 0.320 kg

Whole egg

..... 0.295 kg

Vegetable Oil

..... 0.060 kg

Water

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

..... 0.125 kg

Schokobella RSPO SG RA MB cocoa, dissolved

- Finally, fold it into the mixture.

Coating

..... 0.560 kg

Schokobella RSPO SG RA MB cocoa, dissolved

Chocolate Cream

..... 0.080 kg

Alaska-express Chocolate

..... 0.080 kg

Water, 20–25 °C

..... 0.400 kg

Cream, whipped, unsweetened

- Dissolve Alaska-express in the water and fold-in the cream.

..... 0.150 kg

Kranfil's Chocolate, dissolved

Preparation

- Fill the mixture into the moulds.
- Bake.
- Leave to cool.
- Remove from the moulds.
- Cover with Schokobella.
- Pipe cream on top.
- Pipe Kranfil's on top.

NY Cheesecake Pavlova

1 hemisphere baking tray; Total amount: 40 pcs

Red Berry Cheesecake Delight

1 multi-cavity silicone mould; Total amount: 70 pcs



Meringue Shells

0.025 kg	Ovasil
0.125 kg	Water
0.125 kg	Sugar
0.125 kg	Sugar
▶ Mix Ovasil with the water. While whipping, gradually add the first portion of sugar. Add the second portion of sugar at the end and mix briefly.	

0.120 kg	Schokobella White RSPO SG RA MB cocoa , dissolved
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NY Cheesecake Cream

0.140 kg	Alaska-express NY Cheesecake
0.175 kg	Water, 20–25 °C
0.700 kg	Cream, whipped, unsweetened
▶ Dissolve Alaska-express in the water and fold-in the cream.	

Centre

0.325 kg	Kranfil's Red Fruits , dissolved
▶ Fill into silicone moulds (Pavoni LS 05) and freeze.	

Cheese Cream

0.350 kg	Alaska-express Cream Cheese
0.700 kg	Water, approx. 20 °C
0.700 kg	Cream, whipped, unsweetened
▶ Dissolve Alaska-express in the water and fold-in the cream.	

Coating

0.730 kg	Schokobella Ruby RSPO SG RA MB cocoa , dissolved
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Decoration

0.150 kg	Schokobella White RSPO SG RA MB cocoa , whipped
0.200 kg	Cherries, fresh, quarters
0.020 kg	Cristaline Neutral
0.005 kg	Mint, fresh
▶ Coat the cherries in Cristaline.	

Preparation

- ▶ Grease the baking tray.
- ▶ Pipe the meringue on top.
- ▶ Leave to dry for one day at 60 °C.
- ▶ Remove from the moulds.
- ▶ Add Schokobella to the centre.
- ▶ Pipe the cream on top.
- ▶ Garnish as shown in the photo.

Preparation

- ▶ Fill the silicone moulds with the cream and tap them on the work surface to release any air bubbles.
- ▶ Insert the filling (centre) and press it gently into the cream.
- ▶ Smooth the surface.
- ▶ Leave to set in the refrigerator for approx. 2 hours.
- ▶ Then freeze well.
- ▶ Remove from the moulds.
- ▶ Coat with Schokobella.
- ▶ Garnish as shown in the photo.

Pistachio Choux Creation

Total amount: 80 pcs



Choux Pastry

..... 0.500 kg

Choux Mix RSPO SG

..... 0.750 kg

Water, 40–50 °C

- ▶ Mix all ingredients at low speed for approx. 3 minutes until smooth. Weighed portion: 15 g per piece.

..... 0.320 kg

American Cookies

[see basic recipe]

- ▶ Roll the cookie dough to 2.2 mm thickness between two silicone baking mats and freeze. Cut out cookies using a 5 cm round cutter.

Crunch

..... 1.000 kg

Kranfil's Pistachio, warmed up

- ▶ Approx. 12 g per piece.

Pistachio Cream

..... 1.335 kg

Schokobella Pistachio RSPO SG

..... 0.665 kg

Cream, liquid, room temperature

- ▶ Whip Schokobella and gradually add the cream.

