




BRAUN



Schokobella



All about Schokobella

Filling Your Soul



Schokobella



Classic & Timeless

Be it exquisite chocolates, creamy cake fillings or delightful pastries – with Schokobella Classic, you can add a special touch to any product and create unmatched pleasure.

Schokobella | Bittersweet |
White | Yoghurt | Milk Chocolate



Schokobella

CLASSIC

Premium Quality Since 1988

Schokobella Classic represents tradition, unforgettable flavour and premium quality. It enables effortless creation of timeless masterpieces with widespread recognition across generations.



Schokobella inspires bakers and confectioners with exceptional quality since 1988 offering premium cream fillings for a wide range of creative applications in order to create unique pastry highlights.



Trendy & Inspiring

Schokobella Trend is our state-of-the-art solution to inspire your customers with trendy and innovative pastry creations, adding new flavour highlights for ultimate delight.

Blueberry | Lime | Mango |
Peanut & Caramel | Ruby | Coffee* |
Pistachio* | Strawberry | Lime | Nut & Milk



Schokobella

TREND

Colourful Flavour Explosions

Schokobella Trend stands for creativity, modernity and experience. The range focuses on remarkable colourful fillings and unique flavour experiences.





Schokobella

The premium allrounder for exceptional pastries

Create an exciting melt-in-your-mouth moment of indulgence for your customers with the perfect product for endless applications.

Our new Schokobella range offers everything **from beloved classics to trendy flavours** – what better way to add the crowning glory to your creation than with your favourite Schokobella variety for **filling, covering, decorating and flavouring**?

Inspire any customer with fine pastries & delicious baked goods!



Delightful benefits

- ✓ Smooth, creamy texture and rich flavour
- ✓ Ready to use and easy to apply – directly from the bucket
- ✓ Versatile applications: cover, fill, flavour and decorate
- ✓ A range of products to suit your needs
- ✓ Beautiful, glossy finish

Wonderfully versatile – Unleash your creativity

Cover



- ✓ Easy to dissolve
- ✓ Cut-stable
- ✓ No tempering needed

Tip: For a harder glaze, mix with couverture or **CakeGloss-Chips!**

Tip: Create a crunchy coating with the **Kranfil's range**.

Basic recipe: Pure: warm Kranfil's up to 30 – 35 °C to receive a smooth consistency and cover your creation as desired. Warm 0,250 kg of Kranfil's and 0,600 kg of Schokobella, mix it and cover the pastry.

Fill



- ✓ Can be used directly or whipped
- ✓ Re-whippable
- ✓ No crystallisation

Basic recipe: Use pure or whip up with 10 – 50 % fat – depending on the application and desired flavour. Note: when whipping up Schokobella more added fat increases the volume but decreases the flavour.

Flavour



- ✓ Adds flavour to all sorts of creams and pastry ingredients
- ✓ Can be flavoured individually with water and fat-based products
- ✓ Bake-stable when used for flavouring fine baking ingredients

Tip: Use for example **BRAUN Dessert Pastes** or the **Cresco VarieGó** and **Cream Paste range** to create your own flavour!

Basic recipe: Use up to 10 % of Schokobella for flavouring, depending on desired result and taste.

Decorate



- ✓ Attractive shades with high appetite appeal
- ✓ Freeze-stable
- ✓ Can be piped

Perfect Match: Schokobella & Dairy

Be it cream, quark, yoghurt, sour cream, cream cheese or mascarpone: these popular dairy products wonderfully integrate into all Schokobella varieties to create a delicate flavour nuances and textures to your classic and creative pastries.





Schokobella



Filling your soul.

Mini-Gugelhupf

1 silicone mould mini Gugelhupf; Total amount: 35 pcs



Tip: Exchange the recipes with other mouthwatering taste-variations of our Schokobella range.

