

Coconut Basboussa with Osa

Petits Gâteaux



RECIPE QUANTITY	15	petit gateaux	RECIPE NUMBER	PG20171
------------------------	----	---------------	----------------------	---------

Basboussa

100 g fresh eggs	3.53oz
150 g milk 3.5%	5.29oz
150 g sunflower oil	5.29oz
120 g granulated sugar	4.23oz
100 g pastry flour type 550	3.53oz
70 g desiccated coconut	2.47oz
140 g semolina	4.94oz
3.5 g baking powder	0.12oz

Mix the eggs, milk and oil together. Combine the dry ingredients of sugar, flour, coconut, semolina and baking powder, add to the liquid mixture and incorporate all together.

Mangonosa Chantilly

500 g heavy cream 35%	17.64oz
125 g Mangonosa, Filling mango passionfruit	4.41oz

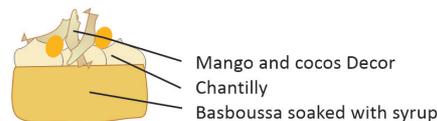
Heat the cream and add the melted Mangonosa to it. Emulsify well and leave in the fridge for 12 hours before whipping. The Mangonosa can also be replaced with another Osa if required.

Lemon Syrup

360 g water	12.7oz
140 g granulated sugar	4.94oz
5 g lemon juice fresh	0.18oz

Boil the water with the sugar and the lemon juice. Let it boil for 10 - 15 minutes. Cool it down and use it cold.

Structure



Coconut Basboussa with Osa

850 g Basboussa	29.98oz
625 g Mangonosa Chantilly	22.05oz
505 g Lemon Syrup	17.81oz

Basboussa

Fill the Silicon forms 5.5 x 8 cm Ø / 2.17 x 3.15 inches Ø / 25 mm / 0.98 inch high to 2/3 and bake.

Baking temperature: 180°C / 356°F
Baking time: approx. 25 minutes.

Finishing

Pour the cold syrup over the hot basboussa. Leave to infuse for a few hours. Whip the chantilly and pipe onto the basboussa. Decorate as desired.

FELCHLIN PRODUCTS

DC77	Mangonosa, Filling mango passionfruit
------	---------------------------------------

Please note: Some products are not available in all markets

Coconut Basboussa with Osa

Petits Gâteaux



Recipe number : PG20171

Description : Arabic cocnut-semolina dessert with an airy Osa chantilly

Sales data :		Nutritional values per 100 g :	
Shelf life	3 days	Kilocalorie (kcal)	323
Selling days	1 day	Kilojoule (kJ)	1352
Selling price		Lipids	22.4 g
Selling unit	1 petit gateaux	saturated fatty acids	10.04 g
		Carbohydrates	26.56 g
		of which sugars	17.59 g
		Proteins	3.29 g
		Salt	0.13 g

Declaration :

Cream, water, sugar, sunflower oil, **whole milk**, **semolina**, **eggs**, **wheat flour**, desiccated coconut 4%, coconut oil, maltodextrin, **lactose**, mango fruit powder , **whole milk powder**, lemon juice, passionfruit powder, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), illipe butter, shea butter, emulsifier (soya lecithin), natural flavour, colore

State 25.11.2024

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation