

# KESSKO

## Cream Variations

The KESSKO Cream Stabilisers will give you cream gateaux, slices and roulades that are stable and guaranteed to retain their shape when cut or frozen.

Available in every flavour from fruity apricot to classic cheese cream to tangy and fresh lemon, they're bound to meet your every need.





## Peach and raspberry dream (1 tray, 60 x 20 cm)

### Vanilla-flavoured cream

#### Mix

- 150 g of KESSKO FF for Neutral Cream with 200 g of water (approx. 20 °C) and 50 g of KESSKO Celestiale Ice Cream Paste Vanilla Gold until smooth, and fold in 1,000 g of whipped and unsweetened cream.

### Mirror glaze mix

- 150 g KESSKO FF for Raspberry Cream
- 300 g hot water (the hotter the water, the clearer the glaze)

Sieve the fruit pieces out of the KESSKO FF for Raspberry Cream. Mix the powder with the water until smooth and wait for the foam to settle.

### Structure

- 1 KESSKO Sacher base (60 x 20 cm, made using KESSKO FF for Sacher Mix)
- Spread 750 g of drained peach slices over the base evenly.
- Spread out and smooth the vanilla-flavoured cream over the peaches and then "comb" it to create ridges.
- Put the cake in the fridge for the cream to set.
- Apply the mirror glaze and refrigerate the cake again.

### Decoration recommendation

Divide up the cake and garnish each slice with fresh fruit and KESSKO chocolate decorations or chocolate sprinkles.

## Chocolate mousse gâteau with mango cream centre (Ø 26 cm, 5 cm tall)

### Mango and buttermilk cream

#### Mix

- 60 g of KESSKO FF for Mango and Buttermilk Cream
- 75 g of water (approx. 20 °C) until smooth and fold in
- 300 g of whipped and unsweetened cream.

### Chocolate mousse

#### Beat

- 200 g of KESSKO FF for Mousse au Chocolat, dark,
- 80 g of KESSKO FF for Neutral Cream
- 600 g of pouring cream using the all-in method until the mix has a creamy consistency.

### Structure

- 1 shortcrust pastry base, coated with a KESSKO chocolate couverture of your choice
- 1 base made using KESSKO FF for Brownies (650 g of mix with 50 g of KESSKO Almonds, baton-cut and roasted, per gâteau) encircled with a greased and sugared ring
- Lay on 1 batch of mango and buttermilk cream shaped like a dome.
- Lay on and press down 1 thin layer of sponge (made using KESSKO FF for Chocolate Sponge).
- Spread on and smooth half of the KESSKO Mousse au Chocolat, dark, and distribute the rest evenly over the top in small dollops using a round piping nozzle.
- Remove the ring after refrigerating the gâteau for two hours and sprinkle KESSKO Sweet Snow around the edge of the cake.

### Decoration recommendation

Use film couverture and mango pieces coated with KESSKO Gelatine Glaze Brilliant.



## Raspberry cheesecake with lemon cream (1 tray, 60 x 20 cm)

### Raspberry cheesecake

#### Mix

175 g of KESSKO FF for Cheesecake,  
50 g of sugar,  
200 g of whole egg,  
450 g of cream (33%) and  
675 g of quark (40%)  
slowly with a large whisk for 3-4 min using  
the all-in method until smooth.

Spread the mix onto a pre-baked shortcrust pastry  
base.

Sprinkle 250 g of frozen raspberries (rolled in  
KESSKO Bind-o-Gel) over the mix.

**Baking temperature:** 190 °C (deck oven)

**Baking time:** 40-45 min. (flue open)

### Lemon cream

#### Mix

200 g of KESSKO FF for Lemon Cream with  
250 g of water  
until smooth and fold in  
1,000 g of whipped and unsweetened cream.

### Method

Spread the cheesecake with KESSKO Bind-o-Gel  
and half the lemon cream.

Place a layer of chocolate sponge (made using  
KESSKO FF for Chocolate Sponge) on top.

Spread on the rest of the lemon cream and then  
"comb" it to create ridges.

### Decoration recommendation

Garnish the cake with lime, raspberry, mint leaves  
and chopped KESSKO pistachios.



