



Kranfil's Cookie & Chocolate

For sweet moments of indulgence

Pistachio Dessert

2 silicone molds; total amount: 42



- 0,900 kg

Shortcrust Pastry Bases
Shortcrust pastry (**Mürbella**), baked [see basic recipe]
► Roll out the shortcrust pastry to 3 mm, cut out with an 8 mm cookie cutter and bake.
- 0,760 kg

Kranfil's Cookie & Chocolate
► Spread on the baked shortcrust pastry bases.

..... 0,060 kg

Nutpaste Center

..... 0,080 kg

Alaska-Express Neutral

..... 0,036 kg

Cream Paste Nocciola Piemonte IGP

..... 0,400 kg

Cream, whipped, unsweetened
► Dissolve the Alaska Express in the water, flavour with the ice cream paste and fold in the cream. Pour the mixture into the silicone mat (buttons). Chill for approx. 1 hour and then freeze. Place the frozen core into the square silicone mat.

..... 0,225 kg

Pistachio Cream

..... 0,300 kg

Alaska-Express Neutral

..... 0,150 kg

Ice Cream Paste Pistachio Kerman

..... 1,500 kg

Cream, whipped, unsweetened
► Dissolve Alaska-Express in the water, fold in the ice cream paste and cream. Pipe the cream into the silicone mat.

..... 0,200 kg

Sponge Cakes
Swiss roll, dark (Chocolate Bisquit 100), 5 x 5 cm, 42 pieces [see basic recipe]
► Place the bases on the cream and press down. Chill for approx. 1 hour and then freeze.

..... 0,400 kg

CakeGloss Chips Dark
► Dissolve the cake gloss. After frosting, remove the desserts from the moulds and coat the cube bases with cake gloss.

..... 0,020 kg

Coating

..... 0,030 kg

Alaska 666

..... 0,800 kg

Miruar Neutral

..... 0,006 kg

Green Food Colouring
► Mix Alaska 666 and water. Stir in Miruar and the food colouring. Coat the frozen desserts.

..... 0,360 kg

Raspberry Filling

..... 0,036 kg

Fruitpuree Raspberry

..... 0,022 kg

Kabi
► Mix the Kabi and sugar blend and stir into the fruit puree. Pipe the filling on the desserts and place them on the shortcrust pastry coins.

Caramel Slice

1 tray, 60 x 20 cm; total amount: 28

..... 0,400 kg

Shortcrust Pastry (**Mürbella**), baked [see basic recipe]

..... 0,500 kg

Kranfil's Cookie & Chocolate
► Spread Kranfil's on the shortcrust pastry.

..... 1,950 kg

Tarte au Chocolate bases, 3 bases, 60 x 20 cm (see basic recipe)
► Place the first base on top.

..... 1,100 kg

Fruit Filling

..... 1,100 kg

Fruchti-Top Apple
► Spread Fruchti-Top on the first layer and place the second layer on top.

..... 0,230 kg

Caramel Cream

..... 0,230 kg

Bianka soft

..... 0,115 kg

Butter

..... 0,025 kg

Water

..... 0,025 kg

Dessert Paste Caramel
► Beat the Bianka and butter together, gradually add the water and fold in the dessert paste.

..... 0,150 kg

Decor

..... 0,150 kg

Cristaline Caramel

Preparation
► Pour in half of the cream and smooth it out.
► Place a base on top and press down lightly.
► Pour in the remaining cream.
► Glaze with Cristaline.
► Garnish as shown in the photo.

Cocktail Dessert
Cookie & Chocolate

4 dessert cups, 150ml; total amount: 4

..... 0,016 kg

Cream Cheese

..... 0,032 kg

Alaska-Express Cream Cheese

..... 0,001 kg

Water, 20–25 °C

..... 0,032 kg

Kovanil
Cream, whipped, unsweetened
► Dissolve Alaska Express and Kovanil in water and fold in the cream.

..... 0,400 kg

Kranfil's Cookie & Chocolate

..... 0,075 kg

Cream Cheese with Rose Due

..... 0,150 kg

Alaska-Express Cream Cheese

..... 0,060 kg

Water, 20–25 °C

..... 0,150 kg

VarieGó Rose Due/2in1
Cream, whipped, unsweetened
► Dissolve Alaska-Express in the water, fold in Rose Due and cream.

..... 0,080 kg

Decor

..... 0,080 kg

Kranfil's Cookie & Chocolate
► Finally, arrange on top of the thickened cream.

Preparation
► Pour the cream into the cups or glasses.
► Chill.
► Top with Kranfil's.
► Pour in half of the cream.
► Chill.
► Spread with Kranfil's.
► Pour in the remaining cream.
► Garnish as shown in the photo.

Basic Recipes

Shortcrust Pastry (Mürbella)

..... 1,000 kg	Mürbella
..... 0,400 kg	Vegetable oil
..... 0,100 kg	Whole egg

Preparation

- ▶ Spiral kneader: 3 minutes slowly.

Chocolate Swiss Roll

..... 2,000 kg	Biscoo, Chocolate Sponge Mix
..... 1,300 kg	Whole egg
..... 0,500 kg	Water

- ▶ Beat all ingredients at high speed for about 6 minutes.

Preparation

- ▶ Spread the sponge on paper.
- ▶ Bake.
- ▶ Remove from the hot baking tray immediately after baking.

Baking Technique

- ▶ Baking temperature: approx. 240 °C
- ▶ Baking time: 5 minutes.

Tarte au Chocolat Bases

..... 1,000 kg	Tarte au Chocolat
..... 0,400 kg	Whole egg
..... 0,400 kg	Vegetable oil

- ▶ Mix all ingredients 2 to 3 times in a slow machine setting.

Preparation

- ▶ Pour in the mixture and bake.

Baking Technique

- ▶ Baking temperature: approx. 200 °C
- ▶ Baking time: approx. 25 minutes.

