

# Creme brûlée Maracaibo 88%

## Plated Desserts



<b>RECIPE QUANTITY</b>	40	plated desserts	<b>RECIPE NUMBER</b>	DE30045
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### Maracaibo 65% sponge

480 g California 1:1, Bakeable filling almond	16.93oz
180 g butter	6.35oz
150 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	5.29oz
300 g fresh eggs	10.58oz
60 g raw sugar	2.12oz
45 g pastry flour type 400	1.59oz
30 g Cacao powder 20-22%	1.06oz
150 g Maracaibo crumble with almonds	5.29oz

Slightly warm the bakeable almond filling and whilst whipping slowly add the melted butter and couverture at 40°C / 104°F to obtain a creamy mixture. Gradually add the eggs which have been mixed together with the sugar. Taking care not to over whip, add the sifted flour and cacao powder. Sprinkle with crumble before baking.

### Maracaibo crumble with almonds

75 g butter unsalted	2.65oz
25 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	0.88oz
100 g raw sugar	3.53oz
100 g almonds peeled, ground	3.53oz
75 g pastry flour type 400	2.65oz
25 g Cacao powder 20-22%	0.88oz

Melt butter and couverture to 35 - 40°C / 95 - 104°F, add brown sugar and ground almonds, mix by using a paddle to obtain a homogenous mixture. Add the sifted flour and Cacao powder and mix.

### Creme brûlée Maracaibo 88%

600 g heavy cream 35%	21.16oz
400 g milk 3.5%	14.11oz
180 g Maracaibo 88%, Dark chocolate couverture, Rondo	6.35oz
240 g past. liquid egg yolk	8.47oz
150 g pasteurised liquid egg	5.29oz
200 g granulated sugar	7.05oz

Bring the heavy cream and the milk to a boil, add the couverture and mix until well combined. Stir together the egg yolk, the whole eggs and the sugar, fold into the cream-chocolate mix. Be aware not to incorporate too many air bubbles.

### Apricot Orange compote

750 g apricots pieces	26.46oz
50 g apricot purée 11% invert sugar	1.76oz
150 g orange & orange amère purée	5.29oz
2 g Bourbon vanilla bean (1 pc = 4g)	0.07oz
160 g granulated sugar	5.64oz
5 g yellow pectin	0.18oz
30 g lemon juice fresh	1.06oz

Bring the apricot purée, orange purée and vanilla to a boil, very briefly mix. Mix sugar and pectin and stir into the apricot pieces, bring to the boil and cook until the apricots are soft. At the end of the cooking process, add the lemon juice.

### Fina Noble Piemontese Ice cream

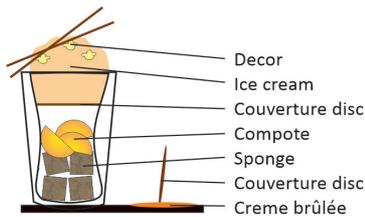
750 g milk 3.5%	26.46oz
40 g glucose syrup 44/45	1.41oz
200 g past. liquid egg yolk	7.05oz
100 g granulated sugar	3.53oz
250 g Fina Noble Piemontese 60%, Praline Paste Hazelnut	8.82oz
250 g heavy cream 35%	8.82oz

Bring the milk and the glucose to a boil, mix the eggs with the sugar. Combine the two mixtures and cook to 82°C / 179.6°F. Add the praline paste and the cold heavy cream, mix. Keep in the refrigerator overnight. Churn.

# Crème brûlée Maracaibo 88%

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### Structure



### Crème brûlée Maracaibo 88%

1395 g Maracaibo 65% sponge	49.21oz
1770 g Crème brûlée Maracaibo 88%	62.43oz
100 g raw cane sugar, coarse	3.53oz
200 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	7.05oz
1000 g Apricot Orange compote	35.27oz
1590 g Fina Noble Piemontese Ice cream	56.09oz
200 g Xoco flakes Grand Cru Grenada, Coated flakes	7.05oz

### Fechlin Marketing Material

- Stück Quadro frame green, 5 mm
- piece Silicon frame white, 5 mm
- Glass plate for Xocolatl, black

### Sponge

Pour the sponge into 2 silicon frames, spread level and then sprinkle with crumble before baking.

Baking temperature: 170°C / 338°F

Baking time: approx. 20 minutes

After baking, cut 1 cm / 0.4 inches cubes.

### Crème brûlée

Pour 40 g / 1.4 oz into the larger indentation of the black Xocolatl saucer, bake.

Baking temperature: 85°C / 185°F

Baking time: 30 minutes

Once baked, store in the fridge and then sprinkle with a little raw cane sugar when ready to use, caramelize with a kitchen torch.

### Couverture disc

Temper the couverture, spread and cut out thin discs of 3.5 cm Ø.

### Finishing

Place a Xocogusto glass in the second hollow on the black glass plate, place in 4 - 5 Maracaibo Biscuit pieces. Pipe in 20 - 25 g / 0.7 - 0.9 oz of the compote, cover with a couverture disc. Pipe an Ice Cream rosette on top, sprinkle with some golden Xoco flakes and decorate with couverture sticks. Decorate the crème brûlée with a couverture disc.

### FELCHLIN PRODUCTS

CO88	Maracaibo 88%, Dark chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DC74	Fina Noble Piemontese 60%, Praline Paste Hazelnut
HA01	Cacao powder 20-22%
KK43	California 1:1, Bakeable filling almond
VO08	Quadro frame green, 5 mm
VO30	Silicon frame white, 5 mm
WR35	Glass plate for Xocolatl, black

Please note: Some products are not available in all markets

# Creme brûlée Maracaibo 88%

## Plated Desserts

### Felchlin Marketing Material



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#### WR35 Glass plate for Xocolatl, black

260 x 125 x 20 mm / 10.24 x 4.92 x 0.79 inches

Minimum order quantity 6 pieces

# Crème brûlée Maracaibo 88%

## Plated Desserts



**Recipe number :** DE30045

**Description :** Plated dessert with Maracaibo 88% crème brûlée, chocolate sponge, apricot compote and hazelnut ice cream

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	1 day	Kilocalorie (kcal)	308
Selling days	1 day	Kilojoule (kJ)	1287
Selling price		Lipids	20.34 g
Selling unit	1 plated dessert	saturated fatty acids	9.36 g
		Carbohydrates	24.62 g
		of which sugars	22.29 g
		Proteins	5.43 g
		Salt	0.08 g

### Declaration :

**Whole milk**, sugar, **cream**, apricots, **eggs**, **egg yolk**, cacao kernel, **almonds**, **butter**, raw cane sugar, **hazelnuts 2%**, amères orange purée, cacaobutter, **wheat flour**, glucose syrup (wheat glucose), cacao powder, lemon juice, water, **skimmed milk powder**, **whole milk powder**, Invertzucker, **cream powder**, coconut fat, gelling agent (pectin), rapeseed oil, vanilla, edible salt, **glucose (wheat glucose)**, preserving agents (sorbic acid, potassium sorbate), **butterfat**, flavour, coating agent (gum arabic), acidity regulator (potassium carbonate), emulsifiers (sunflower lecithin), malt extract, paprika, vanilla Madagascar

State 05.03.2024

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

Allergen information is compliant with current Swiss legislation