

Bolivia 45% Lychee and Raspberry Mousse

Petits Gâteaux



RECIPE QUANTITY	30	petits gateaux	RECIPE NUMBER	PG20403
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Lychee Jelly

285 g lychee purée without added sugar, Boiron	10.05oz
15 g lime juice, fresh	0.53oz
30 g granulated sugar	1.06oz
35 g Gelatine mix solution	1.23oz

Soak the gelatine in cold water and squeeze out well. Add to the puree/juice and warm gently until dissolved. Remove from the heat and stir in the sugar.

Gelatine mix solution

100 g gelatine powder (200 Bloom)	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

Milk Chocolate Raspberry Mousse

480 g Crème Anglaise, less sweet	16.93oz
195 g raspberry puree without added sugar, Boiron	6.88oz
195 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	6.88oz
84 g Gelatine mix solution	2.96oz
600 g heavy cream 35% geschlagen	21.16oz

Melt the couverture to 45°C / 113°F. Warm the creme anglaise and the raspberry puree to 45°C / 113°F, stir in the gelatine mass and form a ganache together with the melted couverture. Carefully mix in the lightly whipped cream.

Crème Anglaise, less sweet

200 g milk 3.5%	7.05oz
200 g heavy cream 35%	7.05oz
80 g past. liquid egg yolk	2.82oz
20 g granulated sugar	0.71oz

Bring the milk and cream to the boil and pour slowly onto the egg / sugar mixture. Stirring continuously and carefully cook to 82 - 84°C / 179.6 - 183.2°F and then strain through a fine sieve.

Almond Sponge

320 g California 1:1, Bakeable filling almond	11.29oz
115 g fresh eggs	4.06oz
1.5 g fleur de sel	0.05oz
200 g fresh eggs	7.05oz
80 g granulated sugar	2.82oz
100 g butter	3.53oz
50 g cornmeal	1.76oz
5 g baking powder	0.18oz

Beat the California almond paste with the first amount of egg together until smooth. Add the sugar and the second amount of egg and beat for approx. 10 minutes until you have a well-aerated sponge. Stir in the melted butter and the cornflour sieved together with the baking powder.

Gianduja Croquantine

100 g Fina Noble Valencia 60%, Praline Paste Almond	3.53oz
50 g Dominicana Blanc 36% Organic, White chocolate couverture, Rondo	1.76oz
15 g Croquantine, Pastry product, Croquantine	0.53oz

Mix the tempered couverture together with the Fina Noble 60% and add the crushed Croquantine.

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Raspberry cream

200 g raspberry puree without added sugar, Boiron	7.05oz
70 g pasteurised liquid egg	2.47oz
60 g past. liquid egg yolk	2.12oz
50 g granulated sugar	1.76oz
80 g butter	2.82oz
28 g Gelatine mix solution	0.99oz

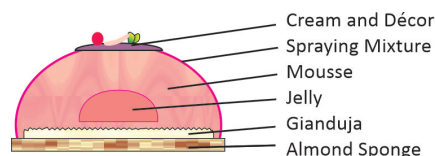
Bring the raspberry puree and butter to the boil and pour slowly over the egg/sugar mixture. Stirring continuously and carefully cook to 82 - 84°C / 179.6 - 183.2°F, add the gelatine mass and strain through a fine sieve.

Chocolate Spraying Mixture

250 g Dominicana Blanc 36% Organic, White chocolate couverture, Rondo	8.82oz
250 g Cacaobutter Bio, Cacao butter, Grated	8.82oz
1 g Colored cocoa butter white_Cuzco white, Cacao butter with colour	0.04oz
2.5 g Colored cocoa butter red, Cacao butter with colour	0.09oz

Mix together and strain before using.
Spray at 32 - 34°C / 89.6 - 93.2°F.

Structure



Bolivia 45% Lychee and Raspberry Mousse

365 g Lychee Jelly	12.88oz
1554 g Milk Chocolate Raspberry Mousse	54.82oz
871.5 g Almond Sponge	30.74oz
165 g Gianduja Croquantine	5.82oz
488 g Raspberry cream	17.21oz
503.5 g Chocolate Spraying Mixture	17.76oz

Jelly

Fill into 3 cm / 1.1811 inches diameter silicone hemisphere moulds and freeze.

Sponge

Spread onto à 600 x 400 mm / 23.62 x 15.75 inches Silpat, bake.

Baking temperature: 190°C / 374°F

Baking time: approx. 10 minutes

Chill and cut out 5 cm / 1.9685 inches diameter discs. Spread the gianduja onto the cut out sponge discs.

Cream

Pipe into 4 cm / 1.5748 inches decorative spiral silicone forms chill until set and then freeze.

Finishing

Pipe in 25 g / 0.88 oz of the mousse into 6 cm / 2.3622 inches diameter silicone moulds and chill. Lay on a frozen jelly and pipe on another 15 g / 0.53 oz of mousse.

Place on top of the mousse the cut out sponge/gianduja disc. Chill until the mousse has crystallised and then freeze.

Remove and spray with the spraying mixture. Lay on the frozen cream decoration and place a plain or decorative chocolate band around each individual pastry. Decorate further as required.

FELCHLIN PRODUCTS

CF88	Colored cocoa butter white_Cuzco white, Cacao butter with colour
CF97	Colored cocoa butter red, Cacao butter with colour
CO92	Dominicana Blanc 36% Organic, White chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
DC78	Fina Noble Valencia 60%, Praline Paste Almond
HA20	Croquantine, Pastry product, Croquantine
KK43	California 1:1, Bakeable filling almond

Please note: Some products are not available in all markets

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Petits Gâteaux



Recipe number : PG20403

Description : Raspberry mousse with lychee jelly core on crunchy almond sponge

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	883
Selling days	1 day	Kilojoule (kJ)	3695
Selling price		Lipids	28.08 g
Selling unit	1 petits gateaux	saturated fatty acids	14.92 g
		Carbohydrates	19.35 g
		of which sugars	17.89 g
		Proteins	5.12 g
		Salt	0.19 g

Declaration :

Cream, sugar, cacaobutter, raspberry 10%, **eggs**, lychee 7%, **almonds**, **whole milk**, **butter**, water, **egg yolk**, **whole milk powder**, corn flour, cacao kernels, edible gelatine, lime, **wheat flour**, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), fleur de sel (sea salt), coconut fat, rape seed oil, edible salt, preserving agents (sorbic acid, potassium sorbate), colour (allura red AC), **skimmed milk powder**, emulsifier (sunflower lecithin), butter fat, vanilla extract, flavour, colour calcium carbonates, **barley malt extract dried**, **colouring**, modified starch, colour (paprika extract), vegetable fat, Trehalose, vegetable juice, spirulina, acidifier (citric acid)

State 29.10.2024

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

Allergen information is compliant with current Swiss legislation