



All about
Kranfil's



Kranfil's – Crunchy fillings with that certain something!

Looking for something **special** to enhance your creations in the perfect way?

Kranfil's from BRAUN combine two special filling characteristics:









Different **distinguished flavours** and a **crunchy consistency** through the use of biscuit pieces.

Our Kranfil's are available in **11 unique flavours** and each variety is a highlight and makes every pastry an extraordinary experience!

Your advantages:

- ▶ High quality raw materials
- ▶ Ready and easy to use: straight from the bucket
- ▶ No preservatives
- ▶ Suitable for vegetarians
- ▶ Halal Certified
- ▶ Endless application possibilities

Kranfil's assortment – Find your favourites

											
	Kranfil's Bianco	Kranfil's Caramel	Kranfil's Caramel Cookie & Almonds	Kranfil's Chocolate	Kranfil's Dark Chocolate	Kranfil's Passionfruit Mango	Kranfil's Pistachio	Kranfil's Red Fruits	Kranfil's Strawberry Cheesecake	Kranfil's Coconut & Almonds	Kranfil's Mocca
That's special	Ready to use crunchy filling with 26 % white chocolate and 20 % biscuits in flakes. Without palm oil.	Ready to use crunchy caramel filling with 20 % biscuits in flakes, roasted hazelnuts and a pinch of sea salt "Sel de Guerande". Without palm oil.	Ready to use crunchy filling with 20 % caramel cookies and roasted almonds.	Ready to use crunchy filling with delicious chocolate taste, roasted hazelnuts, roasted almonds and 20 % biscuits in flakes. Without palm oil.	Ready to use crunchy filling with a bitter-sweet dark chocolate taste, 7.5 % caramelised almonds and 20 % biscuits in flakes. Without palm oil.	Ready to use crunchy filling with dried passion fruit juice, dried mango puree and 20 % biscuit pieces. Without palm oil.	Ready to use crunchy filling with 12 % roasted pistachios and 20 % biscuits in flakes. Without palm oil.	Ready to use crunchy filling with dried raspberries, strawberries, blueberries and 20 % biscuit pieces. Without palm oil.	Ready to use crunchy filling with 7.5 % mascarpone powder, dried strawberries and 15 % short biscuit pieces. Without palm oil.	Ready to use crunchy filling with 10 % roasted Almonds, 5 % desiccated coconuts and 20 % biscuits in flakes. Without palm oil.	Ready to use crunchy filling with roasted coffee powder and 20 % biscuits in flakes. Without palm oil.
Perfect matches	Perfectly matches with strong or sour flavours such as coffee, lemon or apricot.	Perfect in combination with butter or sour flavours like passionfruit or mandarin.	Harmonizes well with rich flavours like pistachio or in combination with vanilla or apple.	The all-rounder: Combine it with fruity flavours such as orange, mango or for a fine flavour with rum.	Combine Dark Chocolate with fine flavours like vanilla, strawberry or pineapple.	Great combinations with sweet flavours such as milk chocolate, honey or coconut.	Balance it with fruity or sour flavours such as mandarin, cherry or yuzu.	The fruity taste harmonizes perfectly with raspberries, green tea or almonds.	The unique flavor harmonizes well with red berries, vanilla, cream or with amaretto and rum.	Harmonizes well with orange, apricot, raspberry, banana or in combination with cream, chocolate or marzipan.	The rich coffee taste harmonizes perfectly with vanilla, cream, hazelnut, banana or ginger.

Apply Kranfil's to...



Fill

Your benefits:

- ▶ Easy and ready to use
- ▶ Re-whippable with any fat based products like **Schokobella** or **Bianka**
- ▶ Add a certain something to cakes, swiss rolls, desserts and mousses
- ▶ Mix with couverture or cacao butter and fill pralines
- ▶ Enhance sponges and pound cakes with a crunchy layer
- ▶ Level up tartlets: Pipe a small layer on the bottom, add the tarte au chocolat dough on top and then bake

Basic recipe: If necessary, warm the desired *Kranfil's* shortly in a microwave to soften it and use it depending on the application.



Marble

Your benefits:

- ▶ Easy and ready to use
- ▶ Create a trendy surface on mousse and cream cakes
- ▶ Still crunchy after marbling

Basic recipe: Warm *Kranfil's* up to 30 – 35 °C to receive a smooth consistency and swirl on the cake with a knife. Allow to cool down in the fridge for 1 hour and then briefly freeze. Cover with **Cristaline Neutral**.



Cover

Your benefits:

- ▶ Pure or with the **Schokobella** or **CakeGloss** Range
- ▶ Easy to dissolve
- ▶ Crunchy appearance

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.



Create individual chocolate delights

Your benefits:

- ▶ Create outstanding decorations
- ▶ Unique and tasty

Basic recipe: Temper **CakeGloss** or couverture and mix with *Kranfil's*. Spread on baking paper. Decorate with nuts or dried fruits, then cool the mixture down. Cut out pieces.



