

12 3 STEPS...



Step 1

Put the defrosted **Walnut Crunch Slice** on a plate.

Melt isomalt sugar in a pan for the sugar spirals. As soon as the sugar begins to solidify again, pull it around a skewer with the help of a fork. Place the sugar spiral you have just made and a strawberry macaroon on each slice of cake.



Step 2

Boil the raspberry juice with sugar to make raspberry jellies, stir in the soaked gelatine and fill into silicone moulds. Turn out the jellies that have set and place them on the plate.



Step 3

Sprinkle nut crumble onto the plate.

Blend the raspberries, sugar and juice binder and sieve to make the raspberry sauce. Dot the plates with raspberry sauce.

Garnish everything with roasted walnuts, blueberries and honey cress.



... for a
crunchy-effect
full of **sophistication**



Recommended by:
Andreas Scholz
Executive Chef
ESPERANTO Hotel, Fulda



Andreas Scholz



Hint...

Ingredients for 12 portions

Sample calculation

	Quantity	Ingredient	Price in €
Step 1	12	erlenbacher backwaren (art. no. 8108947)	14,80*
	12	Decoration	5,17*
	12	sugar spirals (made of isomalt sugar)	
Step 2	500 ml	Raspberry jellies	1,22*
	100 g	sugar	
	5	sheets of gelatine	
Step 3	150 g	Nut crumble	1,89*
	30	Raspberry sauce	3,20*
	50 g	sugar	
Total	10 g	juice binder	
	24	Decoration	4,77*
	24	roasted walnuts	
	24	blueberries	
Total	24	honey cress leaves	
			31,50*

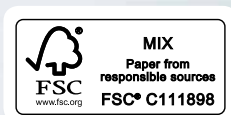


If you're in a hurry you might like to use:

Manufacturer	Art. no.	Name of article	Price in €
erlenbacher backwaren	8108947	Walnut Crunch Slices	14,80*
		Chocolate sticks	6,80*
		Damsons	
		Raspberry sauce	
		Roasted walnuts	
		Honey cress	
		Total	



erlenbacher backwaren gmbh
Wasserweg 39
64521 Groß-Gerau
Tel: 06152 803-0
Fax: 06152 803-347
www.erlenbacher.de



erlenbacher
...so backen Meister!

* Average prices may deviate from your purchase prices