	Muffin batter
..... 0.700 kg	Muffin Soft
..... 0.385 kg	Eggs
..... 0.350 kg	Vegetable oil
..... 0.070 kg	Water
	► Mix all ingredients at medium speed for 2 to 3 minutes and flavour with dessert pastes, the Schokobella range or Cresco cream and fruit pastes.
	Strawberry-Gugelhupf
..... 0.075 kg	Dessertpaste Strawberry
	Blueberry-Gugelhupf
..... 0.150 kg	Blueberries, frozen

..... 0.150 kg	Lime- Gugelhupf
	Schokobella Lime
..... 0.150 kg	Pistachio- Gugelhupf
	Gourmetpaste Pistachio
..... 0.150 kg	Coffee-Gugelhupf
	Schokobella Coffee
..... 0.450 kg	Glaze
	Schokobella , melted
	► Or any other variety from the Schokobella range, each with the same application.

- Preparation**
- Fill the silicone moulds with the batter.
 - Bake.
 - Let cool down.
 - Take out from the silicone mould.
 - Cover with the Schokobella range.

- Baking technique**
- Baking temperature: approx. 190 – 200 °C
 - Baking time: approx. 25 – 30 minutes

Strawberry Gugelhupf

4 Gugelhupf moulds; 18 cm Ø; 12 cm high



	Muffin batter
..... 1.000 kg	Muffin soft
..... 0.500 kg	Vegetable oil
..... 0.300 kg	Water
..... 0.450 kg	Eggs
	► Mix all ingredients at medium speed for 2 to 3 minutes.
	► Pour 550 g of mixture into each mould in two steps.
	Strawberry filling
..... 0.200 kg	Water
..... 0.070 kg	Frio
	► Stir and fold in.
..... 0.100 kg	Schokobella Strawberry , melted
	Glaze
..... 0.500 kg	Schokobella Strawberry , melted

- Preparation**
- Grease and dust the Gugelhupf moulds.
 - Pour-in half of the muffin batter.
 - Pour-in the strawberry filling in a circle, fill with the remaining muffin batter and bake.

- Baking technique**
- Baking temperature: approx. 190 °C
 - Baking time: approx. 35 minutes
 - After cooling, decorate as shown in the picture.

Matcha Yuzu Swiss Roll

2 Swiss rolls 60 × 40 cm; total amount 24 pcs



	Matcha Swiss roll
..... 0.890 kg	Bisquisit 100 PLUS
..... 0.580 kg	Egg
..... 0.130 kg	Water
	► Whip at high speed for 6 – 7 minutes.
..... 0.150 kg	Butter
..... 0.075 kg	Matcha
	► Melt butter and stir-in matcha.
	► Add to the sponge and whip at slow speed until combined.
	► Spread 900 g of the batter on two baking trays of 60×40 cm each.
	► Bake at 240 °C at 5 minutes 30 seconds.
	► Let it cool down and cut in halves: 4×30×40 cm.
	Mango cream
..... 0.280 kg	Alaska-express Neutral
..... 0.320 kg	Water, approx. 50 °C
..... 1.360 kg	Cream, unsweetened, whipped
..... 0.640 kg	Schokobella Mango , soft
	► Mix Alaska-express Neutral with water.
	► Fold in the cream.
	► Whip with Schokobella Mango at slow speed.

- Preparation**
- Spread yuzu filling on the matcha Swiss roll.
 - Roll into a Swiss roll.
 - Store in the fridge for a minimum of 2h to let it set.
 - Dust with **dusting snow**.
 - Cut into pieces as desired.

Pistachio Dome

Silicone pavoni moulds; approx. 24 pieces



..... 0.400 kg	Base	 0.200 kg	Dessert Paste Raspberry
..... 0.600 kg	Krokella		► Fold into the whipped sponge and bake.
..... 0.200 kg	Kranfil's Pistachio	 0.600 kg	Fruchti-Top Cherry
	Cocoa butter		
	► Melt and mix all ingredients, then fill 0.5 cm into the silicone moulds.		
	► Refrigerate and remove from the moulds.		
	Pistachio cream		
..... 0.200 kg	Alaska-express Neutral	 0.200 kg	Mango cream
..... 0.250 kg	Water, approx. 50 °C	 0.250 l	Alaska-express Mango
..... 1.000 kg	Cream, unsweetened, whipped		Water, 20 – 25 °C
..... 0.200 kg	Schokobella Pistachio , soft	 1.000 kg	Cream, unsweetened, whipped
	► Dissolve Alaska-express Neutral in water and fold into the whipped cream, fold-in Schokobella Pistachio.		► Dissolve in water and fold into the whipped cream.
	Raspberry Swiss roll sponge cake		
..... 1.000 kg	Bisquit 100 PLUS	 0.600 kg	Pistachio butter cream
..... 0.650 kg	Whole eggs		Schokobella Pistachio
..... 0.250 kg	Water	 0.300 kg	Butter, soft
	► Whip at high speed 6 min.		► Whip together for approx. 3 minutes to butter cream.
	► Bake at 240 °C for approx. 4 – 5 min.		

