

Bionda, Koa, Strawberry with Lime

Entremets



RECIPE QUANTITY	8	Entremets of 8 x 21 cm / 3.15 x 8.27 inches	RECIPE NUMBER	TO30051
------------------------	---	---	----------------------	---------

Almond Crumble and raw cane sugar

190 g raw cane sugar fine	6.7oz
190 g almonds peeled, ground finely sifted	6.7oz
225 g pastry flour type 400	7.94oz
7.5 g salt	0.26oz
190 g butter soft	6.7oz

Mix all the ingredients together with the paddle and make a crumble.

Pain de Gêne with almond paste, lime zest and olive oil

520 g California 1:1, Bakeable filling almond	18.34oz
715 g fresh eggs tempered	25.22oz
150 g olive oil	5.29oz
104 g pastry flour type 400	3.67oz
2.5 g baking powder	0.09oz
5 g salt	0.18oz
18 g lime zest (1 pc = 3g)	0.63oz

Warm for a few seconds the California Almond Paste in a micro-wave oven. Start mixing the Almond Paste with the paddle at medium speed by adding the tempered eggs little by little. Then switch from the paddle to the whisk. When the mixture is whipped, slowly add the olive oil at low speed. Sieve the flour and baking powder and add at low speed with the salt. Add the lime zest.

KOA Crémeux

600 g Koa Cocoa Fruit Juice,	21.16oz
Cocoa (Theobroma cacao L.) pulp juice	
600 g pear purée concentrate	21.16oz
300 g granulated sugar	10.58oz
24 g pectin NH	0.85oz
300 g butter unsalted, cold	10.58oz
749 g Koa Cocoa Fruit Juice,	26.42oz
Cocoa (Theobroma cacao L.) pulp juice	

Warm the 1st quantity of koa with the purée at 50°C / 122°F. Mix the sugar with the Pectin NH together and slowly add to the koa-pear mixture while mixing with a whisk. Bring to a boil while mixing with a spatula. Pour into another container. Add the cold cubes of butter. When the butter is melted, add the second quantity of cold koa. Homogenise with a hand blender.

Coulis Strawberry & Lime

316 g pear purée concentrate	11.15oz
316 g strawberry puree without added sugar, Boiron	11.15oz
160 g glucose syrup DE 41-46	5.64oz
160 g granulated sugar	5.64oz
28 g pectin NH	0.99oz
612 g strawberry puree without added sugar, Boiron	21.59oz
20 g lime juice, fresh	0.71oz
6 g lime zest (1 pc = 3g)	0.21oz

Warm the pear puree with the first quantity of strawberry puree and with the glucose syrup to 50°C / 122°F. Mix together the sugar and the pectin. Add while mixing with a whisk. Bring to a boil, stirring in with a spatula. Add the 2nd quantity of cold strawberry puree, lime juice and lime zest.

Chantilly Bionda

360 g heavy cream 35%	12.7oz
160 g Bionda 36%, White chocolate couverture caramel, Rondo	5.64oz
35 g Gelatine mix solution	1.23oz
360 g heavy cream 35%	12.7oz

Boil the first quantity of cream and pour on the couverture. Add the melted gelatin mix. Add the second quantity of liquid cream. Leave to set over night in the cooler before using. Whip before using.

Bionda, Koa, Strawberry with Lime

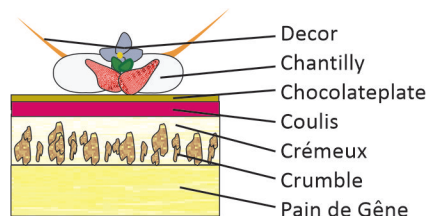
Entremets

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.

Structure



Bionda, Koa, Strawberry with Lime

800 g Almond Crumble and raw cane sugar	28.22oz
1500 g Pain de Gêne with almond paste, lime zest and olive oil	52.91oz
2570 g KOA Crèmeux	90.65oz
1620 g Coulis Strawberry & Lime	57.14oz
915 g Chantilly Bionda	32.28oz
500 g Bionda 36%, White chocolate couverture caramel, Rondo	17.64oz

Almond crumble

Bake.

Baking temperature: 180°C / 356°F

Baking time: approx. 15 minutes

Leave to cool.

Pain de Gêne

Pour in a 36 x 56 cm / 14.17 x 22.05 inches frame and add the baked almond crumble on the surface before baking. Baking temperature: 170°C / 338°F Baking time: approx. 20 minutes Cool down and store well wrapped in the freezer.

Chocolateplate

Spread a thin layer of tempered couverture on a plastic sheet, when it starts to crystalize, cut a rectangle of 8 x 21 cm / 3.14 x 8.27 inches.

Finishing

Pour the Crèmeux over the frozen pain de genes with crumble and freeze. Pour the coulis on top and freeze. Unmould and cut a rectangle of 8 x 21 cm / 3.14 x 8.27 inches. Place a chocolateplate on top and pipe the whipped Chantilly. Garnish with a chocolate decoration and store at 4°C / 39.2°F.

FELCHLIN PRODUCTS

CO49	Bionda 36%, White chocolate couverture caramel, Rondo
HA90	Koa Cocoa Fruit Juice, Cocoa (Theobroma cacao L.) pulp juice
KK43	California 1:1, Bakeable filling almond

Please note: Some products are not available in all markets

Bionda, Koa, Strawberry with Lime

Entremets



Recipe number : TO30051

Description : Fruity Entremet with KOA and Bionda

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	280
Selling days	1 day	Kilojoule (kJ)	1170
Selling price		Lipids	17.68 g
Selling unit	1 piece	saturated fatty acids	7.87 g
		Carbohydrates	25.74 g
		of which sugars	21.64 g
		Proteins	3.69 g
		Salt	0.27 g

Declaration :

Cacao fruit juice, sugar, strawberries 12%, pears, **cream, eggs, butter, almonds, wheat flour**, cacao butter, raw cane sugar, glucose syrup (wheat glucose), olive oil, **whole milk powder**, water, gelling agent (pectin), butterfat, **whey powder**, lime zest, maltodextrin, lime 0.3%, edible salt, **skimmed milk powder**, edible gelatine, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), **emulsifier (soya lecithin)**, caramel, preserving agents (sorbic acid, potassium sorbate)

State 12.11.2024

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

Allergen information is compliant with current Swiss legislation