Strawberry Cheesecake

For approx. 1 tray 60 x 20 cm; 22 pieces

Dark-Mint-Bar

For approx. 1 tray 60 x 20 cm; 22 pieces



- 0.450 kg Shortpastry base, made with **Mürbella**, shortpastry mix
- 0.100 kg Apricot jam
- 0.600 kg Swiss Roll, made with **Bisquisit 100 Plus**, sponge mix

..... 0.700 kg **Kranfil's Strawberry-Cheesecake**

Yoghurt-Lime-Cream

- 0.350 kg **Alaska-express Yoghurt-Lime**
- 0.700 kg Water, (approx. 20 °C)
- 0.700 kg Whipped cream
- ▶ Dissolve Alaska-express in water and fold in whipped cream.

..... 0.200 kg **Kranfil's Bianco**

- ▶ Warm the Kranfil's shortly in a microwave.

Decoration

..... 0.200 kg **Cristaline Red**

Method

- ▶ Spread apricot jam on the baked shortpastry base and place the Swiss roll on top.
- ▶ Warm the Kranfil's shortly in a microwave and spread on the Swiss roll.
- ▶ Fill the Yoghurt-Lime-Cream and place the Swiss roll on top.
- ▶ Marble the Kranfil's on the cream and smooth the top.
- ▶ Place in the fridge for approx. 1 hour and then lightly freeze.
- ▶ Cover with **Cristaline Red**.
- ▶ Decorate as shown in the picture.

- 0.450 kg Shortpastry base, made with **Mürbella**, shortpastry mix
- 0.100 kg Apricot jam
- 0.300 kg Swiss Roll, made with **Bisquisit 100 Plus**, sponge mix

..... 0.700 kg **Kranfil's Dark Chocolate**

Chocolate-Cream

- 0.100 kg **Alaska-express Chocolate**
- 0.125 kg Water, (approx. 20 °C)
- 0.625 kg Whipped cream
- ▶ Dissolve Alaska-express in water and fold in whipped cream.

Green Mint-Cream

- 0.120 kg **Alaska-express Neutral**
- 0.150 kg Water, (approx. 20 °C)
- 0.075 kg **Cresco CP Green Mint**
- 0.750 kg Whipped cream
- ▶ Dissolve Alaska-express in water. Fold in the cream paste and whipped cream.

Decoration

- 0.200 kg **Cristaline Neutral**
- 0.100 kg **Kranfil's Dark Chocolate**
- 0.025 kg **Cresco CP Green Mint**
- ▶ Mix the Kranfil's with the cream paste to crumbles.

Method

- ▶ Spread apricot jam on the baked shortpastry base and place the Swiss roll on top.
- ▶ Warm the Kranfil's shortly in a microwave and spread on the Swiss roll.
- ▶ Fill the chocolate-cream and let cool in the fridge for approx. 30 minutes.
- ▶ Fill the Green Mint-Cream on top.
- ▶ Place in the fridge for approx. 1 hour.
- ▶ Cover with **Cristaline Neutral**.
- ▶ Decorate as shown in the picture.



Fingers Fruits-Rouges

For approx. 40 pieces

Coconut Passionfruit Roll

For approx. 24 pieces



..... 0.160 kg **Kranfil's Red Fruits**, pieces of 6 x 2 cm
 ▶ Warm the Kranfil's shortly and spread on baking paper. Place in the fridge to cool down. After cooling, cut in pieces and then freeze.

..... 0.100 kg Swiss Roll, made with **Bisquisit 100 Plus**, sponge mix 8 x 2 cm pieces

Yoghurt-Blueberry-Cream

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

..... 0.650 kg Water, (approx. 20 °C)

..... 0.650 kg Whipped cream

- ▶ Dissolve Alaska-express in water. Fold in whipped cream.

Decoration

..... 0.250 kg **Kranfil's Red Fruits**

..... 0.600 kg **Schokobella Ruby**

- ▶ Warm the Kranfil's and Schokobella and mix it. Cover the dessert.

Method

- ▶ Fill the yoghurt-blueberry-cream in the silicone mould.
- ▶ Place the Kranfil's Red Fruits pieces and Swiss-Roll pieces on top.
- ▶ Place in the fridge for approx. 1 hour.
- ▶ Let the silicone mould freeze in the blast freezer at -30 °C for approx. 3 hours.
- ▶ Decorate as shown in the picture.

..... 1.200 kg Swiss Roll, made with **Bisquisit 100 Plus**, sponge mix

..... 1.200 kg **Kranfil's Passionfruit Mango**

- ▶ Warm the Kranfil's shortly in a microwave to soften it.

Coconut-Cream

..... 0.150 kg **Alaska-express Neutral**

..... 0.200 kg Water, (approx. 20 °C)

..... 1.000 kg Whipped cream

..... 0.120 kg **Cresco Cocco di Sulù**

Decoration

..... 0.150 kg **Kranfil's Passionfruit Mango**

..... 0.360 kg **Schokobella White**

..... 0.030 kg Coconut flakes

- ▶ Warm the Kranfil's and Schokobella and mix it. Cover the Swiss-Roll and decorate with coconut flakes.

