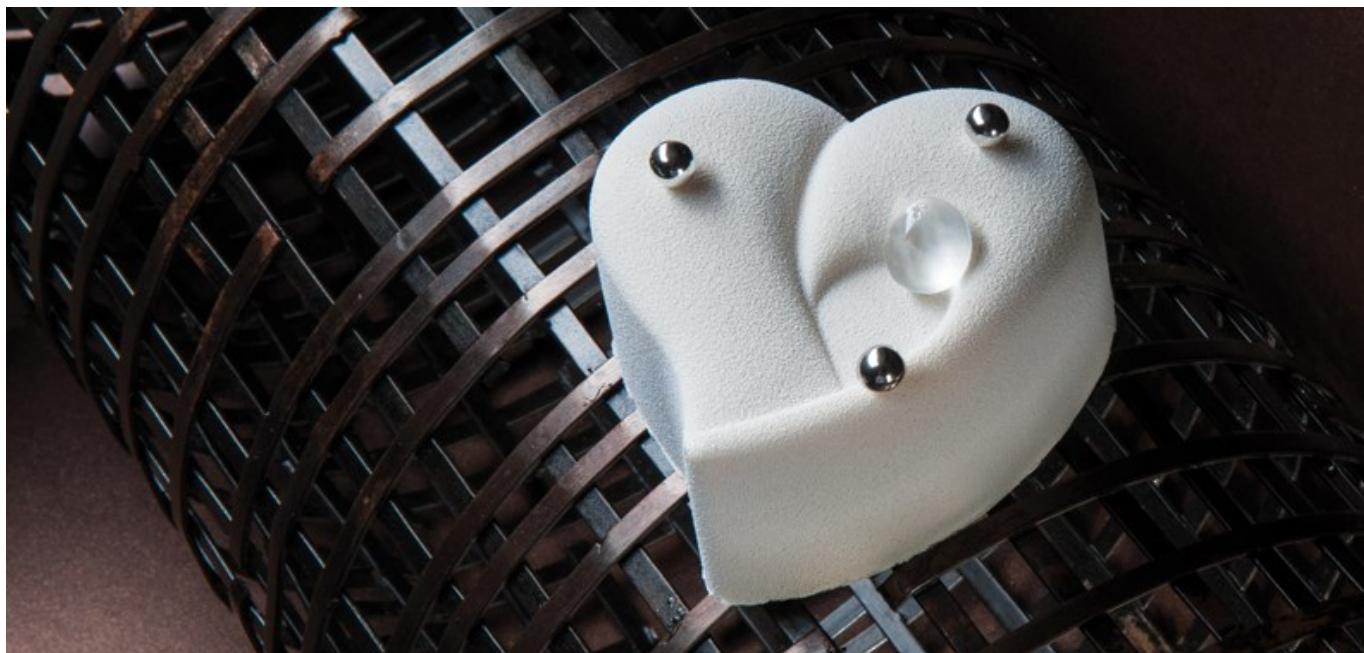


White and Black

Petits Gâteaux



RECIPE QUANTITY	48	Silicon heart moulds	RECIPE NUMBER	PG20074
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White Chocolate mousse Edelweiss 36%

90 g milk 3.5%	3.17oz
20 g glucose powder 38 DE	0.71oz
70 g past. liquid egg yolk	2.47oz
200 g milk 3.5%	7.05oz
4 g bourbon vanilla bean (1 pc = 4g)	0.14oz
120 g past. liquid egg yolk	4.23oz
84 g Gelatine mix solution	2.96oz
480 g Edelweiss 36%, White chocolate couverture, Rondo	16.93oz
480 g heavy cream 35% whipped	16.93oz

Whip the first amount of milk, glucose powder and egg yolk to a foam. Make a creme anglaise with the second amount of milk, egg yolk and the vanilla, then add the gelatine mix with the white couverture and mix together to obtain a smooth and homogeneous ganache. Carefully stir the whipped egg mixture into the ganache and at 38°C / 100.4°F fold in the whipped cream.

Tip

When properly sealed can easily be stored in the freezer.

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.

