



BrittleTip.

Tips and ideas from KrokantConfiserie

Customers will be reaching for these stars.

When it comes to Christmas, enjoyment and fantasy know no limits. This brittle tip shows how the finest almond brittle and nougat with cinnamon can be used to conjure up three tempting Christmas specialities in just a few steps. The brittle stars required for this are available in boxes of 336 pieces (8 films with 42 pieces).

Brittle stars, Item No. 22000117



1. The filling

The brittle stars can be filled manually or with a standard filling machine. Nougat with the festive addition of cinnamon is recommended as the filling.



2. Folding up

Combine the filled brittle star halves by hand or with the aid of a folding frame.



3. Folding frame

The more stars are produced in a working step, the more practical a reliable folding frame is.

Folding frame Item No. 8000
Adapter Item No. 8107



4. Buffing

Once the filling has set, our brittle lacquer gives the stars their silky shine. Then dip the stars up to the edge in dark couverture chocolate. Brittle lacquer Item No. 9000



5. Decorating

The second option for decorating is to draw large circles with dark couverture chocolate over the stars covered in milk couverture chocolate.



6. Sprinkling

The third option is covered with a dark couverture chocolate so that it can be sprinkled subtly at the end with silver-coloured nonpareils.

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Die KrokantConfiserie