



BrittleTip.

Tips and ideas from KrokantConfiserie

Charm offensive: the hedgehogs are coming.

High-quality almond brittle enables both versatile and efficient processing. For instance, as cute hedgehogs that will above all get children's hearts racing. The brittle half shells form the basis for these and are supplied in films of 54 pieces. The hedgehogs work best with half shells in size 40 mm. Proceed precisely according to the following working steps and you will create a whole troupe of appetising masterpieces. Brittle eggs, Item No. 22000030



1. The filling

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



2. Folding up

You can conveniently fold together larger quantities of half shells with a folding frame. Small quantities can also be put together by hand.

Folding frame Item No. 8000
Adapter Item No. 8106



3. The couverture chocolate

Cover the assembled half shells with correctly tempered milk couverture chocolate.



4. The spiny coat

Shortly before the couverture chocolate sets, the hedgehogs are given their spiny coat made from chocolate strands.



5. The eyes

Give the hedgehog eyes to see with by adding two white dots next to each other on his face using egg white royal icing or white decorative coating.



6. Pupils and snub nose

To finish, use dark royal icing to carefully add two dots to the whites of the eyes, a third large dot to the snout – and the sweet-looking hedgehogs are ready.

mutter
Die KrokantConfiserie