## Mini tiramisu hats (approx. 36 pcs.)

### Mocha sponge roulade (1 x 80 x 60 cm)

Using the all-in method, beat  
600 g of KESSKO FF for Sponge, light,  
90 g of water,  
60 g of sugar,  
450 g of whole egg, with an electric whisk on a  
high-speed setting for approx. 10 min. and  
then stir in  
30 g of KESSKO Moccana Mocha Paste.

Spread the mix onto a baking tray, sprinkle it with  
butter crumbles and KESSKO Cocoa Nibs and bake  
it.

**Baking temperature:** 240-250 °C (deck oven)  
(allow steam in briefly)

**Baking time:** 6-7 min. (flue closed)

Remove the sponge from the baking tray as soon as  
it has finished baking.

### Tiramisu cream (for 3 strips)

#### Mix

240 g of KESSKO FF for Tiramisu Cream with  
300 g of cold water until smooth and fold in  
1,200 g of whipped and unsweetened cream.

### Soaking liquid (multiple batches)

600 g sugar syrup  
15 g KESSKO Moccana Mocha Paste  
30 g KESSKO Amaretto 49% vol.

### Method

Cut the sponge roulade into three (widthwise) and  
lightly soak it. Spread the tiramisu cream over the  
sponge strips and form a roll with them.

### Decoration recommendation

Cut the sponge roll into pieces 5cm wide, dip the  
pieces in KESSKO Chocobany dark and place them  
on top of shortcrust biscuits. Squirt on dollops of  
tiramisu cream and sieve KESSKO Cocoa over them.  
Garnish the hats with KESSKO Amarettini, fresh  
raspberries and chocolate decorations (made from  
KESSKO chocolate couverture).

## Black Forest cherry drip cake (wreath-shaped baking dish)

### Neutral cream

#### Mix

75 g of KESSKO FF for Neutral Cream  
100 g of water (approx. 20 °C)  
25 g of KESSKO Kirschwasser 60% until smooth  
and fold in 500 g  
of whipped and unsweetened cream.

### Structure

- Grease a ring-shaped baking dish, cover it with cling film and pour in a third of the flavoured cream.
- Place an 18 ring, cut out of a base (made using KESSKO FF for Chocolate Sponge), on top of the cream.
- Pour in the second third of the flavoured cream, cover it with a ring, and follow this with KESSKO Bind-o-Gel, sugar and detached cherries.
- Pour in and smooth out the remaining cream, place a 22 ring, cut out of a base (made using KESSKO FF for Chocolate Sponge), on top of the cream.
- To finish, lay on and lightly press down a shortcrust ring coated with a KESSKO chocolate couverture of your choice.
- Refrigerate the wreath for approx. two hours and then freeze it briefly. After that, dip it in warm water briefly and remove the wreath-shaped baking dish and cling film.
- Dissolve a small amount of KESSKO Chocovari and pour it over the very cold wreath. If necessary, enlarge the run marks with small amounts of Chocovari.

### Decoration recommendation

Decorate the top with hollow truffle cases that have been melted slightly on a dome-shaped lid and immediately dipped in KESSKO Chocolate Fragments HBD, sugar-coated. Add KESSKO Garnish Cherries, red, to the truffle cases.



## Neapolitan cream gateau (Ø 18 cm, 10 cm tall)

### Chocolate cream

#### Mix

50 g of KESSKO FF for Chocolate Cream with  
65 g of water (approx. 40 °C) until smooth  
and fold in  
250 g of whipped and unsweetened cream.

### Vanilla-flavoured cream

#### Mix

40 g of KESSKO FF for Neutral Cream with  
50 g of water (approx. 20 °C) and  
50 g of KESSKO Celestiale Ice Cream Paste  
Vanilla Gold until smooth, and fold in  
250 g of whipped and unsweetened cream.

### Strawberry cream

#### Mix

50 g of KESSKO FF for Strawberry Cream with  
65 g of water (approx. 20 °C)  
until smooth and fold in  
250 g of whipped and unsweetened cream.

### Structure

- Encircle a layer of Sacher base (made using KESSKO FF for Sacher Mix) with a greased and sugared aluminium ring (Ø 18 cm), then pour on and smooth out the chocolate cream.
- Place another greased and sugared aluminium ring on top of the first one, then pour on and smooth out the vanilla cream.
- Lastly, pour on and smooth out the strawberry cream.
- Put the gateau in the fridge for the cream to set and then freeze it.
- Heat KESSKO Chocovari in the microwave, apply it as mirror glaze and let it run down the sides slightly. Enlarge the run marks by adding a little more Chocovari if necessary.

