

Bionda Mandarin - Orange

Petits Gâteaux



RECIPE QUANTITY	1	frame of 360 x 560 mm / 14.2 x 22 inches	RECIPE NUMBER	PG20212
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Sablé dough

1000 g pastry flour type 400	35.27oz
500 g butter soft	17.64oz
2 g salt	0.07oz
260 g granulated sugar	9.17oz
260 g fresh eggs	9.17oz

Mix the flour, with the butter and the salt. Mix with a whisk the sugar with the eggs. Add to the flour mixture and mix until well combined. Wrap in a plastic film and store in the fridge.

Pain de Gênes Orange

520 g California 1:1, Bakeable filling almond	18.34oz
715 g fresh eggs	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
20 g orange zest (1 orange = 5g) 4 pieces	0.71oz

Warm the California Almond paste in a micro-wave oven. Start mixing the almond paste with the paddle at medium speed by adding the 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 the salt. Add the orange zest.

Mandarine crémeux

600 g mandarin purée without added sugar, Boiron	21.16oz
600 g pear purée without added sugar, Boiron	21.16oz
300 g granulated sugar	10.58oz
18 g pectin NH	0.63oz
300 g butter cubes	10.58oz
600 g mandarin purée without added sugar, Boiron cold	21.16oz
150 g kalamansi purée without added sugar, Boiron cold	5.29oz

Warm the 1st quantity of mandarin purée with the pear purée at 50°C / 122°F. Mix the sugar with the pectin together and gradually add to the purées while mixing with a whisk. Bring to a boil while mixing with a spatula. Add the cold butter cubes. When the butter is melted, add the second quantity of cold mandarin purée and cold kalamansi purée. Homogenise with a hand blender.

Bionda Diplomat cream

500 g Bionda Pastry Cream	17.64oz
150 g heavy cream 35% whipped	5.29oz

Stir the Bionda Pastry Cream to obtain a smooth mass. In two lots delicately fold in the whipped heavy cream. Place the cream in the refrigerator.

Bionda Pastry Cream

40 g cornstarch	1.41oz
500 g milk 3.5%	17.64oz
150 g heavy cream 35%	5.29oz
55 g Sugar for stabilisation	1.94oz
100 g past. liquid egg yolk	3.53oz
40 g granulated sugar	1.41oz
40 g Gelatine mix solution	1.41oz
300 g Bionda 36%, White chocolate couverture caramel, Rondo	10.58oz

Dissolve the corn starch with some of the cold milk. Boil the remaining milk, cream, Sugar for Stabilisation. Combine the egg yolks, sugar and dissolved corn starch and whip to obtain a creamy white mixture. Add the hot liquid into the egg yolk mixture and bring to a boil while mixing with a whisk. Add the melted Gelatine Mix. Fold in the couverture and stir thoroughly. Pour onto a tray covered with plastic film. Cover with another plastic film and refrigerate immediately. Beat cold as required.

Sugar for stabilisation

90 g granulated sugar	3.17oz
5 g carrageenan	0.18oz
3 g locust bean gum flour	0.11oz
3 g glycerol monostearate	0.11oz

Mix all the ingredients together.

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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.

Bionda Mandarin - Orange

2020 g Sablé dough	71.25oz
1525 g Pain de Gênes Orange	53.79oz
2568 g Mandarine crémeux	90.58oz
650 g Bionda Diplomat cream	22.93oz
500 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	17.64oz
300 g Praline Croquantine, Filling almond with biscuit splinters	10.58oz

Sablé

Roll out the dough at 2.75 mm / 0.11 inches and bake in frame of 360 x 560 mm / 14.1 x 22 inches
Baking temperature: 190°C / 374°F
Baking time: 10 - 15 minutes

Pain de Gênes Orange

Bake the mixture in a frame of 360 x 560 mm / 14.2 x 22 inches
Baking temperature: 170°C / 338°F
Baking time: 20 - 25 minutes

Leave to cool down and store in the freezer.

Finishing

Spread a thin layer of tempered Maracaibo 65% couverture onto a plastic sheet. When it starts crystallising, cut rectangle of 30 x 80 mm / 1.2 x 3.14 inches.
Melt the Praline Croquantine to 28 - 32°C / 82.4 - 89.6°F and spread it onto the cold baked sablé dough. Put a frame 360 x 560 mm / 14.2 x 22 inches and pour 1kg / 35.3 oz of the Mandarin Crèmeux on top of the spreaded Praline Croquantine. Display the Orange Pain de Gêne. Pour the rest of the Mandarin Crèmeux. Leave in the freezer. Cut rectangles of 30 x 80 cm / 1.2 x 3.1 inches. Put a Chocolate Platelet. Pipe some on the Bionda Diplomat cream with a St Honoré tip.

FELCHLIN PRODUCTS

CO49	Bionda 36%, White chocolate couverture caramel, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DC14	Praline Croquantine, Filling almond with biscuit splinters
KK43	California 1:1, Bakeable filling almond

Please note: Some products are not available in all markets

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Petits Gâteaux



Recipe number : PG20212

Description : Fruity mandarin petit gâteau made of our Bionda 36% caramel couverture, Maracaibo Clasificado 65% Grand Cru couverture and crunchy Praline Croquantine

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	327
Selling days	1 day	Kilojoule (kJ)	1368
Selling price		Lipids	20.03 g
Selling unit	1 piece	saturated fatty acids	9.18 g
		Carbohydrates	30.51 g
		of which sugars	18.88 g
		Proteins	5.08 g
		Salt	0.2 g

Declaration :

Mandarin 16%, sugar, **wheat flour**, **eggs**, **butter**, pears, **almonds**, cacao kernel, **cream**, **whole milk**, olive oil, kalamansi, cacao butter, **egg yolk**, water, **whole milk powder**, grated orange zest, gelling agent (pectin), corn starch, sunflower oil, edible salt, coconut fat, butterfat, **whhey powder**, maltodextrin, **skimmed milk powder**, rapeseed oil, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), edible gelatine, gelling agent (carrageenan), thickening agent (locust bean gum), emulsifier (mono and diglycerides of fatty acids, fatty acids), preserving agents (sorbic acid, potassium sorbate), **emulsifier (soya lecithin)**, flavour, caramel, emulsifier (rapeseed oil lecithin), **barley malt extract**, vanilla, paprika

State 08.04.2025

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

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Allergen information is compliant with current Swiss legislation