

Chocolate Praliné Heart

Petits Gâteaux



RECIPE QUANTITY 16 pieces

RECIPE NUMBER GB60090

Butter mixture chocolate Grenada 65%

370 g Luebeck, Marzipan, Raw mass	13.05oz
140 g butter	4.94oz
115 g Grenada 65%, Dark chocolate couverture, Rondo	4.06oz
230 g fresh eggs	8.11oz
50 g raw cane sugar fine	1.76oz
50 g heavy cream 35%	1.76oz
35 g pastry flour type 400	1.23oz
25 g Cacao powder 20-22%	0.88oz

Slightly whip the marzipan raw mass with the soft butter and the melted couverture. Dissolve the sugar with the eggs and heavy cream and gradually add to the marzipan chocolate mixture, do not whip foamy, fold in the sifted flour and cacao powder.

Chocolate glaze

140 g Gelatine mix solution	4.94oz
400 g heavy cream 35%	14.11oz
400 g Grenada 65%, Dark chocolate couverture, Rondo	14.11oz
40 g Cacao powder 20-22%	1.41oz
480 g granulated sugar	16.93oz
170 g water	6oz
60 g butter unsalted	2.12oz

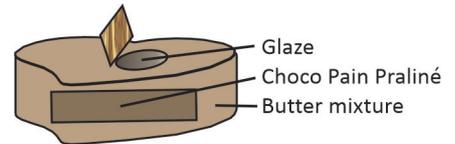
Boil the heavy cream to 80°C / 176°F and dissolve the soaked gelatinemix in the liquid. Add the couverture and cacao powder and stir to obtain an emulsion. Cook the water and the sugar to 125°C / 257°F and add to the cream mixture. Lastly add the butter and homogenize by using a hand blender, use at approx. 28°C / 82.4°F, for frozen cakes use at 40°C / 104°F.

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



Chocolate Praliné Heart

105 g Choco-Pain-Praliné, Filling hazelnut	3.7oz
1015 g Butter mixture chocolate Grenada 65%	35.8oz
120 g Chocolate glaze	4.23oz

Felchlin Promotional Material

2 piece Silicon mould for 8 "Hearts"

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Choco-Pain-Praliné

Using a 12 hole nozzle, pipe Choco-Pain-Praliné sticks onto parchment paper and freeze, cut into 3.5 cm / 1.4 inches pieces (6.5 g / 0.2 oz).

Finishing

Fill 60 g / 2.1 oz of the butter mix into heart mould, insert a Choco-Pain-Praliné stick and bake.

Baking temperature

190°C / 374°F in a deck oven,
160°C / 320°F in a convection oven

Baking time

30 - 40 minutes

Decorate the heart cake with glaze.

FELCHLIN PRODUCTS

CR44	Grenada 65%, Dark chocolate couverture, Rondo
DC64	Choco-Pain-Praliné, Filling hazelnut
HA01	Cacao powder 20-22%
KK05	Luebeck, Marzipan, Raw mass
VO39	Silicon mould for 8 "Hearts"

Please note: Some products are not available in all markets

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Petits Gâteaux

Felchlin Marketing Material



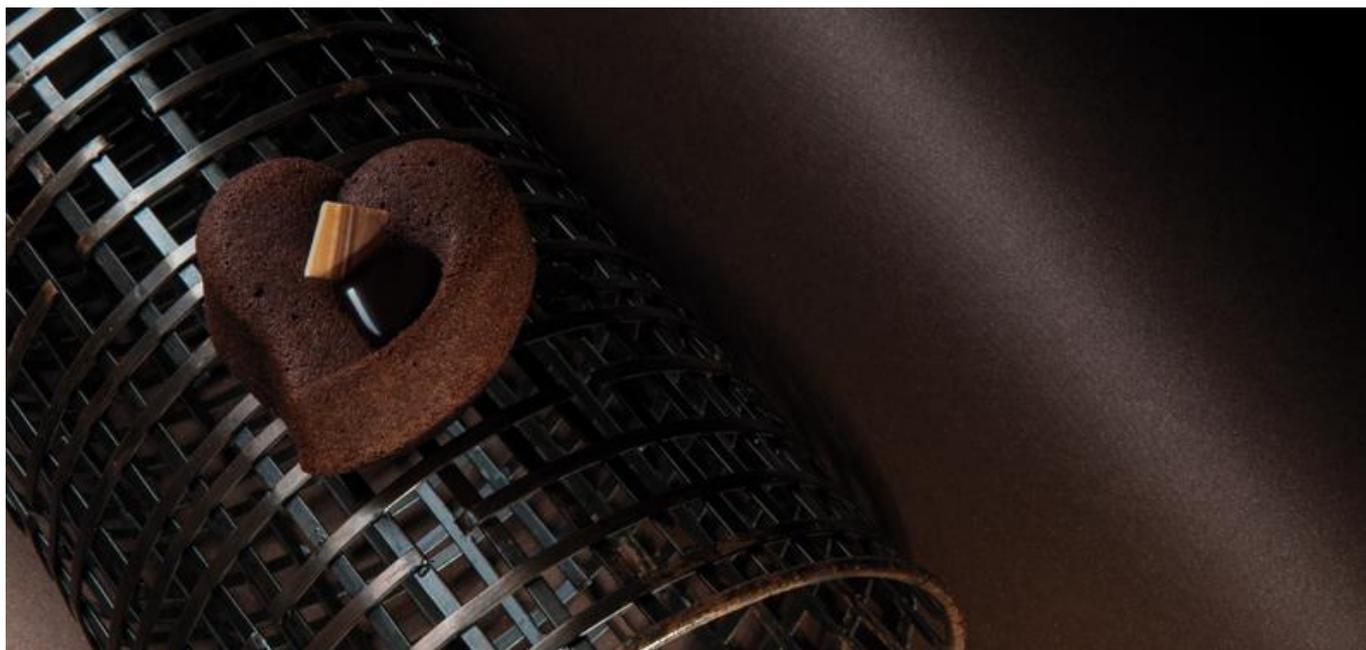
VO39 Silicon mould for 8 "Hearts"

Format 65x60x30mm

Selling unit: 1 pc

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Petits Gâteaux



Recipe number : GB60090

Description : Succulent almond-chocolate cake with a delicious praline hazelnut filling

Sales data :		Nutritional values per 100 g :	
Shelf life	5 days	Kilocalorie (kcal)	430
Selling days	3 days	Kilojoule (kJ)	1798
Selling price		Lipids	30.1 g
Selling unit	1 piece	saturated fatty acids	11.96 g
		Carbohydrates	30.15 g
		of which sugars	27.24 g
		Proteins	7.7 g
		Salt	0.09 g

Declaration :

Sugar, **eggs, almonds, butter, cream**, cacao kernel, water, raw cane sugar, **wheat flour, hazelnuts**, invert sugar syrup, cacao powder, cacaobutter, **whole milk powder**, sunflower oil, coconut fat, **skimmed milk powder**, preserving agent (potassium sorbate), edible gelatine, **emulsifier (soy lecithin)**, shea butter, illipe butter, acidity regulator (potassium carbonate), vanilla, vanilla extract

State 28.10.2024

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

Allergen information is compliant with current Swiss legislation