Method

- ▶ Spread **Kranfil's Passionfruit Mango** on the Swiss-Roll.
- ▶ Fill the coconut-cream.
- ▶ Roll the cake back up.
- ▶ Place in the fridge for approx. 1 hour.
- ▶ Decorate as shown in the picture.



Coconut Pumpkin Cake

For approx. 1 tray 60 x 40 cm



Cake Batter

- 0.300 kg whole milk
 - 0.080 kg whole egg
 - 0.100 kg rapeseed oil
 - 0.320 kg wheat flour type 550
 - 0.060 kg **Spice-Cake Mix 2000**
 - 0.230 kg sugar
- ▶ mix all ingredients at medium speed for approx. 3 min.

Kranfil's -Filling

- 0.900 kg **Kranfil's Coconut & Almonds**
- ▶ warm slightly in the microwave

Cream filling

- 0.400 kg **Alaska-express Vanilla**
 - 0.500 kg water (20–25 °C)
 - 2.000 kg cream
- ▶ Dissolve Alaska-express in water, and fold whipped cream

Pumpkin Paste

- 2.000 kg Hokkaido Pumpkin diced
 - 1.000 kg water
 - 0.005 kg salt
 - 0.340 kg sugar
 - 0.005 kg **Sizilia**
- ▶ bring to boil until soft and blend – pass through a sieve
- 0.100 kg **Cresco Coco di Sulú**
 - 0.070 kg sugar
- ▶ mix and add to pumpkin paste

Pumpkin Paste Filling

- 2.400 kg Pumpkin
 - 0.240 kg **Alaska 666**
 - 0.560 kg water approx. 50 °C
- ▶ stir Alaska 666 into warm water and fold into pumpkin paste

Decoration

- 0.900 kg **Kranfil's Coconut & Almonds**
- ▶ spread on top cream layer and swirl

Jelly / Cake Gel

- 0.800 kg Cristaline Neutral
 - 0.200 kg Pumpkin Paste
- ▶ Mix all ingredients together

Method

- ▶ Pipe the batter on a flour-dusted 60 x 40 cm baking tray and bake for approx. 20 min. at 180 °C.
- ▶ Let cool down.
- ▶ Spread the Kranfil's evenly onto the batter and level off with 1000 g vanilla cream.
- ▶ Place in the fridge for approx. 20 min. and then freeze for 1 h.
- ▶ Spread pumpkin paste onto vanilla cream and freeze for approx. 1 h.
- ▶ Spread evenly the remaining vanilla cream onto the pumpkin paste and pour on the slightly warmed Kranfil's and swirl with the tip of a knife.
- ▶ Refrigerate for 30 min. and freeze approx. 2 h.
- ▶ Brush the jelly over the cake.
- ▶ Decorate as shown in the picture.



Almond-Coconut-Truffles

For approx. 45–50 Truffles, Silicon mould for truffles

Ø = 25 ml–32 ml

Crispy Bites

For 1 tray 60 x 40 cm



TRY OUT:
Exchange the recipes with other mouth-watering taste-variations of our Kranfil's range.

Ganache

- 0.660 kg **Kranfil's Coconut & Almonds**
- 0.150 kg White chocolate couverture, melted
- 0.060 kg Cocoa butter
 - ▶ Warm-up gently all ingredients together in the microwave until all raw materials are melted

Decoration

- 0.150 kg White chocolate couverture, melted
- 0.150 kg Coconut flakes

Red Fruits

- 1.000 kg White Couverture
- 0.150 kg **Kranfil's Red Fruits**
 - ▶ Warm up the couverture to approx. 40 °C and mix with Kranfil's, temper to approx. 28 °C .

Milk-Caramel

- 1.000 kg Couverture
- 0.150 kg **Kranfil's Caramel**
 - ▶ Warm up the couverture to approx. 40 °C and mix with Kranfil's, temper to approx. 30 °C .

Exotic Dark

- 1.000 kg **Dark Couverture**
- 0.150 kg **Kranfil's Passionfruit Mango**
 - ▶ Warm up the couverture to approx. 40 °C and mix with Kranfil's, temper to approx. 32 °C .

Method

- ▶ Lay in the silicon mould one blanched almond each per Truffle.
- ▶ Fill in the silicon mould the Almond-Coconut-Ganache.
- ▶ Leave it to set – then remould.
- ▶ Coat each truffle with the melted white chocolate couverture.
- ▶ Roll the truffles into coconut flakes.

Tip without a silicone mould: Pour the ganache in a mould or on a baking tray. Let cool down. Cut in pieces and roll the truffles via hand.

Method

- ▶ Spread the Kranfil's-Mix with a thickness of approx. 0,5 cm on baking paper.
- ▶ Decorate as shown in the picture.

TRY OUT: For a little extra decorate with peppercorns, dried fruits, dried flowers or a variety of roasted nuts.