Flourless Chocolate sponge with Maracaibo Chocolini 66%

270 g fresh egg whites	9.52oz
100 g granulated sugar	3.53oz
150 g butter unsalted	5.29oz
40 g granulated sugar	1.41oz
80 g fresh eggs	2.82oz
85 g fresh egg yolks	3oz
180 g Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g tempered	6.35oz

Whip the first quantity of egg whites and the first quantity of sugar to soft peaks. Mix the remaining ingredients into a ganache. Warm to approx. 40°C / 104°F and carefully fold into the chocolate mixture.

Crèmeux Maracaibo Chocolini 66%

580 g Cream Anglaise Base Recipe for dark Mousse cut -resistant	20.46oz
230 g Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g	8.11oz

Pour the hot Cream Anglaise over the couverture and mix well.

Cream Anglaise Base Recipe for dark Mousse cut-resistant

180 g milk 3.5%	6.35oz
180 g heavy cream 35%	6.35oz
100 g past. liquid egg yolk	3.53oz
120 g granulated sugar	4.23oz

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.

Croquantine crunch milk with Grenada 38%

100 g Suhum Nibs 3-4mm Organic, Cacao nibs roasted	3.53oz
100 g Croquantine, Pastry product, Croquantine	3.53oz
20 g sunflower oil	0.71oz
50 g Grenada 38%, Milk chocolate couverture, Rondo	1.76oz

Mix all ingredients.

White Chocolate spray mixture

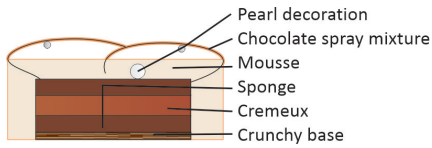
150 g Edelweiss 36%, White chocolate couverture, Rondo	5.29oz
35 g Cacaobutter Bio, Cacao butter, Grated	1.23oz

Melt the couverture and the cacaobutter to 35°C / 95°F and strain.

White and Black

Petits Gâteaux

Structure



White and Black

3274 g White Chocolate mousse	115.49oz
<i>Edelweiss 36%</i>	
650 g Flourless Chocolate sponge	22.93oz
<i>with Maracaibo Chocolini 66%</i>	
300 g Crèmeux Maracaibo	10.58oz
<i>Chocolini 66%</i>	
600 g Croquantine crunch milk	21.16oz
<i>with Grenada 38%</i>	
185 g White Chocolate spray	6.53oz
<i>mixture</i>	

Felchlin Marketing Material

- 6 piece Silicon mould for 8 "Hearts"**
- 1 piece Quadro plate, 305 x 305 mm**
- 2 piece Quadro frame green, 5 mm**
- 1 piece Quadro frame yellow, 2.5 mm**

Sponge

Spread to 7.5 mm / 0.3 inches thickness onto a silpat sheet and bake in the preheated oven.

Baking temperature: 170°C / 338°C

Baking time: approx. 15 minutes.

Cut two 300 x 300 mm / 11.81 x 11.81 inches rectangles.

Finishing

Spread the Crunchy into a 300 x 300 x 5 mm / 11.81 x 11.81 x 0.197 inches Quadro frame. Place the first onto the still soft Crunchy. Place a 7.5 mm / 0.295 inches Quadro frame and fill with the crèmeux, top with the second layer Sponge and freeze. Cut 30 x 30 cm / 1.18 x 1.18 inches. Pour some Mousse into a heart mould, insert the frozen square and fill up with Mousse, freeze. Remove from mould and spray with cacaobutter. Decorate with sweet silver and glass pearls.

FELCHLIN PRODUCTS

CA71	Suhum Nibs 3-4mm Organic, Cacao nibs roasted
CR14	Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g
CR29	Grenada 38%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CS84	Edelweiss 36%, White chocolate couverture, Rondo
HA20	Croquantine, Pastry product, Croquantine
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
VO09	Quadro frame yellow, 2.5 mm
VO39	Silicon mould for 8 "Hearts"

Please note: Some products are not available in all markets

White and Black

Petits Gâteaux

Felchlin Marketing Material



VO39 Silicon mould for 8 "Hearts"

Format 65 x 60 x 30 mm



Frames Quadro

VO07 Quadro plate Format 305 x 305 mm / 12.01 x 12.01 inches

VO08 Quadro frame green

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

VO09 Quadro frame yellow Format 305 x 305 x 2.5 mm / 12.01 x 12.01 x 0.098 inches