Preparation

- Fill half of the silicone moulds with pistachio cream.
- Cut out rings in the size of the mould from the raspberry rolls.
- Place roll slices on top of the pistachio cream and press on.
- Pipe approx. 10 g **Fruchti Top Cherry** into the middle.
- Pipe the mango cream into the silicone moulds, stop shortly below the edge.
- Place the pistachio bases on top and press on.
- Refrigerate for 1 h and freeze for approx. 2 h.
- Warm-up **Schokobella Pistachio** to approx. 45 °C and cover the frozen tartlets, decorate the base with **KrokChoc assorted**.
- Use a round hole nozzle to pipe a sphere on top of the tartlet and garnish as shown in the picture.

Bûche au café

2 Buche cake



..... 1.000 kg	Short pastry base	 1.000 l	Coffee syrup
..... 0.480 kg	Mürbella		Sugar syrup
..... 0.200 kg	Butter	 0.050 kg	Dessert Paste Mocca
..... 0.120 kg	Ground almonds		► Mix together.
..... 0.005 kg	Whole eggs		
..... 0.005 kg	Combani		
	Almond Essence		
..... 0.400 kg	Kranfil's Dark Chocolate	 0.200 kg	Tiramisu filling
		 0.250 l	Alaska-express Tiramisu
		 1.000 kg	Water, 20 – 25 °C
			Cream, unsweetened, whipped
..... 0.700 kg	Nut Swiss roll		
..... 0.350 kg	Nousino	 0.450 kg	Coffee ganache
..... 0.050 l	Whole eggs		Schokobella Coffee
	Water	 0.150 kg	Cream, liquid
			► Whip to a cream.

Preparation

- Lay out the buche mould with the nousino Swiss roll and soak with coffee syrup.
- Use a big nozzle (approx. 2.5 cm diameter) to pipe a cylinder with Coffee Ganache in the length of the mould on a tray and freeze.
- Bake the short pastry base in the size of the mould in the thickness of 2.5 mm and refrigerate.
- After cooling, spread a 0.5 cm layer of **Kranfil's Dark Chocolate** on top and refrigerate.
- Fill approx. 2/3 of the buche mould with tiramisu filling.
- Place the frozen Coffee ganache cylinder in the centre, so the ganache is in the centre when the cake is cut.
- Fill the mould with tiramisu cream up to the edge, cover with the Kranfil's Dark Chocolate-topped short pastry base and press on.
- Refrigerate for approx. 1 h and freeze for 2 h afterwards.
- Remove the Buche cake from the mould.
- Heat **Schokobella Coffee** to approx. 40 °C and cover the cake.
- Garnish as shown in the picture.

Chocolate mango coconut

For approx. 1 tray 60 × 20 cm



.....	0.650 kg	Chocolate batter
.....	0.290 kg	Choco-Rich Cake
.....	0.290 kg	Vegetable oil
.....	0.290 kg	Water
		► Mix all ingredients together at medium speed for approx. 3 min.
.....	0.550 kg	Mango-filling
.....	0.050 kg	Bon Vanille
.....	0.050 kg	Schokobella Mango , soft
		► Mix all ingredients together.
.....	0.250 kg	Yoghurt-Coconut-Cream
.....	0.500 kg	Alaska-express Yoghurt-Coconut
.....	0.500 kg	Water 20 °C
.....	0.500 kg	Cream, unsweetened, whipped
		► Dissolve Alaska-express Neutral in water and fold into the whipped cream
.....	0.300 kg	Glaze
.....	0.300 kg	Schokobella Mango , melted

Preparation

- Pipe the batter onto baking sheets, covered with baking paper.
- Spread the mango-filling diagonally.
- Bake.
- Let cool down.
- Fill the yoghurt-coconut-cream and smooth the top.
- Place in the fridge for approx. 2 h and then lightly freeze.
- Cover with **Schokobella Mango**.
- Decorate as shown in the picture.

