



# 35 Years of Schokobella

Filling Your Soul



# Schokobella



*Classic & Timeless*



## Schokobella

CLASSIC

*Premium Quality Since 1988*

**Schokobella Classic** represents tradition, unforgettable flavour and a high recognition across generations.

Schokobella | Bittersweet |  
White | Yoghurt | Milk Chocolate



## Schokobella

TREND

*Colourful Flavour Explosions*

**Schokobella Trend** stands for creativity, modernity and experience. The range focuses on remarkable colourful and tasty fillings.

Blueberry | Lime | Mango |  
Peanut & Caramel | Ruby



*Trendy & Inspiring*

*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.*



*Exclusive & Premium*



*Worldwide Classics without palm*

**Schokobella without palm** offers worldwide classics using only the best ingredients, natural flavours, natural colouring food and without palm.

**Schokobella | Bittersweet | White |  
Milk Chocolate | Yoghurt\* | Ruby**



*The New Way of Excellence*

**Schokobella Création** offers tender premium fillings characterised by unique taste experiences with natural flavours, natural colouring food and without palm.

**Coffee\* | Pistachio\* | Strawberry | Yuzu**



*Natural & Clean*

\* Without flavouring.



# Schokobella

35  
YEARS

## 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, trendy flavours and sophisticated clean varieties to delightful options without palm** – 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
- ✓ Wide range of products to suit your needs (classic, trendy, clean or without palm)
- ✓ 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

35  
YEARS





Filling your soul.

# Mini-Gugelhupf

1 silicone mould mini Gugelhupf; Total amount: 35 pcs

# Yuzu Raspberry Bar

For approx. 1 tray 60 × 20 cm



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

..... 0.700 kg **Muffin batter**  
..... 0.385 kg **Muffin Soft**  
..... 0.350 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.

..... 0.075 kg **Strawberry-Gugelhupf**  
..... **Dessertpaste Strawberry**

..... 0.150 kg **Blueberry-Gugelhupf**  
..... Blueberries, frozen

..... 0.150 kg **Mango-Gugelhupf**  
..... **Cresco Fruit Paste Mango**

..... 0.150 kg **Yuzu- Gugelhupf**  
..... **Schokobella Yuzu**

..... 0.150 kg **Pistachio- Gugelhupf**  
..... **Cresco Cream Paste 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



CRÉATION

..... 0.600 kg **Muffin batter**  
..... 0.330 kg **Muffin Soft**  
..... 0.300 kg Eggs  
..... 0.300 kg Vegetable oil  
..... 0.060 kg Water

- ▶ Mix all ingredients at medium speed for 3 minutes.

..... 0.600 kg **Fructi-Top Raspberry**

..... 0.155 kg **Yuzu-Cream**  
..... 0.210 kg **Alaska-express Neutral**  
..... 0.140 kg Water, approx. 50 °C  
..... 0.140 kg **Schokobella Yuzu**, soft  
..... 1.045 kg **Cream**, unsweetened, whipped

- ▶ Dissolve Alaska-express in water, fold in Schokobella and finally whipped cream.

..... 0.300 kg **Glaze**  
..... **Schokobella Yuzu**, melted

## Preparation

- ▶ Pipe the batter onto baking sheets, covered with baking paper.
- ▶ Spread **Fructi-Top Raspberry** diagonally.
- ▶ Bake.
- ▶ Let cool down.
- ▶ Fill the yuzu-cream and smooth the top.
- ▶ Place in the fridge for approx. 1 h and then lightly freeze.
- ▶ Cover with **Schokobella Yuzu**.
- ▶ Decorate as shown in the picture.



# Strawberry Gugelhupf

4 Gugelhupf moulds; 18 cm Ø; 12 cm high



CRÉATION

## Muffin batter

..... 1.000 kg	<b>Muffin soft</b>
..... 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	<b>Frio</b>
▶ Stir and fold in.	
..... 0.100 kg	<b>Schokobella Strawberry</b> , melted

## Glaze

..... 0.500 kg	<b>Schokobella Strawberry</b> , melted
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### 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



CRÉATION

## Matcha Swiss roll

..... 0.890 kg	<b>Bisquisit 100 PLUS</b>
..... 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.

## Yuzu cream

..... 0.280 kg	<b>Alaska-express Neutral</b>
..... 0.320 kg	Water, approx. 50 °C
..... 1.360 kg	Cream, unsweetened, whipped
..... 0.640 kg	<b>Schokobella Yuzu</b> , soft

- ▶ Mix Alaska-express Neutral with water.
- ▶ Fold in the cream.
- ▶ Whip with Schokobella Yuzu 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 2 h to let it set.
- ▶ Dust with **dusting snow**.
- ▶ Cut into pieces as desired.

# Pistachio Dome

Silicone pavoni moulds; approx. 24 pieces

CRÉATION



## Base

..... 0.400 kg  
..... 0.600 kg  
..... 0.200 kg

**Krokella**  
**Kranfil's Pistachio**  
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  
..... 0.250 kg  
..... 1.000 kg  
..... 0.200 kg

**Alaska-express Neutral**  
Water, approx. 50 °C  
Cream, unsweetened, whipped  
**Schokobella Pistachio**, soft

- ▶ Dissolve Alaska-express Neutral in water and fold into the whipped cream, fold-in Schokobella Pistachio.

