

# Chocolate Forever and ever

## Petits Gâteaux



|                        |    |   |                      |         |
|------------------------|----|---|----------------------|---------|
| <b>RECIPE QUANTITY</b> | 30 | pieces of 5 x 5 cm / 1.97 x 1.97 inches | <b>RECIPE NUMBER</b> | PG20408 |
|------------------------|----|---|----------------------|---------|

### Crunchy Base

|   |        |
|---|--------|
| 100 g Suhum Nibs 3-4mm<br>Organic, Cocomibs roasted                           | 3.53oz |
| 100 g Croquantine, Pastry<br>product, Croquantine                             | 3.53oz |
| 20 g sunflower oil  | 0.71oz |
| 100 g Maracaibo Criolait 38%,<br>Milk chocolate couverture,<br>Rondo tempered | 3.53oz |

Mix all ingredients.

### Chocolate Sponge

|                            |        |
|----------------------------|--------|
| 200 g fresh eggs           | 7.05oz |
| 80 g fresh egg yolks       | 2.82oz |
| 160 g granulated sugar     | 5.64oz |
| 120 g fresh egg whites     | 4.23oz |
| 40 g granulated sugar      | 1.41oz |
| 40 g Cacao powder 20-22%   | 1.41oz |
| 80 g pastry flour type 400 | 2.82oz |

Blend the whole eggs, egg yolk and first quantity of granulated sugar, whisk the egg white and second quantity of granulated sugar to form peaks, fold into the egg yolk mixture. Finally, fold in the sifted Cacao powder and pastry flour.

### Milk Chocolate Crémeux

|  |        |
|--|--------|
| 150 g heavy cream 35% liquid   | 5.29oz |
| 170 g milk 3.5%  | 6oz    |
| 90 g fresh egg yolks   | 3.17oz |
| 60 g granulated sugar  | 2.12oz |
| 12 g Gelatine mix solution   | 0.42oz |
| 230 g Maracaibo Criolait 38%,<br>Milk chocolate couverture,<br>Rondo | 8.11oz |

Make a Cream Anglaise with the liquid heavy cream, milk, egg yolk and granulated sugar (82°C / 179.6°F), add the gelatine mix solution, add the couverture and mix well.

### 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.

### Maracaibo 88% Mousse

|  |         |
|--|---------|
| 200 g water  | 7.05oz  |
| 200 g Maracaibo 88%, Dark<br>chocolate couverture,<br>Rondo          | 7.05oz  |
| 150 g Maracaibo Criolait 38%,<br>Milk chocolate couverture,<br>Rondo | 5.29oz  |
| 88 g Gelatine mix solution   | 3.1oz   |
| 1000 g heavy cream 35% lightly<br>whipped                            | 35.27oz |

Boil the water, add the couvertures, stir in gelatine mass. Finally, fold in the lightly whipped heavy cream.

### Dark spraying couverture

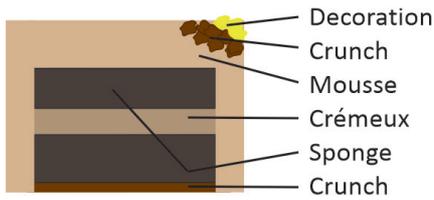
|   |        |
|---|--------|
| 250 g Maracaibo Clasificado 65%,<br>Dark chocolate couverture,<br>Rondo | 8.82oz |
| 250 g Cacaobutter Bio, Cacao<br>butter, Grated                          | 8.82oz |

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.

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## Petits Gâteaux

### Structure



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270 g *Crunchy Base* 9.52oz

720 g *Chocolate Sponge* 25.4oz

700 g *Milk Chocolate Crémeux* 24.69oz

1637.5 g *Maracaibo 88% Mousse* 57.76oz

300 g *Dark spraying couverture* 10.58oz

### Sponge

Spread in a 560 x 360 mm / 22.05 x 14.17 inches silicone frame, bake.

**Baking temperature:** 200°C / 392°F

**Baking time:** approx. 20 minutes

Leave to cool. Cut into two pieces 280 x 360 mm / 11.02 x 14.17 inches.

### Finishing

Place one piece of biscuit in a 360 x 280 x 40 mm / 14.17 x 11.02 x 1.57 inches frame. Pour the cream onto the biscuit, smooth out and leave to set in the fridge for 2 hours.

Place the second biscuit on top and spread with 200 g / 7.05 oz Croquantine Crunch, freeze. Cut into 40 x 40 mm / 1.57 x 1.57 inches pieces. Prepare a 50 x 50 mm / 1.97 x 1.97 inches silicone mould. Pile one corner with Croquantine Crunch. Pipe in 50 g / 1.76 oz of mousse and lightly press in the biscuit cube. Freeze, unmould when frozen and immediately spray with spray couverture.

### FELCHLIN PRODUCTS

|      |   |
|------|---|
| CA71 | Suhum Nibs 3-4mm Organic, Cocoanibs roasted                 |
| CO88 | Maracaibo 88%, Dark chocolate couverture, Rondo             |
| CS36 | Maracaibo Criolait 38%, Milk chocolate couverture, Rondo    |
| CS76 | Cacaobutter Bio, Cacao butter, Grated                       |
| CU08 | Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo |
| HA01 | Cacao powder 20-22%   |
| HA20 | Croquantine, Pastry product, Croquantine                    |

Please note: Some products are not available in all markets

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## Petits Gâteaux



**Recipe number :** PG20408

**Description :** Petit Gâteaux milk chocolate cremeux between chocolate biscuit on crunch covered with delicate mousse

| <b>Sales data :</b> |         | <b>Nutritional values per 100 g :</b> |         |
|---------------------|---------|---------------------------------------|---------|
| Shelf life          | 3 days  | Kilocalorie (kcal)                    | 373     |
| Selling days        | 1 day   | Kilojoule (kJ)                        | 1563    |
| Selling price       |         | Lipids                                | 29.25 g |
| Selling unit        | 1 piece | saturated fatty acids                 | 16.92 g |
|                     |         | Carbohydrates                         | 20.74 g |
|                     |         | of which sugars                       | 17.15 g |
|                     |         | Proteins                              | 5.62 g  |
|                     |         | Salt                                  | 0.12 g  |

### Declaration :

**Cream, sugar, cacao kernel, cacaobutter, water, eggs, egg yolk, whole milk, wheat flour, egg white, skimmed milk powder, whole milk powder, cacao powder, sunflower oil, cream powder, edible gelatine, coconut fat, rape seed oil, emulsifier (soy lecithin), butter fat, flavour, edible salt, emulsifier (sunflower lecithin), acidity regulator (potassium carbonate), vanilla, barley malt extract dried, colouring, colour (paprika extract)**

State 11.09.2024

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

Allergen information is compliant with current Swiss legislation