

Costa Berry Crunch

Petits Gâteaux



RECIPE QUANTITY	14	petits gâteaux	RECIPE NUMBER	PG20125
------------------------	----	----------------	----------------------	---------

Pressed Sable

200 g Almond Crumble	7.05oz
40 g puffed rice	1.41oz
100 g Croquantine, Pastry product, Croquantine	3.53oz
8 g butter	0.28oz
30 g Rustica Noble Piemontese 60%, Praline Paste Hazelnut	1.06oz
100 g Costa Rica 40%-36h, Milk chocolate couverture, Rondo tempered	3.53oz
20 g Cacaobutter Bio, Cacao butter, Grated	0.71oz

Combine all ingredients.

Almond Crumble

75 g butter unsalted	2.65oz
70 g granulated sugar	2.47oz
4.2 g lemon zest (1 lemon = 5g)	0.15oz
80 g almonds peeled, ground	2.82oz
70 g pastry flour type 400	2.47oz

Combine all ingredients by using the creaming method. Bake.

Baking temperature: 150°C/302°F

Baking time: 20 minutes

Raspberry Compote

35 g granulated sugar	1.23oz
10 g water	0.35oz
30 g raspberry puree without added sugar, Boiron	1.06oz
28 g Gelatine mix solution	0.99oz
130 g frozen raspberries	4.59oz
95 g fresh raspberries	3.35oz

Boil the sugar and water, heat to 125°C / 257°F, add the raspberry purée and heat to 103°C / 217.4°F. Add the gelatine mix solution, pour over the frozen raspberries and the cut fresh raspberries.

Gelatine mix solution

4 g gelatine powder (200 Bloom)	0.14oz
24 g water	0.85oz

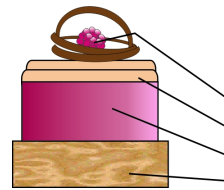
Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

Milk Chocolate chantilly

350 g heavy cream 35% liquid	12.35oz
160 g Costa Rica 40%-36h, Milk chocolate couverture, Rondo	5.64oz

Warm the liquid heavy cream and make a ganache with the couverture. Let it set in the refrigerator for at least 8 hours. Whip up to soft peak.

Structure



Decor
Chocolate chantilly
Raspberry compote
Pressed sable

Costa Berry Crunch

495 g Pressed Sable	17.46oz
325 g Raspberry Compote	11.46oz
510 g Milk Chocolate chantilly	17.99oz

Sablé

Mass press lightly in a 7 cm / 2.8 inches ring (32 g / 1.1 oz). Briefly chill. Remove the rings.

Raspberry Compote

Pour 40 g / 1.4 oz compote in 6 cm / 2.4 inches rings, and freeze, demould.

Finishing

Place the compote onto the sablé. Pipe the chantilly on the compote. Finish with chocolate decoration.

Costa Berry Crunch

Petits Gâteaux

FELCHLIN PRODUCTS

CO28	Costa Rica 40%-36h, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
DC44	Rustica Noble Piemontese 60%, Praline Paste Hazelnut
HA20	Croquantine, Pastry product, Croquantine

Please note: Some products are not available in all markets

Costa Berry Crunch

Petits Gâteaux



Recipe number : PG20125

Description : Fruity Raspberry compote placed on a pressed Sablé garnished with a light Chocolate chantilly

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	379
Selling days	1 day	Kilojoule (kJ)	1587
Selling price		Lipids	26.45 g
Selling unit	1 petits gâteaux	saturated fatty acids	14.34 g
		Carbohydrates	29.57 g
		of which sugars	20.87 g
		Proteins	4.83 g
		Salt	0.12 g

Declaration :

Cream, raspberry 19%, sugar, cacaobutter, **wheat flour**, raw cane sugar, **butter**, **almonds**, puffed rice, **whole milk powder**, water, cacao kernel, **skimmed milk powder**, **hazelnuts**, coconut fat, edible gelatine, rape seed oil, lemon peel, butter fat, flavour, edible salt, emulsifier (sunflower lecithin), **barley malt extract dried**, **colouring**, colour (paprika extract)

State 14.04.2025

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

Allergen information is compliant with current Swiss legislation