Decoration

..... 0.100 kg

Dusting Snow

Preparation

- ▶ Pipe the mixture onto a baking paper-lined tray using a 10 mm nozzle.
- ▶ Place the cookie dough discs on top.
- ▶ Bake.
- ▶ Leave to cool.
- ▶ Slice in halves.
- ▶ Spread Kranfil's on the bottom halves.
- ▶ Pipe the cream on top.
- ▶ Place the top halves on the cream.
- ▶ Dust with Dusting Snow.

Baking technique

- ▶ Baking temperature: approx. 220 °C (= 10 °C below the temperature for baking rolls)
- ▶ Baking time: approx. 18 – 20 minutes
- ▶ Bake with steam

Raspberry Lime Blossom

Silicone mould Pavoni FB03; Total amount: 24 pcs



Plain Cake Batter

..... 0.370 kg	Muffin Soft
..... 0.205 kg	Whole egg
..... 0.185 kg	Vegetable Oil
..... 0.035 kg	Water
	► Mix all ingredients for approx. 3 minutes at medium speed until smooth.

Fruit Filling

..... 0.260 kg	Fruchti-Top Raspberry
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Lime Cream

..... 0.400 kg	Schokobella Lime RSPO SG RA MB cocoa
..... 0.150 kg	Cream, liquid, room temperature
	► Whip Schokobella and gradually add the cream.

Centre

..... 0.260 kg	Kranfil's Bianco , dissolved
	► Fill the silicone moulds and freeze. (Pavoni LS 05)

Pistachio Crunch Bar

Total amount: 8 pcs



Coating

..... 0.200 kg	Dark couverture chocolate, tempered
	► Mould the shells with the couverture chocolate, fill them, then cap and seal the bars.

Crunch

..... 0.160 kg	Kranfil's Pistachio , approx. 24 °C
	► Pipe Kranfil's into the moulds.

Pistachio Cream

..... 0.120 kg	Cream, liquid
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Schokobella Pistachio RSPO SG

..... 0.120 kg	Schokobella Pistachio RSPO SG
	► Bring the cream to a boil and stir in the Schokobella. Leave to cool until room temperature, then pipe on top of the Kranfil's layer. Let it set overnight at room temperature, and only then cover it.

Preparation

- Fill the batter into the moulds.
- Pipe Fruchti-Top into the moulds.
- Bake.
- Leave to cool.
- Pipe the cream on top.
- Gently press the centre into the cream.

Baking technique

- Baking temperature: 190 – 200 °C (= 40 – 30 °C below the temperature for baking rolls)
- Baking time: approx. 15 minutes

Blueberry Temptation

1 multi-cavity silicone mould; Total amount: 18 pcs



..... 0.100 kg Swiss roll, light (**Bisquisit 100 PLUS**),
baked, 18 pcs
[see basic recipe]

Fruit Filling

..... 0.020 kg **Alaska 666**

..... 0.050 kg Water, 40–50 °C

..... 0.200 kg **Fruit Puree Blueberry**

- ▶ Mix Alaska 666 with the water and stir into the fruit puree. Fill the silicone mould with approximately 15 g each. Refrigerate for approx. 1 hour, then freeze.

Blueberry Mousse

..... 0.150 kg **Alaska-express Yoghurt-Blueberry**

..... 0.300 kg Water, approx. 20 °C

..... 0.300 kg Cream, whipped, unsweetened

- ▶ Dissolve Alaska-express in the water and fold-in the cream.

Coating

..... 0.415 kg **Schokobella Yoghurt RSPO SG RA MB cocoa**,
dissolved

..... 0.040 kg **Schokobella Blueberry RSPO SG RA
MB cocoa**, dissolved

Blueberry Cream

..... 0.210 kg **Schokobella Blueberry RSPO SG RA
MB cocoa**

..... 0.070 kg Cream, liquid, room temperature

- ▶ Whip Schokobella and gradually add the cream.

Decoration

..... 0.020 kg **Schokobella Blueberry RSPO SG RA
MB cocoa**

..... 0.020 kg **Kranfil's White Chocolate**

..... 0.010 kg **CakeGloss Chips Vanilla RSPO SG RA
MB cocoa**

..... 0.100 kg Blueberries, fresh

- ▶ Dissolve Schokobella, Kranfil's and CakeGloss, spread onto a baking paper-lined tray and refrigerate.

Preparation

- ▶ Pour the mousse into the silicone moulds and tap them on the work surface to release any air bubbles.
- ▶ Then, add the fruit filling as the centre.
- ▶ Place the Swiss roll on top.
- ▶ Leave to set in the refrigerator for approx. 2 hours.
- ▶ Then freeze.
- ▶ Coat the tops with Schokobella.
- ▶ Decorate the top with Schokobella.
- ▶ Pipe the cream on top.
- ▶ Garnish as shown in the picture.

Coffee Crunch Layer Bar

1 tray; 60 × 40 cm; Total amount: 15 pcs



..... 0.900 kg Short crust pastry (**Mürbella**), 60 × 40 cm, baked
[see basic recipe]
..... 0.200 kg Apricot jam
..... 1.000 kg Swiss roll, light (**Bisquisit 100 PLUS**),
2 pcs, 60×40 cm
[see basic recipe]

..... 3.200 kg **Kranfil's Mocca**, dissolved

..... 1.300 kg **Fruchti-Top Orange**

Cappuccino Cream

..... 0.320 kg **Alaska-express Cappuccino**
..... 0.400 kg Water, 20–25 °C
..... 1.600 kg Cream, whipped, unsweetened
▶ Dissolve Alaska-express in the water and
fold-in the cream.

Coating

..... 1.050 kg **Kranfil's Mocca**
..... 1.050 kg **Schokobella Coffee RSPO SG RA
MB cocoa**
▶ Dissolve.

Decoration

..... 0.070 kg **Alaska-express Cappuccino**
..... 0.080 kg Water, 20–25 °C
..... 0.340 kg Cream, whipped, unsweetened
..... 0.030 kg **Mocca Beans RA MB cocoa**
▶ Dissolve Alaska-express in the water and
fold-in the cream.

Preparation

- ▶ Spread apricot jam onto the short crust pastry and place half of the Swiss roll on top.
- ▶ Spread a layer of Kranfil's on the Swiss roll.
- ▶ Spread Fruchti-Top Orange on top.
- ▶ Add half of the cream.
- ▶ Place the second half of the Swiss roll.
- ▶ Spread the remaining Kranfil's on top.
- ▶ Add the remaining cream.
- ▶ Smooth the surface.
- ▶ Refrigerate for approximately 1 hour and then freeze briefly.
- ▶ Cut into pieces measuring 8×20 cm.
- ▶ Coat with the Schokobella-Kranfil's mixture.
- ▶ Garnish as shown in the picture.

Mango Mille Feuille Creation

3 trays; 60 × 40 cm; Total amount: 180 pcs



Dough

..... 1.250 kg **Crossy**

..... 0.625 kg Water

► Knead well.

..... 1.000 kg Laminating butter block

► For laminating.

Cream

..... 3.000 kg **Schokobella White RSPO SG RA**

MB cocoa

..... 1.500 kg Cream, liquid

..... 0.003 kg **Pur Vanill**

► Whip Schokobella and gradually add the cream.

Decoration

..... 0.110 kg **Kranfil's Passion Fruit Mango**

..... 0.110 kg **Schokobella Mango RSPO SG RA**

MB cocoa

..... 0.055 kg **CakeGloss Chips Vanilla RSPO SG RA**

MB cocoa

► Dissolve Schokobella, Kranfil's and CakeGloss, spread onto a baking paper-lined tray and refrigerate. Cut into strips of 1 × 10 cm.

Preparation

- Fold in the laminating butter block into the dough and use three single folds plus two double folds. Allow short resting periods (approx. 15 minutes) in the freezer between each fold.
- Before further processing, let the dough relax in the refrigerator for at least 30 minutes.
- Roll out the dough to a thickness of approx. 2.2 mm and dip it.
- Bake between two Air Mats.
- Leave to cool.
- Cut into pieces measuring 4 × 10 cm.
- Assemble with the cream and pastry layers.
- Decorate as shown in the photo.

