

# Gianduja Orange

## Petits Gâteaux



<b>RECIPE QUANTITY</b>	1	sheet of 600 x 400 mm 15.75 x 23.62 inches	<b>RECIPE NUMBER</b>	PG20283
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### Sponge Chocolate with Maracaibo 65% grated and almond paste

150 g fresh egg whites	5.29oz
1 g egg white powder	0.04oz
50 g granulated sugar	1.76oz
360 g California 1:1, Bakeable filling almond	12.7oz
350 g fresh eggs	12.35oz
100 g butter liquid	3.53oz
30 g pastry flour type 400	1.06oz
5 g baking powder	0.18oz
40 g Cacao powder 20-22%	1.41oz
120 g Maracaibo Clasificado 65%, Dark chocolate couverture, Grated	4.23oz

Whisk the egg white, egg white powder and sugar to obtain a meringue. Whip the almond paste and whole eggs. Melt the butter and incorporate into the almond mixture. Add the sifted flour, baking powder and Cacao powder. Add half of the meringue into the mixture and delicately mix. Add the remaining meringue and the grated couverture.

### Cream Diplomat with Hazelnut Gianduja M

500 g Pastry cream - low sugar	17.64oz
500 g Gianduja M Intenso Hazelnut, Gianduja hazelnut, Bar	17.64oz
500 g heavy cream 35% lightly whipped	17.64oz
80 g Gelatine mix solution	2.82oz

Mix the warm pastry cream and the melted Gianduja together. Add the Gelatine mix. Cool the mix to 35°C / 95°F before folding in the lightly whipped heavy cream.

### Pastry cream - low sugar

48 g Vanilla cream powder, Custard powder with vanilla, warm	1.69oz
40 g granulated sugar	1.41oz
100 g milk 3.5%	3.53oz
300 g milk 3.5%	10.58oz

Combine the vanilla cream powder and sugar and add to the first amount of milk. Stir until well dissolved. Bring to a boil the second amount of milk. Incorporate the milk/ vanillapowder mixture and bring once again to a boil. Refrigerate the Pastry Cream overnight. Before use, beat well.

### 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.

### Orange confit

648 g oranges (1 orange = 180g) organic	22.86oz
140 g bitter orange purée	4.94oz
140 g water	4.94oz
50 g glucose syrup DE 41-46	1.76oz
5 g pectin NH	0.18oz
300 g granulated sugar	10.58oz

Wash the oranges and make holes in the oranges with a needle. Cook approx. 15 minutes until soft in light salt water. Wash the oranges and cut into pieces 20 x 20 mm / 0.8 x 0.8 inches and remove the seeds. Mix the sugar and pectin. Cook all remaining ingredients with the oranges, add the sugar and pectin and cook for 7 minutes. Place in the food processor and cut to smaller pieces.

### ChocoBrillant glaze

500 g Chocolate glaze	17.64oz
50 g water	1.76oz

Warm ChocoBrillant with water up to 40°C / 104°F.

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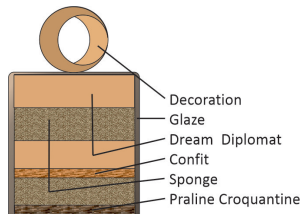
## Petits Gâteaux

### Chocolate glaze

61 g water	2.15oz
87 g granulated sugar	3.07oz
87 g glucose syrup DE 41-46	3.07oz
104 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	3.67oz
39 g Gelatine mix solution	1.38oz
70 g sweetened condensed milk	2.47oz
52 g cold glazing gel	1.83oz

Bring the water, the sugar and glucose to 103°C / 217.4°F. Little by little pour over the couverture. Add the Gelatine mix and emulsify. Add the condensed milk and cold glazing gel. Mix until well combined avoiding bubbles using a hand blender. Use at 25°C / 77°F.

### Structure



### Gianduja Orange

<b>2410 g <i>Sponge Chocolate with Maracaibo 65% grated and almond paste</i></b>	<b>85.01oz</b>
<b>400 g <i>Praline Croquantine, Filling almond with biscuit splinters</i></b>	<b>14.11oz</b>
<b>1580 g <i>Cream Diplomat with Hazelnut Gianduja M</i></b>	<b>55.73oz</b>
<b>1275 g <i>Orange confit</i></b>	<b>44.97oz</b>
<b>100 g <i>ChocoBrillant glaze</i></b>	<b>3.53oz</b>

### Biscuit Chocolat

Fill the sponge mixture into Flexipan mats of 400 x 600 mm / 15.7 x 23.6 inches and bake.

Baking temperature: 190°C / 374°F in a deck oven

Baking time: 17 minutes

After baking turn onto a cold tray.

### Finishing

Use one tray of the Biscuit Chocolat with frame 400 x 600 mm / 15.75 x 23.62 inches. Warm up the Praline Croquantine and spread thinly and uniformly on baking paper inside the frame. Add one layer of Biscuit Chocolat while the Praline Croquantine is still soft. Add a layer of Orange confit followed by 50% of the Gianudja mousse and spread even. Add one more layer of Biscuit Chocolat and top with the mousse again and freeze. Cut in strips of 70 mm / 2.76 inches and cover thinly with the liquefied Chocolate glaze, let set. Cut in 30 mm / 1.2 inches wide pieces and decorate.

### FELCHLIN PRODUCTS

CP77	Gianduja M Intenso Hazelnut, Gianduja hazelnut, Bar
CS29	Maracaibo Clasificado 65%, Dark chocolate couverture, Grated
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DC14	Praline Croquantine, Filling almond with biscuit splinters
HA01	Cacao powder 20-22%
KK43	California 1:1, Bakeable filling almond
UE03	Vanilla cream powder, Custard powder with vanilla, warm

Please note: Some products are not available in all markets

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## Petits Gâteaux



**Recipe number :** PG20283

**Description :** Intense chocolate petit gâteau with a Grand Cru sponge, fresh orange confit and vanilla gianduja cream made with our dark Gianduja Intenso almond

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	2 days	Kilocalorie (kcal)	312
Selling days	1 day	Kilojoule (kJ)	1306
Selling price		Lipids	19.14 g
Selling unit	1 piece	saturated fatty acids	7.64 g
		Carbohydrates	27.26 g
		of which sugars	23.74 g
		Proteins	6.41 g
		Salt	0.2 g

### Declaration :

Sugar, **eggs**, oranges 11%, **cream**, **almonds**, **whole milk**, **egg white**, water, **butter**, **hazelnuts**, cacao kernel, cacaobutter, **whole milk powder**, orange, **wheat flour**, cacao powder, glucose syrup (wheat glucose), maize flour, bitter orange, sunflower oil, **sweet condensed milk**, edible gelatine, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), gelee (glucose syrup, water, sugar, fructose, gelling agent (pectin), acidifier (citric acid), preservative (potassium sorbate)), coconut fat, gelling agent (pectin), rapeseed oil, **egg white powder**, edible salt, **skimmed milk powder**, butterfat, emulsifier (sunflower lecithin), preserving agents (sorbic acid, potassium sorbate), flavour, acidity regulator (potassium carbonate), vanilla, emulsifier (rapeseed oil lecithin), colouring agents (riboflavin, sunset yellow S, beta-carotene), dried glucose syrup, **barley malt extract**, paprika, gelling agents (carbo bean gum, guar gum), vanilla extract Madagascar

State

08.04.2025

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Petits Gâteaux

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

Allergen information is compliant with current Swiss legislation