### Decoration recommendation

Fresh fruit and KESSKO chocolate decorations



## Advocaat cream roll with mocha sponge and gianduja brittle (1 log, 80 x 60 cm)

### Mocha sponge roulade

See "Mini tiramisu hats" (p. 3) for basic recipe

### Advocaat cream

#### Mix

250 g of KESSKO FF for Advocaat Cream with  
250 g of cold water and  
130 g of KESSKO Advocaat until smooth  
and fold in  
1,250 g of whipped and unsweetened cream.

### Method

Spread the KESSKO FF for Advocaat cream on the sponge roulades, marble it with KESSKO Crema Gianduja Brittle (approx. 300 g) and roll it into a log as your normally would.

### Decoration recommendation

Coat a slab of baked shortcrust pastry with KESSKO Baking Apricot and place the cream roll on top of it.

Garnish the roll with Advocaat cream, the KESSKO Pencil Chocolate Topping Item and Florentine pieces (made from KESSKO Crispy) and cut it as desired (individual or family pieces).



## Yogurt cream with raspberry sponge (1 tray, 60 x 20 cm)

### Raspberry sponge case (2 trays, 80 x 60 cm)

#### Beat

1,000 g of KESSKO FF for Sponge, light, and  
50 g of whole egg using the all-in method  
with an electric whisk on a high-speed  
setting for approx. 10 min.

#### Mix

100 g of sugar and  
100 g of KESSKO Raspberry Fruit Powder together,  
and then fold them into the mix.

Spread the mix out on two baking trays and sprinkles frozen raspberry pieces and chopped pistachios over it.

**Baking temperature:** 240-250 °C (deck oven)  
(briefly bake with steam)

**Baking time:** 6-7 min. (flue closed)

### Yogurt cream (1 tray, 60 x 20 cm)

#### Mix

300 g of KESSKO FF for Yogurt Cream with  
720 g of cold water until smooth and fold in  
1,000 g of whipped and unsweetened cream.

### Structure

- 1 shortcrust base (pre-baked)
- 3 layers of raspberry sponge case
- 2 layers of yogurt cream

### Decoration recommendation

Give the bake a jellied top using KESSKO Baking Apricot. Divide it up as desired (20 slices or 3-4 cakes).

Add a creative garnish of fresh fruit, KESSKO Swirl Topping Items or chocolate decorations you've made yourself from KESSKO chocolate couverture.

## Black mamba stripe cream gateau (Ø 26 cm, 10 cm tall)

Using the all-in method, beat  
500 g of KESSKO FF for Sponge,  
550 g of whole egg,  
50 g of sugar  
50 g of water, with a narrow whisk on a high-speed setting for 8-10 min. Fold 100 g of KESSKO Ice Cream Paste Black Mamba into the beaten sponge mix, spread out and smooth the sponge mix on two baking trays (60 x 40 cm each) lined with baking paper, and bake it.

**Baking temperature:** 240 °C (allow steam in briefly)  
**Baking time:** 6 min. (flue closed)

Remove the sponge from the baking trays as soon as it has finished baking.

### Sour cherry cream

Mix  
150 g of KESSKO FF for Sour Cherry Cream with  
150 g of water (approx. 20 °C) until smooth,  
and fold in  
600 g of whipped and sweetened cream.

### Method

Spread the sour cherry cream on the sponge roulades evenly, smooth it out and allow it to soak in. Then cut them crosswise into strips 10 cm wide. Now, starting with the short side, roll up two strips to create two cakes with diameters of 18 cm. Place them on two sponge bases (made using KESSKO FF for Sponge Mix) and put them in the fridge.

### Decoration recommendation

Decorate the cakes with garnishing cream (made using KESSKO FF for Neutral Cream), fresh fruit and chocolate decorations (made using decorative films from Jacobi Dekor).



## Strawberry and stracciatella cream slice (1 tray, 60 x 20 cm)

### Strawberry cream

Mix  
140 g of KESSKO FF for Strawberry Cream with  
175 g of water (approx. 20 °C)  
until smooth and fold in  
700 g of whipped and unsweetened cream.

### Stracciatella cream

Mix  
140 g of KESSKO FF for Stracciatella Cream with  
175 g of water (approx. 20 °C)  
until smooth and fold in  
700 g of whipped and unsweetened cream.