Baking technique

- Baking temperature: 190 °C
- Baking time: approx. 25 – 30 minutes

Lime Tartlets

12 tartlets, round



.....	0.400 kg	Round tartlets
.....	0.160 kg	Cream filling
.....	0.120 kg	Crème Française
.....	0.520 kg	Water 40 – 50 °C
.....	0.520 kg	Cream, liquid
		► Mix the Crème Française with warm water until smooth, stir in the liquid cream and whip at high speed for 2 minutes.
.....	0.600 kg	Lime Cream
.....	0.200 kg	Schokobella Lime
.....	0.200 kg	Butter, soft
		► Whip until smooth.

Preparation

- Pipe the cream filling into the tartlets, decorate with the lime cream as shown in the picture.
- If desired, sprinkle pomegranate seeds on top.

Peanut & Caramel Drip Cake

Yield: 1 cake á 18 cm ø



.....	0.350 kg	Swiss Roll, made with Bisquisit 100 Plus , sponge mix
.....	0.050 kg	Caramel-Syrup
.....	0.002 kg	Sugar Syrup
.....	0.002 kg	Dessertpaste Caramel
.....	0.550 kg	Peanut-Caramel-Cream
.....	0.150 kg	Schokobella Peanut & Caramel
.....	0.150 kg	Liquid cream
		► Whip all ingredients together.
.....	0.100 kg	Caramel-Cream-Filling
.....	0.015 kg	Bon Caramel RSPO SG
.....	0.015 kg	Peanuts
.....	0.050 kg	Coating
.....	0.050 kg	Schokobella
.....	0.050 kg	Schokobella Peanut & Caramel
.....	0.050 kg	Caramel Glaze
.....	0.050 kg	Bon Caramel RSPO SG
.....	0.050 kg	Cristaline Neutral
		► Mix it.
.....	0.050 kg	Decoration
.....	0.025 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.

Preparation

- 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 in the picture.

Blueberry Cake

2 cakes; 18 cm Ø; 5 cm height; total amount: 16 pcs

Cherry Crumble

10 dessert rings

Yoghurt Passionfruit Cake

2 cakes; 18 cm Ø; 5 cm height; total amount: 16 pcs

Raspberry Ruby Tartlet

12 tartlets, square



- 0.160 kg Short pastry bases, made with **Mürbella**, 2 pieces
- 0.040 kg Apricot jam
- 0.360 kg Sponge bases, made with **Bisquisit 100 PLUS**, 6 pieces
- 0.180 kg **Kranfil's Red Fruits**
- 0.240 kg **Schokobella Blueberry**
- **Blueberry fruit filling**
- 0.090 kg Water
- 0.015 kg **Kabi**
- 0.020 kg Sugar
- 0.135 kg Blueberries, frozen
 - ▶ Blend Kabi and sugar.
 - ▶ Heat water to 40 – 50 °C.
 - ▶ Pour over the Blueberries.
 - ▶ Stir-in the Kabi sugar.
- **Schokobella Blueberry filling**
- 0.640 kg **Schokobella Blueberry**
- 0.130 kg Butter
 - ▶ Whip at medium speed for approx. 3 minutes.

- 0.600 kg Crumbles, made with **Mürbella**
 - ▶ Sprinkle into the moulds and bake briefly.
- **Batter**
- 0.600 kg Muffin bases
 - ▶ Spread onto the briefly baked crumble.
- **Filling**
- 0.250 kg **Fruchti-Top Cherry**
 - ▶ Pipe some dabs onto the mass.
- **Glaze**
- 0.150 kg **Schokobella White**, melted

- 0.180 kg Short pastry bases, made with **Mürbella**, baked
- 0.030 kg Apricot jam
- 0.300 kg Sponge cake base, vanilla
- 0.100 kg Sugar syrup
- 0.005 kg **Dessert Paste Passionfruit**
 - ▶ Stir in.
- 0.250 kg **Kranfil's Passionfruit Mango**
- **Cream**
- 0.500 kg **Schokobella Yoghurt**
- 0.500 kg Cream cheese
- 0.050 kg **Dessert Paste Passionfruit**
 - ▶ Whip to cream.
- **Glaze**
- 0.300 kg **Schokobella Yoghurt**, melted

