

Mille Feuille Chocolate noir modern

with raspberry



RECIPE QUANTITY 14 pieces

RECIPE NUMBER PG20349

Puff Pastry for slices

550 g water	19.4oz
1075 g pastry flour type 400	37.92oz
25 g salt	0.88oz
10 g white wine vinegar	0.35oz
1000 g butter butter for turns	35.27oz

Combine all the ingredients except the butter for the turns and knead to obtain an elastic dough. Weigh at 1600 g / 56.4 oz. Leave to rest in the fridge for at least 4 hours in the fridge.

Turn with butter; 5 single turns, rest in the fridge for at least 1.5 hours between each tour.

Pastry Cream exquisite

500 g milk 3.5%	17.64oz
500 g heavy cream 35%	17.64oz
8 g bourbon vanilla bean (1 pc = 4g) seeds of 1 pc	0.28oz
140 g past. liquid egg yolk	4.94oz
140 g granulated sugar	4.94oz
60 g inulin HSI	2.12oz
60 g Vanilla cream powder, Custard powder with vanilla, Warm	2.12oz
22 g gelatine powder (200 Bloom)	0.78oz
100 g water	3.53oz
1200 g heavy cream 35%	42.33oz

Bring the milk, first quantity of cream and scraped vanilla pod to the boil. Whisk the egg yolks with the sugar, inulin and vanilla cream powder until creamy. Soak the

gelatine powder in cold water for 10 minutes and dissolve. Pour some of the liquid into the egg yolk mixture, stir, pour in the remaining milk/cream mixture and bring to the boil, add the dissolved gelatine and stir until smooth, add the cold liquid second quantity of cream and homogenise with a hand blender. Fill into vacuum bags and seal, cool immediately to 4°C / 39.2°F, store in the fridge, place in the freezer for 20 minutes before use. Whip until creamy and fluffy at a core temperature of 0 - 2°C / 32 - 35.6°F.

Tip

Can be stored shrink-wrapped in bags in the freezer for several days, defrosted and whipped at a core temperature of 0 - 2°C / 32 - 35.6°F as required.

For a mousseline, 200 g / 7.05 oz of whipped butter or whipped OSA filling can be added per 1000 g / 35.3 oz of whipped vanilla cream and 5 - 10% flavouring paste such as Pistacia Vera for flavouring. Egg yolk contains the enzyme amylase, which can interfere with the thickening process, resulting in bound or unbound cream. Very high heat in the cooking process deactivates the enzyme, so always cook the cream thoroughly to set it perfectly.

Vanilla cream Chocolate Maracaibo 65%

1000 g Pastry Cream exquisite	35.27oz
200 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	7.05oz

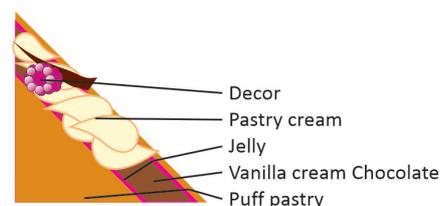
Mix the freshly cooked, still warm vanilla cream with the couverture, emulsify for approx. 1 min. using a hand blender. Fill into vacuum bags and seal, cool immediately to 4°C / 39.2°F, store in the fridge or freezer, whip at a core temperature of 0 - 2°C / 32 - 35.6°F for approx. 5 - 10 minutes until fluffy and creamy.

Raspberry jelly

700 g raspberry puree without added sugar, Boiron	24.69oz
220 g granulated sugar	7.76oz
60 g inulin HSI	2.12oz
20 g pectin NH	0.71oz

Warm the puree to 40°C / 104°F. Mix the sugar, inulin and pectin and gradually add, bring to the boil and chill.

Structure



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800 g Puff Pastry for slices	28.22oz
120 g English sugar (fine grade)	4.23oz

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350 g Pastry Cream exquisite	12.35oz
800 g Vanilla cream Chocolate Maracaibo 65%	28.22oz
330 g Raspberry jelly	11.64oz
150 g fresh raspberries	5.29oz
50 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	1.76oz
60 g granulated sugar for caramelise	2.12oz

Puff pastry

Roll out to 2 1/4 mm / 0.089 inch, sprinkle with English sugar, finish roll out to 2 mm / 0.079 inch, poke well with a serrated roller, lightly sugar again with a sieve. Cut into 56 x 32 cm / 22.05 x 12.6 inches rectangles, cover with Silpain mat and pre-bake.

Baking temperature: 190°C / 374°F until golden yellow

bake until caramelised

Baking temperature: 220 - 230°C / 428 - 446°F

While still warm, cut three strips measuring 50 x 9 cm/ 19.69 x 3.54 inches.

Finishing

Spread the inside of 2 strips of puff pastry with smooth jelly. Pipe on the whipped Vanilla cream Chocolate using a 9-hole nozzle. Place the puff pastry strips on top, press down lightly and pipe the whipped Vanilla cream Chocolate again using a perforated nozzle. Place the strip of puff pastry on top, press down lightly, freeze briefly, cut into squares 7 x 9 cm / 2.76 x 3.54 inches, caramelise the sugar and grind to a fine powder, dust and caramelise with a Blow torch, cut half in triangles, stand upright and decorate the cut surface with whipped vanilla cream using a St. Honoré nozzle, garnish with raspberries and couverture leaves.

FELCHLIN PRODUCTS

CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
UE05	Vanilla cream powder, Custard powder with vanilla, Warm

Please note: Some products are not available in all markets

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Recipe number : PG20349

Description : Cream slice with the finest dark chocolate cream and fruity raspberry jelly

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	317
Selling days	1 day	Kilojoule (kJ)	1325
Selling price		Lipids	21.59 g
Selling unit	1 piece	saturated fatty acids	12.72 g
		Carbohydrates	26.03 g
		of which sugars	16.18 g
		Proteins	3.35 g
		Salt	0.34 g

Declaration :

Cream, raspberry, sugar, **wheat flour**, **butter**, water, **whole milk**, cacao kernel, **egg yolk**, inulin, cacao butter, maize starch, edible gelatine, edible salt, gelling agent (pectin), vanilla, white wine vinegar (white wine vinegar, **preservative potassium metabisulphite**, acetic acid), colouring agents (riboflavin, sunset yellow S, carotene), dried glucose syrup, thickening agent (locust bean gum and guar gum), vanilla extract Madagascar

State 15.04.2025

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

Allergen information is compliant with current Swiss legislation