

# 12 34 STEPS...



Step 1

Blend the raspberries, sugar and juice binder and sieve to make the raspberry sauce. Use a record player and a plastic bottle to make a spiral of raspberry sauce on the plate.

Then put the defrosted, halved **Raspberry-Cranberry Crisp Slice** onto the plate.



Step 2

Blend basil, sour cream, sugar, water, Grand Marnier and the juice of a lemon, sieve and freeze in the ice cream machine to make creamy basil ice cream. Decorate the cake with a blob of basil ice cream.



Step 3

To make the Grand Marnier chocolates, bring the cream to the boil, carefully stir in white chocolate and bittersweet chocolate, boil with butter to make ganache and season to taste with Grand Marnier. Allow to cool and fill into hollow bittersweet chocolate spheres, close and push onto a wooden skewer. Allow to set, coat in bittersweet chocolate and sprinkle with hazelnut brittle.

Step 4

To make the Grand Marnier chocolates bring the cream to the boil, carefully stir in white chocolate and bittersweet chocolate, boil with butter to make ganache and season to taste with Grand Marnier. Allow to cool and fill into hollow bittersweet chocolate spheres, close and push onto a wooden skewer.

Allow to set, coat in bittersweet chocolate and sprinkle with hazelnut brittle.





... to highlight  
**crisp, fruity**  
features



Recommended by:  
**Andreas Scholz**  
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*Hint...*



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## Ingredients for 24 portions

Sample  
calculation

	Quantity	Ingredient	Price in €
Step 1	12	Raspberry-Cranberry Crisp Slices (art. no. 8108945)	14,80*
	60	raspberries	6,40*
	100 g	sugar	
	20 g	juice binder	
Step 2	2	bunches of basil	6,90*
	1 L	sour cream	
	300 g	sugar	
	100 ml	water	
	20 ml	Grand Marnier	
	2	lemons (for juice)	
Step 3	200 ml	cream	7,70*
	100 g	white chocolate	
	120 g	bittersweet chocolate	
	30 g	butter	
	20 ml	Grand Marnier	
	24	bittersweet hollow spheres	
	24	wooden skewers	
	120 g	bittersweet chocolate (for the coating)	
	100 g	hazelnut brittle	
Step 4	200 ml	cream	7,70*
	100 g	white chocolate	
	120 g	bittersweet chocolate	
	30 g	butter	
	20 ml	whisky	
	24	bittersweet hollow spheres	
	120 g	bittersweet chocolate (for the coating)	
Decoration	24	blackberries	5,96*
	24	raspberries	
	48	blueberries	
	24	physalis	
	24	sweet cherries	
	100 g	crispy pearls	
Total			49,46*

If you're in a hurry you might like to use:

Manufacturer	Art. no.	Name of article	Price in €
erlenbacher backwaren	8108945	Raspberry-Cranberry Crisp Slices	14,80*
		Physalis	7,30*
		Honey cress	
		colate butterfly	
		Blackberries	
		Sweet cherries	
		Raspberry sauce	
Total			22,10*

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...so backen Meister!

\* Average prices may deviate from your purchase prices