- 12 pcs Squared tartlets, vanilla
- **Raspberry jelly**
- 0.300 kg **Fruit Puree Raspberry**
- 0.035 kg Water, 40 °C
- 0.025 kg **Alaska 666**
 - ▶ Warm-up the fruit puree and water, dissolve Alaska 666 in it.
- **Schokobella cream**
- 0.425 kg **Schokobella Ruby**
- 0.110 kg Cream, liquid
 - ▶ Whip to a cream and pipe on top.
- **Decoration**
- 0.120 kg Raspberries

- Preparation**
- ▶ Spread apricot jam onto the short pastry base, place the first sponge base on top.
 - ▶ Spread Kranfil's onto.
 - ▶ Set the cake together with Schokobella Blueberry filling, the blueberry fruit filling and the remaining two sponge bases.
 - ▶ Let it rest in the fridge for at least 1 h.
 - ▶ Remove the ring and spread the remaining blueberry filling on the sides.
 - ▶ Let it rest in fridge again for at least 20 minutes.
 - ▶ Coat with melted **Schokobella Blueberry**.
 - ▶ Decorate as shown in the picture.

- Preparation**
- ▶ Add half of the crumbles into the greased mould.
 - ▶ Bake briefly.
 - ▶ Fill-in the batter and spread evenly.
 - ▶ Pipe dabs of Fruchti-Top onto the batter.
 - ▶ Sprinkle crumbles on top.
 - ▶ Bake.
 - ▶ Leave to cool.
 - ▶ Cover with **Schokobella White**.

- Baking technique**
- ▶ Baking temperature: approx. 200 °C
 - ▶ Baking time: approx. 25 – 30 minutes

- Preparation**
- ▶ Spread the jam onto the short pastry and add a cake base each.
 - ▶ Soak.
 - ▶ Spread Kranfil's on top.
 - ▶ Use the cream and the remaining bases to assemble the cake (soak).
 - ▶ Coat with cream.
 - ▶ Cover with **Schokobella Yoghurt**.
 - ▶ Garnish as shown in the picture.

- Preparation**
- ▶ Fill-in 30 g raspberry jelly for each tartlet.
 - ▶ Leave to set in the refrigerator.
 - ▶ Pipe the Schokobella cream on top.
 - ▶ Garnish as shown in the picture.

Schokobella

 Product benefits	 Applications
✓ Especially versatile and easy to use ✓ Cut-stable ✓ Compatible with dairy products	✓ Ready-to-use cream filling ✓ Suitable for filling, decorating, and coating of all types of pastries – also suitable for cream pastries and desserts
 Pastry & batter properties	 Processing properties
✓ Tender, melt-in-the-mouth texture ✓ Creamy consistency ✓ Attractive, glossy finish	✓ Ready-to-use straight from the bucket ✓ Melt at 45 °C for coating and apply at temperatures between 35 °C and 45 °C

Application tips for perfect results

Issue	Cause	Solution
Cream does not reach the optimal volume	· Cream whipped too long · Storage temperature too high	→ Do not whip for longer than 2–3 minutes (target litre weight: approx. 750 g)
Schokobella-based glazes are streaky	· Insufficient stirring before use · Glazing temperature too high or too low	→ Always stir well before applying → Ensure application temperature of 35 to 45 °C
Pastries turn gray and dull right after glazing	· Pastry temperature too low for glazing	→ Ensure pastries are at refrigerator temperature before coating
Glazed pastries start sweating during refrigeration	· Pastry temperature too low for glazing · Humidity too high in the refrigerator	→ Ensure pastries are at refrigerator temperature before coating → Reduce humidity in the refrigerator
Insufficient volume when whipping Schokobella with dessert pastes	· Desserts cannot be added directly while whipping Schokobella	→ For every 1,000 g of Schokobella, first add 200–250 g of fat (e.g., butter), then add the dessert paste and whip into a cream