

Bellanossa



Bellanossa-Torte



Bellanossa-Torte

1 cake ring (Ø = 26 cm); pieces: 16

- 160 g Shortpastry base (with **Mürbella**), baked (1 pc.)
- 40 g **Apricot jam**
- 720 g **Schoko Bisquisit 100** (Chocolate sponge) sliced in 4 layers

Bellanossa-Crème

- 600 g **Bellanossa**
 - 80 g **Royal Paste Cointreau**
- ▶ Whip up for approx. 4–5 min.

Cointreau-Syrup

- 100 g Water
 - 100 g Sugar
 - 20 g **Royal Paste Cointreau**
 - 130 g Marzipan
- ▶ Bring water and sugar to a boil. Stir in **Royal Paste Cointreau** and let cool down.

Decoration

- 150 g **Bellanossa**
- 40 g Almonds
- 80 g **Bienex**, Florentine Mix

Method

- Spread apricot jam onto the baked shortpastry bases and cover with a layer of sponge.
- Soak the sponge layers with Cointreau-Syrup.
- Set together as torte by using the Bellanossa-Crème and the three other layers of sponge.
- Cover with Marzipan and coat with melted **Bellanossa**.
- After setting, decorate as shown on the picture.

Pralines filled with Bellanossa

Rum-Filling

- 1000 g **Bellanossa**
 - 300 g Butter
 - 60 g **Dessert Paste Rum**
- ▶ Whip up for approx. 2–3 min.

Orange-Filling

- 1000 g **Bellanossa**
 - 300 g Butter
 - 60 g **Dessert Paste Orange**
- ▶ Whip up for approx. 2–3 min.

Blackforrest-Filling

- 1000 g **Bellanossa**
 - 250 g Cream, liquid
 - 60 g **Dessert Paste Blackforest Kirschwasser**
- ▶ Mix until smooth.

Decoration

- Hazelnut Candy Crunch**
- Chocolate Paillettes**
- Gold Sparkle**

Method

- Pipe the fillings in various chocolate cups and decorate with **Hazelnut Candy Crunch**, **Chocolate Paillettes** or **Gold Sparkle** as shown in the picture.

Pralines filled with Bellanossa



Bellanossa-Deluxe



Bellanossa-Deluxe

1 yield 40 x 40 cm, cut in 5 slices 8 x 40 cm

- 4 Swiss vanilla rolls 40 x 40 cm
- 1000 g **Fruchti-Top Orange**
- 800 g Marzipan

Bellanossa-Crème

- 700 g **Bellanossa**
 - 300 g Butter (soft)
- ▶ Whip up **Bellanossa** and butter for approx. 4–5 min.

Decoration

- 800 g **Bellanossa**
- 50 Macaron discs

Method

- Set the slice together with **Fruchti-Top Orange** and **Bellanossa-Crème**.
- Place in the fridge for setting.
- Cut in five pieces 8 x 40 cm.
- Cover the slices with marzipan.
- Coat with melted **Bellanossa**.
- After setting, decorate as shown in the picture.



Bellanossa

A combination of tender melting nougat cream and crushed cocoa beans make **Bellanossa** a sensational taste experience!

Exquisite ingredients such as gently roasted hazelnuts and carefully selected cocoa powder make this delicious novelty complete.

- Ideal for coating and filling pastries and pralines
- The attractive cocoa bean nibs make it a real eye catcher
- No flavours are added
- No hydrogenated fats
- No soy
- Low TFA
- 100 % ready to use

Downloads

- „Bellanossa“-Logo
- DIN A1-Poster
- DIN A4-Counter display
- Cover trailer
- Gift-tag

To download under:
www.mbg-macaron.com



Bellanossa



www.martinbraun.com

MARTIN BRAUN KG
 Hannover - Germany
 email: info@martinbraun.de

A company of
MARTIN BRAUN · GRUPPE

Nr. 525