## Raspberry Swiss roll sponge cake

..... 1.000 kg  
..... 0.650 kg  
..... 0.250 kg

**Bisquit 100 PLUS**  
Whole eggs  
Water

- ▶ Whip at high speed 6 min.
- ▶ Bake at 240 °C for approx. 4 – 5 min.

..... 0.200 kg

**Dessert Paste Raspberry**

- ▶ Fold into the whipped sponge and bake.

..... 0.600 kg

**Fruchti-Top Cherry**

## Mango cream

..... 0.200 kg  
..... 0.250 l  
..... 1.000 kg

**Alaska-express Mango**  
Water, 20 – 25 °C  
Cream, unsweetened, whipped

- ▶ Dissolve in water and fold into the whipped cream.

## Pistachio butter cream

..... 0.600 kg  
..... 0.300 kg

**Schokobella Pistachio**  
Butter, soft

- ▶ Whip together for approx. 3 minutes to butter cream.

## 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

CRÉATION



## Short pastry base

..... 1.000 kg	<b>Mürbella</b>
..... 0.480 kg	Butter
..... 0.200 kg	Ground almonds
..... 0.120 kg	Whole eggs
..... 0.005 kg	<b>Combani</b>
..... 0.005 kg	<b>Almond Essence</b>
..... 0.400 kg	<b>Kranfil's Dark Chocolate</b>

## Nut Swiss roll

..... 0.700 kg	<b>Nousino</b>
..... 0.350 kg	Whole eggs
..... 0.050 l	Water

## Coffee syrup

..... 1.000 l	Sugar syrup
..... 0.050 kg	<b>Dessert Paste Mocca</b>
	▶ Mix together.

## Tiramisu filling

..... 0.200 kg	<b>Alaska-express Tiramisu</b>
..... 0.250 l	Water, 20 – 25 °C
..... 1.000 kg	Cream, unsweetened, whipped

## Coffee ganache

..... 0.450 kg	<b>Schokobella Coffee</b>
..... 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



## Chocolate batter

..... 0.650 kg **Choco-Rich Cake**  
..... 0.290 kg Vegetable oil  
..... 0.290 kg Water

- ▶ Mix all ingredients together at medium speed for approx. 3 min.

## Mango-filling

..... 0.550 kg **Bon Vanille**  
..... 0.050 kg **Schokobella Mango**, soft

- ▶ Mix all ingredients together.

## Yoghurt-Coconut-Cream

..... 0.250 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

## 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

## Cream filling

..... 0.160 kg **Crème Française**  
..... 0.120 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.

## Lime Cream

..... 0.600 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

TREND



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

## Caramel-Syrup

..... 0.050 kg Sugar Syrup

..... 0.002 kg **Dessertpaste Caramel**

## Peanut-Caramel-Cream

..... 0.550 kg **Schokobella Peanut & Caramel**

..... 0.150 kg Liquid cream

▶ Whip all ingredients together.

## Caramel-Cream-Filling

..... 0.100 kg **Bon Caramel RSPO SG**

..... 0.015 kg Peanuts

## Coating

..... 0.050 kg **Schokobella**

..... 0.050 kg **Schokobella Peanut & Caramel**

## Caramel Glaze

..... 0.050 kg **Bon Caramel RSPO SG**

..... 0.050 kg **Cristaline Neutral**

▶ Mix it.

## Decoration

..... 0.050 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



- ..... 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.

## 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.

# Cherry Crumble

10 dessert rings



- ..... 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 without palm**, melted

## 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 without palm**.

## Baking technique

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

# Yoghurt Passionfruit Cake

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



..... 0.180 kg	Short pastry bases, made with <b>Mürbella</b> , baked
..... 0.030 kg	Apricot jam
..... 0.300 kg	Sponge cake base, vanilla
..... 0.100 kg	Sugar syrup
..... 0.005 kg	<b>Dessert Paste Passionfruit</b> ▶ Stir in.
..... 0.250 kg	<b>Kranfil's Passionfruit Mango</b>
	<b>Cream</b>
..... 0.500 kg	<b>Schokobella Yoghurt without palm</b>
..... 0.500 kg	Cream cheese
..... 0.050 kg	<b>Dessert Paste Passionfruit</b> ▶ Whip to cream.
	<b>Glaze</b>
..... 0.300 kg	<b>Schokobella Yoghurt without palm</b> , melted

## 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 without palm**.
- ▶ Garnish as shown in the picture.

# Raspberry Ruby Tartlet

12 tartlets, square



..... 12 pcs	Squared tartlets, vanilla
	<b>Raspberry jelly</b>
..... 0.300 kg	<b>Fruit Puree Raspberry</b>
..... 0.035 kg	Water, 40 °C
..... 0.025 kg	<b>Alaska 666</b> ▶ Warm-up the fruit puree and water, dissolve Alaska 666 in it.
	<b>Schokobella cream</b>
..... 0.425 kg	<b>Schokobella Ruby without palm</b>
..... 0.110 kg	Cream, liquid ▶ Whip to a cream and pipe on top.
	<b>Decoration</b>
..... 0.120 kg	Raspberries

## 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.