VO30 Silicon frame white

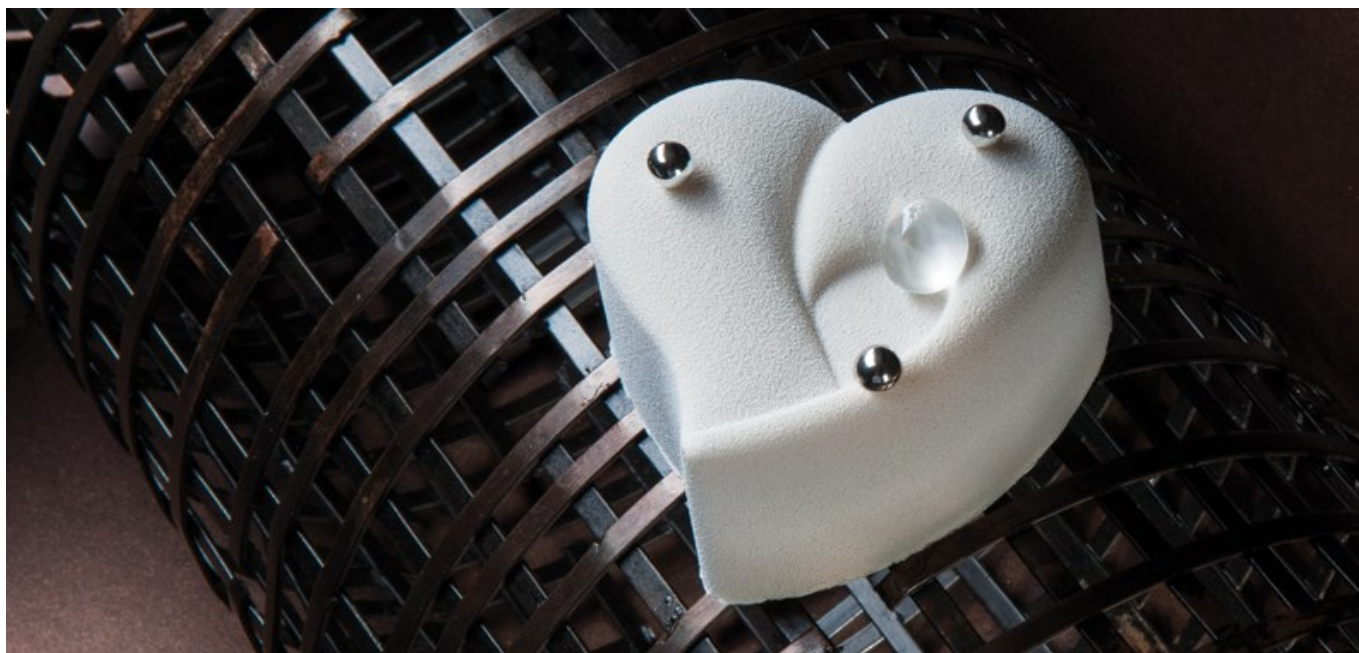
Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

WB91 Quadro foils bundle of 100 foils Format 350 x 350 mm / 12.01 x 12.01 inches

WR58 Backflon foil, single (re-usable) Format 365 x 365 mm / 14.37 x 14.37 inches

White and Black

Petits Gâteaux



Recipe number : PG20074

Description : Flourless Petit gâteaux with crunchy base, dark chocolate cremeux and white chocolate mousse

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	364
Selling days	1 day	Kilojoule (kJ)	1525
Selling price		Lipids	28.35 g
Selling unit	1 piece	saturated fatty acids	15.93 g
		Carbohydrates	20.7 g
		of which sugars	20.41 g
		Proteins	6.32 g
		Salt	0.15 g

Declaration :

Cream, whole milk, sugar, egg yolk, cacaobutter, whole milk powder, egg white, water, cacao kernel, butter, skimmed milk powder, eggs, glucose powder, edible gelatine, vanilla, emulsifier (soy lecithin), vanilla extract

State 16.04.2025

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

Allergen information is compliant with current Swiss legislation