

KESSKO

Marzipan

Use high-quality marzipan raw masses from KESSKO for moulding or baking.



KESSKO Marzipan

At KESSKO, the quality of marzipan begins long before it's actually made. We select the almonds carefully, analyse them in our own laboratory and grind them using a gentle milling process.

Here's an overview of the quality of our marzipan raw mixes M0:

	Properties of M0 Premium (18003)	Properties of M0 Basic (18033)
Almond Content	approx. 56 %	approx. 52 %
Colour	Slightly darker	Slightly lighter, yellowy beige
Flavour	Delicate, rounded and pleasant with a subtle hint of bitter almond	Aromatically sweet
Moisture content	Between 16.0 and 17.0 %	Between 15.5 and 16.5 %
Consistency	Longer structure due to its milling process (has baking advantages)	Medium hard
Behaviour during baking	Retains its shape, doesn't run or spread, and doesn't develop cracks	Possible
2:1 mixing	No problem at all	Possible
1:1 mixing	It may be necessary to add 2-3 % water and 2-3 % glucose syrup.	Possible
Minimum shelf life	6 months	6 months

Advantages of KESSKO Marzipan Raw Mix M0 Premium

Baking advantages

Products such as egg white macaroons, egg yolk macaroons, Bethmännchen and almond horns develop perfect cracks, yet don't run or spread.

Example recipe for almond horns

Knead 300 g of marzipan raw mix, 200 g of granulated sugar, an egg white (approx. 30 g) into a cohesive mixture, use an ice cream scoop to scoop it out onto almond flakes and then roll out the crescents. Bake the crescents at 180-200 °C.

Example recipe for Bethmännchen

Knead and then mould 2,000 g of marzipan raw mix, 60 g of honey, 20 g of rose water. Top the Bethmännchen with almonds dipped in egg white and leave them to stand for 4 hours. Brown them in the oven at 230 °C.

Mixing advantages

Water and glucose easily can be added to marzipan when mixing it and have an extremely positive effect on its mixing behaviour. We recommend adding 2-3 % water and 2-3 % glucose. This means a 1:1 ratio can also be used without any problems when mixing it.

The mix is excellent for make specialities from other countries too. The mix's almond content is above the legal minimum requirement.

KESSKO Marzipan Raw Mix M0 Premium's sugar content is below the market average and therefore within the tolerated level guidelines. Its almond content is above the market average.

For this reason, extra sugar can often be added in recipes, depending on what you are making.