



BrittleTip.

Tips and ideas from KrokantConfiserie

How to make Easter really melt in your mouth

Take thin-walled almond brittle, fill it with fine nougat and let yourself be inspired by simple geometric shapes when decorating – and the attractive Easter treats are ready. Without alcohol, they're also a treat for children. Krokant-Confiserie provides the brittle half shells in films of 54 pieces. The top quality of our semi-finished products guarantees efficient processing in three, four steps from filling to effective decorating.

Brittle eggs, Item No. 22000030



1. Filling

The brittle half shells in film can be quickly and easily filled using all standard filling machines. As brittle is hygroscopic, nougat is recommended as the filling.



2. Assembly

Then put the filled brittle halves together precisely: individually by hand or by the sheet with the aid of a folding frame.

Folding frame Item No. 8000

Adapter Item No. 8106



3. Buffing

Roll the brittle eggs between your palms in a little cocoa butter. The warmed cocoa butter gives the egg a silky shine and protects its surface against moisture.



4. Dipping

Dip the brittle eggs up to a third in dark couverture chocolate.



5. Decorating

Or cover the brittle eggs with a filigree gridline pattern made from couverture chocolate.



6. Sprinkling

A further possibility is placing longitudinal stripes over the brittle egg using couverture chocolate and sprinkling them with finely chopped pistachios.

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Die KrokantConfiserie