



BrittleTip.

Tips and ideas from KrokantConfiserie

May bugs that fly straight in your mouth.

The secret and basis of the best May bugs is the finest almond brittle made from pure, natural raw materials, whereby the sugar is melted according to confectionery tradition. Once all of the ingredients are together, evenly thin-walled, egg-shaped halves are formed. These brittle eggs are supplied in films of 54 pieces, which hugely simplifies handling. To ensure that the May bugs are a success, choose brittle eggs measuring 40 mm and proceed according to the six working steps. Brittle eggs, Item No. 22000030



1. The filling

The brittle eggs 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 brittle eggs with a folding frame. Small quantities can also be put together by hand.

Folding frame Item No. 8000
Adapter Item No. 8006



3. The couverture chocolate

Cover the brittle eggs with correctly tempered couverture chocolate. To achieve an attractive look, choose couverture chocolate made from dark chocolate.



4. Wings

Shortly before the couverture chocolate sets, two unpeeled almonds are to be attached as May bug wings. Large Californian almonds are recommended for this.



5. Feet

What would a bug be without little feet to crawl with? Attach the torso of the May bug to the feet with a little couverture chocolate.

Feet Item No. 51207



6. Eyes

Draw two dots on the face of the May bug at the end with egg white icing – and the sweet bug will look particularly appetising.

mutter
Die KrokantConfiserie