Baking technique

- Baking temperature: 190 – 200 °C
(= 40 – 30 °C below the temperature for baking rolls)
- Baking time: approx. 25 – 30 minutes
- Bake with steam

Honey Hazelnut Dream

2 silicone moulds; Total amount: 10 pcs



Bases

..... 0.120 kg Hazelnut roll, baked
[see basic recipe]

..... 0.120 kg **Kranfil's Nocciola**

- Spread the roll with Kranfil's and refrigerate for 30 minutes and cut out small discs measuring 5 cm in diameter using a round cutter.

Honey Cream Filling

..... 0.020 kg **Alaska 666**
..... 0.070 kg Water, 40–50 °C
..... 0.070 kg Honey
..... 0.345 kg Cream, whipped, unsweetened
► Dissolve Alaska 666 in the water, stir in honey and fold-in the cream.

Honey Decorating Cream

..... 0.030 kg Honey
..... 0.040 kg Cream, liquid
..... 0.125 kg **Schokobella White RSPO SG RA MB cocoa**
► Dissolve the honey in the cream. Whip the Schokobella and gradually add the cream.

Decoration

..... 0.125 kg **CakeGloss Chips Nut RSPO SG RA MB cocoa**

..... 0.125 kg **Schokobella Nut & Milk**
..... 0.005 kg Hazelnuts, shaves, roasted

- Dissolve CakeGloss and Schokobella. Spread onto transparent transfer foil strips measuring 20 × 4 cm and allow to set. Place the partially set glaze strips around the tartlets and let them set completely.

Preparation

- Fill the cream filling into silicone moulds and tap them on the work surface to release any air bubbles.
- Place the bases on top.
- Press down lightly.
- Allow to set in the refrigerator for approx. 1 hour.
- Then freeze thoroughly.
- Remove from the moulds.
- Pipe the decorating cream on top
- Garnish as shown in the photo.

Basic Recipes

Swiss roll, dark

6 Trays, 60 × 40 cm

..... 2.000 kg	Biscoao
..... 1.300 kg	Whole egg
..... 0.500 kg	Water

- ▶ Whip all ingredients at high speed for approx. 6 minutes.

Preparation

- ▶ Spread the batter onto paper.
- ▶ Bake.
- ▶ Remove from the hot tray immediately.

Baking technique

- ▶ Baking temperature: approx. 240 °C
(= 10 °C above the temperature for baking rolls)
- ▶ Baking time: 4 – 5 minutes

Swiss roll, light

6 Trays, 60 × 40 cm

..... 2.000 kg	Bisquisit 100 PLUS
..... 1.500 kg	Whole egg
..... 0.400 kg	Water

- ▶ Whip all ingredients at high speed for approx. 6 minutes.

Preparation

- ▶ Spread the batter onto paper.
- ▶ Bake.
- ▶ Remove from the hot tray immediately.

Baking technique

- ▶ Baking temperature: approx. 240 °C
(= 10 °C above the temperature for baking rolls)
- ▶ Baking time: approx. 5 minutes

Short Crust Pastry

..... 1.000 kg	Mürbella
..... 0.400 kg	Baking margarine, soft
..... 0.100 kg	Whole egg

Baking technique

- ▶ Spiral mixer: 3 minutes at slow speed

American Cookies

..... 1.000 kg	American Cookie
..... 0.350 kg	Butter, soft
..... 0.060 kg	Water

- ▶ Knead all ingredients well.
Kneading time: 2 + 2 minutes

Preparation

- ▶ Portion the cookie dough with an ice cream scoop into pieces weighing approx. 50 g each.
- ▶ Place onto baking paper-lined trays.
- ▶ Bake.

Baking technique

- ▶ Baking temperature: approx. 190 °C
(= 40 °C below the temperature for baking rolls)
- ▶ Baking time: approx. 12 – 14 minutes

Hazelnut roll

..... 0.700 kg	Nousino
..... 0.350 kg	Whole egg
..... 0.050 kg	Water

- ▶ Mix all ingredients for approx. 6 minutes at medium speed until smooth.

Preparation

- ▶ Spread the batter onto a greased and floured or a baking paper-lined tray.
- ▶ Bake.

Baking technique

- ▶ Baking temperature: approx. 230 °C (= roll baking temperature)
- ▶ Baking time: approx. 10 minutes

