

KRANSE XX

Marrzipan & baking paste



Odense

SWEET AND CRUNCHY WITH KRANSE XX



FRUIT DREAMS

- 1000 g ODENSE Kranse XX or Kranse Almond XX
- 300 g forest fruit mix or blueberries, frozen (drained weight)
- 300 g sugar
- approx. 110 g egg whites

Thaw the frozen berries the day before use and drain the juice from the berries. The less juice the more moisty the cakes will become. Mix the drained berries with the marzipan/baking paste and sugar. Add egg whites and mix to a uniform paste. Pipe out the cakes of approx. 40 g each in the shape you like. Bake at 225° C for 10 - 12 min. When the cakes are cold spread chocolate on the bottom.

TIP: The cakes are best kept in a freezer covered in plastic until usage.

DANISH PASTRY FILLING

- 500 g sugar
- 500 g ODENSE Kranse XX or Kranse Almond XX
- 500 g margarine

Mix sugar and Kranse XX well to a crumble. Add margarine and mix until the paste is smooth. Use as filling for Danish pastry.

Pastry dough:

- 1000 g cold water or milk
- 200 g fresh yeast
- 150 g sugar
- 20 g salt
- 500 g eggs
- 2350 g wheat flour (very cold)
- 2500 g puff pastry butter or margarine

Mix all the ingredients except for the butter to a smooth and flexible dough. Roll in the butter/margarine in the dough so you end up having 27 layers of butter and 28 layers of dough (3x3).

Be aware that the dough will get warmer as you are working with it, which melts the butter and will not give you the perfect flaky layers. Leave the dough to rest in the refrigerator a couple of times while working with it and let it rest in the refrigerator for another ½ hour after finishing the rolling.

Roll down the pastry dough, use the pastry filling and make your favourite pastry.

TIP: The result of the pastry will be better if you freeze the wheat flour for a couple of hours before making the dough.

The Danish pastry filling can be used for croissant filling and soft dough cakes. Add flavour to the filling e.g. orange to make your own recipe.



FRANGIPANE WITH FRUIT

Sweet paste dough:

1000 g	flour
665 g	margarine
340 g	icing sugar
115 g	eggs
20 g	baking powder

Mix all the ingredients using a dough hook to form a uniform paste. Leave the dough to rest cold before use.

Frangipane paste:

500 g	ODENSE Kranse XX or Kranse Almond XX
500 g	sugar
500 g	margarine
450 g	eggs
100 g	flour

Mix Kranse XX with sugar. Add the margarine slowly to avoid lumps. Add eggs little by little. Save some egg to be added with the flour and mix well. Roll down the sweet paste dough to 2.5 mm and cut out discs in the size that will fit into your baking form. Fill up the form $\frac{3}{4}$ with frangipane paste and add fruit or berries (frozen or fresh). Bake at 190° C for approx. 15 min. Freeze the cakes before dipping in chocolate.

TIP: Frangipane paste can be used in various kinds of cakes. Try it as a base for your fruit tart or mix it 50/50 with your sponge cake for a delicious moist and tasteful cake.



RUHBARB AND MARZIPAN SLICE

Sweet paste dough:

2000 g	flour
1330 g	margarine
680 g	icing sugar
230 g	eggs
40 g	baking powder

Mix all the ingredients using a dough hook to form a uniform paste. Leave the dough to rest cold before use.

Filling:

400 g	ODENSE Kranse XX or Kranse Almond XX
150 g	sugar
100 g	egg whites
	custard cream
	rhubarb (frozen or fresh)

Roll down sweet paste dough to 3 mm and place the dough on silicone paper. Cut the dough in strips 15-20 cm wide and pipe a thick line of filling along the middle of the dough. Add the same amount of custard cream on top of the filling and top up with slices of rhubarb. Make sure you do not cover the sides of the dough. Slice the sides of the dough in strips of 2 cm and braid the strips from side to side to make a nice pattern. Brush with egg wash and sprinkle with cane sugar and almond flakes. Bake at 190 °C for approx. 20 min.



ODENSE KRANSE XX

a multi-purpose, high-quality baking paste based on apricot kernels and almonds. Kranse XX is a fine ground, bake stable paste with a slightly bitter taste. Kranse XX can be used to produce a wide variety of cakes.

Kranse XX is supplied in cartons of 10 x 1 kg rolls and in cartons of 2 x 5 kg blocks.

ODENSE Kranse Almond XX

a multi-purpose, high-quality marzipan containing 58% almonds suitable for both confectionery and baking.

Kranse Almond XX is a very fine ground marzipan with a sweet almond flavour. The unique production process of Kranse Almond XX increases the baking stability compared to other pure almond marzipans.

Kranse Almond XX is supplied in cartons of 2 x 5 kg blocks.

Shelf life

9 months from the date of production.
Store cool and dry.



BY APPOINTMENT TO THE ROYAL DANISH COURT

ODENSE MARCIPAN

5000 ODENSE C · DENMARK

Odense Marzipan A/S · Toldbodgade 9 - 19 · DK-5000 Odense C · Tlf. +45 63 11 72 00 · www.odense-marzipan.com