### Panna cotta mirror glaze

Mix  
50 g of KESSKO FF for Neutral Cream with  
40 g of hot water until smooth and then stir in  
250 g of pouring cream straight away.

### Structure

- 1 KESSKO Sacher base (60 x 20 cm)
- Pour on the strawberry and stracciatella creams, alternating between the two and then smooth them out. Refrigerate the cake for approx. 2 hours.
- Apply the panna cotta mirror glaze. Colour part of it with strawberry topping beforehand and use this to drizzle the rest.
- Divide the slice into triangles (10 x 10 cm) and then cut them diagonally.

### Decoration recommendation

Use KESSKO topping items, film couverture and fresh fruit as decorations.



## Tiramisu and gianduja brittle cream log with amarena cherries

### Decorated roulade (1 tray, 80 x 60 cm)

#### Mix

200 g of KESSKO Marzipan Raw Mass with 200 g of water until smooth. Then, beat 600 g of egg, 500 g of KESSKO FF for Torte Royale and 120 g of plain wheat flour using the all-in method with an electric whisk on a high-speed setting for approx. 10 min.

Spread the mix out on a baking tray and sprinkle it with KESSKO pistachios, amarena cherries, almonds (chopped) and chocolate fragments HB.

**Baking temperature:** 230-240 °C (deck oven)

**Baking time:** 8-10 min. (flue open)

### Tiramisu cream (1 roll 80 x 60 cm)

#### Mix

280 g of KESSKO FF for Tiramisu Cream with 350 g of water. Then, stir in 150 g of KESSKO Crema Gianduja Croquante before folding in 1,400 g of whipped and unsweetened cream.

#### Method

Spread on the tiramisu cream, sprinkle it with chopped amarena cherries as desired, then roll up the roulade and refrigerate it.

#### Decoration recommendation

Cut the cream log into slices (4-5 cm wide) and garnish them with buttercream rosette, the KESSKO Triangle Topping Item and half a KESSKO amarena cherry.

## Hazelnut cream on a gianduja brittle base (1 tray, 60 x 20 cm)

### Gianduja brittle base

#### Mix

200 g of KESSKO Crema Gianduja Croquante and 200 g of KESSKO Nougat dark, together before folding in 300 g of butter crumbles and then spreading the mix on a pre-baked shortcrust base.

### Hazelnut cream (1 tray, 60 x 20 cm)

#### Mix

200 g of KESSKO FF for Hazelnut Cream with 250 g of water (approx. 20 °C) until smooth and fold in 1,000 g of whipped and unsweetened cream.

### Coating mix

#### Mix

250 g of KESSKO Chocolate Nougat Creme Chocovari (approx. 40 °C) with 100 g of KESSKO Crema Gianduja Croquante.

#### Method

Make a gianduja brittle base and immediately place a thin layer of light sponge (made using KESSKO FF for Sponge) on top of it. Pour on half of the hazelnut cream and follow this with a second layer of light sponge. Lastly, pour on and smooth out the rest of the hazelnut cream.

#### Decoration recommendation

Pour the coating mix over the slightly frozen slice and divide it up as desired (20 slices or 3-4 cakes). Add a creative garnish of KESSKO Hazelnut Kernels, KESSKO Swirl Topping Items or chocolate decorations you've made yourself from KESSKO chocolate couverture.



## Rainbow naked cake (Ø 26 cm, any height)

Basic recipe for coloured sponge bases  
(for 3 bases of Ø 26 cm, 5 cm tall)

Beat

1,000 g of KESSKO FF for Sponge, light,  
650 g of whole egg  
150 g of cold water using the all-in method with  
a narrow whisk on a high-speed setting  
for at least 10 min.

At the end, add and stir in AZO-free (important)  
food colouring.

**Baking temperature:** 190 °C (deck oven)

**Baking time:** approx. 35 min.

### Method

Cut the coloured sponge bases into layers and  
place the first layer on top of shortcrust base  
coated in KESSKO Baking Apricot. Apply the layers  
with any flavoured cream, (for example KESSKO  
FF for Lemon Cream).

### Decoration recommendation

Garnish the cake with decorations you've made  
yourself using KESSKO chocolate couverture.

### Tip from the baking studio

If you need to strengthen the stability of your cream, increase the amount of KESSKO cream stabiliser by 10%.

