

# Chocolate Secret

## Petits Gâteaux with Maracaibo 88%



|                        |   |   |                      |         |
|------------------------|---|---|----------------------|---------|
| <b>RECIPE QUANTITY</b> | 1 | tray of 600 x 400 mm / 23.62 x 15.75 inches | <b>RECIPE NUMBER</b> | PG20243 |
|------------------------|---|---|----------------------|---------|

### 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<br>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%,<br>Dark chocolate couverture,<br>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.

### White Chocolate crèmeux

|  |         |
|--|---------|
| 49 g Gelatine mix solution                                   | 1.73oz  |
| 500 g Crème Anglaise with 7%<br>Glucose                      | 17.64oz |
| 350 g Edelweiss 36%, White<br>chocolate couverture,<br>Rondo | 12.35oz |
| 55 g Cacaobutter Bio, Cacao<br>butter, Grated                | 1.94oz  |

Dissolve the Gelatine Mix in the warm Crème Anglaise. Pour the hot (65 - 75°C / 149 - 167°F) strained Crème Anglaise in 2 - 3 additions directly over the Felchlin couverture Rondos and grated cacao butter. Mix until you obtain a smooth and elastic texture. Emulsify using an immersion blender, taking care not to incorporate air into the finished crèmeux. Chill the crèmeux in the fridge at 2 - 4°C / 35.6 - 39.2°F for 30 - 60 minutes to crystallise before freezing.

### Gelatine mix solution

|                                      |         |
|--------------------------------------|---------|
| 100 g gelatine powder (200<br>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.

### Crème Anglaise with 7% Glucose

|                              |         |
|------------------------------|---------|
| 500 g milk 3.5%              | 17.64oz |
| 500 g heavy cream 35%        | 17.64oz |
| 100 g glucose syrup DE 41-46 | 3.53oz  |
| 50 g granulated sugar        | 1.76oz  |
| 200 g past. liquid egg yolk  | 7.05oz  |

Bring the milk, cream and glucose syrup to the boil and pour slowly onto the sugar / egg mixture.

Stirring continuously and carefully cook to 82 - 84°C / 179.6 - 183.2°F and then strain through a fine sieve.

### Express Chocolate mousse

|  |         |
|--|---------|
| 80 g water   | 2.82oz  |
| 30 g glucose syrup DE 41-46  | 1.06oz  |
| 140 g Maracaibo 88%, Dark<br>chocolate couverture,<br>Rondo          | 4.94oz  |
| 160 g Maracaibo Criolait 38%,<br>Milk chocolate couverture,<br>Rondo | 5.64oz  |
| 25 g Gelatine mix solution   | 0.88oz  |
| 400 g heavy cream 35% lightly<br>whipped                             | 14.11oz |

Heat up the water and glucose, pour over the couvertures and stir well. Add in the warm Gelatine Mix. Fold in the lightly whipped heavy cream.

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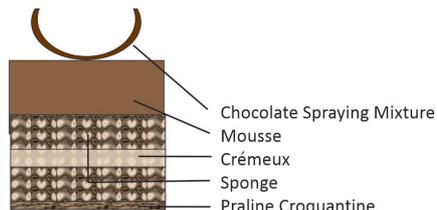
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### Chocolate Spraying Mixture Maracaibo 65%

|   |        |
|---|--------|
| 100 g Maracaibo Clasificado 65%,<br>Dark chocolate couverture,<br>Rondo | 3.53oz |
| 50 g Cacaobutter Bio, Cacao<br>butter, Grated                           | 1.76oz |

Melt the dark chocolate couverture and add the liquid cacao butter. Mix together and strain before using. Spray at 32 - 34°C / 89.6 - 93.2°F.

### Structure



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|   |                |
|---|----------------|
| <b>1205 g Sponge Chocolate with<br/>Maracaibo 65% grated and<br/>almond paste</b> | <b>42.51oz</b> |
| <b>930 g White Chocolate crèmeux</b>  | <b>32.8oz</b>  |
| <b>835 g Express Chocolate mousse</b>   | <b>29.45oz</b> |
| <b>300 g Chocolate Spraying<br/>Mixture Maracaibo 65%</b>                         | <b>10.58oz</b> |
| <b>400 g Praline Croquantine, Filling<br/>almond with biscuit<br/>splinters</b>   | <b>14.11oz</b> |

### Sponge

Fill the sponge mixture into 1 Flexipan mat 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.

### Decoration

Use the spray gun to spray thin round discs out of Chocolate Spraying Mixture. Cut out the round discs and let set overnight on a tray. In the morning you will find that the couverture discs have rolled themselves automatically to a log. Carefully remove the baking paper and use as a decoration.

### Finishing

Place a frame of 600 x 400 x 40 mm / 23.6 x 15.7 x 1.6 inches on a tray. Spread the tempered Praline Croquantine even on a baking paper and place one chocolate sponge on top. Add the semi liquid White Chocolate crèmeux on top and cover with the second Sponge. The Crèmeux will be soaked up partially by the sponge. Add the Chocolate mousse even on the top. Freeze, cut and spray

Chocolate Spraying Mixture, decoration.

### FELCHLIN PRODUCTS

|      |  |
|------|--|
| CO88 | Maracaibo 88%, Dark chocolate couverture, Rondo              |
| CS29 | Maracaibo Clasificado 65%, Dark chocolate couverture, Grated |
| CS36 | Maracaibo Criolait 38%, Milk chocolate couverture, Rondo     |
| CS76 | Cacaobutter Bio, Cacao butter, Grated                        |
| CS84 | Edelweiss 36%, White chocolate couverture, Rondo             |
| CU08 | Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo  |
| DK27 | Praline Croquantine, Filling almond with biscuit splinters   |
| HA01 | Cacao powder 20-22%  |
| KK43 | California 1:1, Bakeable filling almond                      |

Please note: Some products are not available in all markets

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**Recipe number :** PG20243

**Description :** Intense chocolate sponge prepared with our Grand Cru Maracaibo Clasificado 65% couverture and California almond paste with a layer of Grand Cru couverture mousse and an insert of white Edelweiss 36% chocolate crémeux

| <b>Sales data :</b> |         | <b>Nutritional values per 100 g :</b> |         |
|---------------------|---------|---------------------------------------|---------|
| Shelf life          | 2 days  | Kilocalorie (kcal)                    | 420     |
| Selling days        | 1 day   | Kilojoule (kJ)                        | 1757    |
| Selling price       |         | Lipids                                | 31.75 g |
| Selling unit        | 1 piece | saturated fatty acids                 | 16.59 g |
|                     |         | Carbohydrates                         | 25.85 g |
|                     |         | of which sugars                       | 22.53 g |
|                     |         | Proteins                              | 6.94 g  |
|                     |         | Salt                                  | 0.19 g  |

**Declaration :**

Sugar, **cream**, cacaobutter, **eggs**, cacao kernel, **almonds**, **whole milk**, water, **egg white**, **butter**, **whole milk powder**, **wheat flour**, **egg yolk**, glucose syrup (wheat glucose), **skimmed milk powder**, cacao powder, coconut fat, edible gelatine, **cream powder**, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), rapeseed oil, illipe butter, shea butter, **egg white powder**, butterfat, edible salt, **emulsifier (soy lecithin)**, flavour, preserving agents (sorbic acid, potassium sorbate), emulsifier (rapeseed oil lecithin), acidity regulator (potassium carbonate), vanilla, **barley malt extract**, paprika, vanilla extract

State 18.03.2025

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

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Allergen information is compliant with current Swiss legislation