

Caramel, Mango & Yuzu



RECIPE QUANTITY	20	pieces	RECIPE NUMBER	DE30068
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Mango Brunoise

300 g fresh mango cubes, brunoise	10.58oz
5 g vanilla sugar	0.18oz
30 g mango purée 10% sugar	1.06oz
10 g yuzu purée	0.35oz
1 g lime zest (1 pc = 3g)	0.04oz

Cut the mango in small cubes (brunoise), mix with all the ingredients. Leave for at least 1 hour in the fridge.

Almond Bionda Crumble

95 g butter soft	3.35oz
95 g pastry flour type 400	3.35oz
95 g granulated sugar	3.35oz
95 g almonds peeled, ground	3.35oz
1 g salt	0.04oz
95 g Bionda 36%, White chocolate couverture caramel, Rondo	3.35oz

With the paddle, mix the butter, flour, sugar, almond powder and salt together in order to obtain a dough. Cool it in the fridge and pass it through a grill with a plastic scraper and bake in a convection oven.

Baking temperature: 150°C/ 302°F

Baking time: approx 20 minutes open vent
Leave to cool down.

Mango and Yuzu Cream

130 g mango purée 10% sugar	4.59oz
100 g yuzu purée	3.53oz
27 g Gelatine mix solution	0.95oz
45 g lemon juice fresh	1.59oz
75 g milk 3.5%	2.65oz
6 g lime zest (1 pc = 3g)	0.21oz
225 g pasteurised liquid egg	7.94oz
135 g granulated sugar	4.76oz
27 g Cacaobutter Bio, Cacao butter, Grated	0.95oz
1.5 g fleur de sel	0.05oz
225 g butter unsalted, cubes	7.94oz

Warm the mango purée, yuzu purée, lemon juice and milk. Mix the eggs with the sugar and combine with the warm mixture. Bring to a boil while mixing with a whisk. Add the cacaobutter and fleur de sel and mix. Add the cold butter cubes and leave to melt. At 40°C/ 104°F, homogenise with a hand blender. Leave to set overnight in the cooler.

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.

Salted Caramel Chantilly

360 g heavy cream 35% liquid	12.7oz
200 g Caramel brûlé fleur de sel, Caramel with fleur de sel	7.05oz
27 g Gelatine mix solution	0.95oz
360 g heavy cream 35% liquid, cold	12.7oz

Bring to a boil the first amount of cream with the Caramel brûlé. Add the melted Gelatine Mix and add the cold liquid cream. Place in the fridge overnight. Whip up using a whisk, pipe.

Edelweiss Vanilla Chantilly

1000 g heavy cream 35%	35.27oz
4 g Bourbon vanilla bean (1 pc = 4g)	0.14oz
48 g Gelatine mix solution	1.69oz
200 g Edelweiss 36%, White chocolate couverture, Rondo	7.05oz

Bring to a boil the cream with the grated vanilla bean. Remove the vanilla bean. Add the melted Gelatine mix and pour onto the Edelweiss couverture. Let set overnight. Whip using a whisk and use.

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345 g Mango Brunoise	12.17oz
380 g Almond Bionda Crumble	13.4oz
995 g Mango and Yuzu Cream	35.1oz
945 g Salted Caramel Chantilly	33.33oz
1250 g Edelweiss Vanilla Chantilly	44.09oz
200 g Caramel brûlé fleur de sel, Caramel with fleur de sel	7.05oz

Finishing

Caramel, Mango & Yuzu

In the bottom of a glass bowl, pipe some Mango Yuzu Cream. Place on top some of the Almond Bionda Crumble and Mango Brunoise. Pipe some Edelweiss Vanilla Chantilly and Caramel Brûlé. On the top, pipe some of the Caramel Chantilly, Mango Yuzu Cream and Edelweiss Vanilla Chantilly. Decorate with Mango Brunoise, Almond Bionda Crumble, Mango Yuzu Cream and cress.

FELCHLIN PRODUCTS

CO49	Bionda 36%, White chocolate couverture caramel, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CS84	Edelweiss 36%, White chocolate couverture, Rondo
TM01	Caramel brûlé fleur de sel, Caramel with fleur de sel

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Recipe number : DE30068

Description : Dainty exotic verrine with a crunchy base made of our Bionda 36% caramel couverture and Edelweiss 36% chocolate.

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	340
Selling days	1 day	Kilojoule (kJ)	1421
Selling price		Lipids	27.44 g
Selling unit	1 pieces	saturated fatty acids	15.78 g
		Carbohydrates	19.3 g
		of which sugars	16.95 g
		Proteins	3.39 g
		Salt	0.22 g

Declaration :

Cream, sugar, **butter**, mango, **eggs**, mango purée, cacao butter, **cream**, yuzu purée, water, **wheat flour**, **almonds**, **whole milk**, lemon juice, **whole milk powder**, **wheat glucose syrup (wheat glucose)**, **skimmed milk powder**, edible gelatine, lime zest, vanilla sugar, vanilla, butterfat, **whey powder**, maltodextrin, fleur de sel (sea salt), edible salt, **emulsifier (soya lecithin)**, caramel, vanilla extract

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