

# Chocoras

## Petits Gâteaux



<b>RECIPE QUANTITY</b>	16	petits gâteaux	<b>RECIPE NUMBER</b>	PG20216
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### Almond dacquoise

375 g fresh egg whites	13.23oz
3 g cream of tartar	0.11oz
90 g granulated sugar	3.17oz
300 g almonds peeled, ground	10.58oz
300 g icing sugar	10.58oz
150 g almonds roasted, chopped	5.29oz

Whisk the egg white, cream of tartar 1:1 and granulated sugar to a meringue. Fold in the almond powder, icing sugar and chopped almonds. Spread onto a Silpat sheet and bake.

### Raspberry Cream

100 g raspberry purée	3.53oz
50 g heavy cream 35%	1.76oz
50 g milk 3.5%	1.76oz
55 g past. liquid egg yolk	1.94oz
18 g Gelatine mix solution	0.63oz

Make an anglaise with the raspberry purée, cream, milk and egg yolks. Add the bloomed gelatine.

### Gelatine mix solution

100 g gelatine powder	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 min. in cold water. Use for further processing or refrigerate.

### Costa Rica 70% mousse

70 g milk 3.5%	2.47oz
45 g heavy cream 35% liquid	1.59oz
90 g past. liquid egg yolk	3.17oz
75 g past. liquid egg white	2.65oz
50 g granulated sugar	1.76oz
21 g Gelatine mix solution	0.74oz
160 g Costa Rica 70%-72h, Chocolat foncé de couverture, Rondo	5.64oz
290 g heavy cream 35% lightly whipped	10.23oz

Make a crème anglaise with milk, cream and egg yolks. Add the Gelatine mix and pour over the melted chocolate. Make a meringue. Fold the meringue and lightly whipped cream into the above base.

### Edelweiss Glaze

150 g water	5.29oz
300 g granulated sugar	10.58oz
300 g glucose	10.58oz
200 g sweetened condensed milk	7.05oz
140 g Gelatine Preparation	4.94oz
300 g Edelweiss 36%, White chocolate couverture, Rondo	10.58oz

Cook the sugar, water and glucose to 103°C / 217.4°F. Pour over the condensed milk, Gelatine Mix and Edelweiss couverture. Add the food colouring. Emulsify and refrigerate until required.

### Tip

Prepare the glaçage at least 24 hours in advance because of the necessary crystallisation of the couverture.

### Gelatine Preparation

23 g gelatine leaves (1 pc = 2g)	0.81oz
117 g water	4.13oz

Let bloom the gelatine in the cold water. Then heat to 80°C / 176°C. Use immediately or pasteurize.

### Structure



### Chocoras

1200 g Almond dacquoise	42.33oz
270 g Raspberry Cream	9.52oz
800 g Costa Rica 70% mousse	28.22oz
1400 g Edelweiss Glaze	49.38oz
150 g Praline Croquantine, Filling almond with biscuit splinters	5.29oz

### Almond Dacquoise

Spread onto a Silpat sheet and bake.  
Baking temperature: 200°C / 392°F  
Baking time: 15 - 20 minutes

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### Finishing

Dispense the Raspberry Cream in 40 mm / 1.6 inches demisphere flexipan moulds and freeze. Melt and spread a thin layer of Praline Croquantine on the Almond Dacquoise. Pipe the Dark Chocolate Mousse in 80 mm / 3.1 inches demisphere. Place the frozen Raspberry Cream in. Finish with the Dacquoise. Freeze. Unmould. Glaze and decorate.

### FELCHLIN PRODUCTS

CO27	Costa Rica 70%-72h, Chocolat foncé de couverture, Rondo
CS84	Edelweiss 36%, White chocolate couverture, Rondo
DC14	Praline Croquantine, Filling almond with biscuit splinters