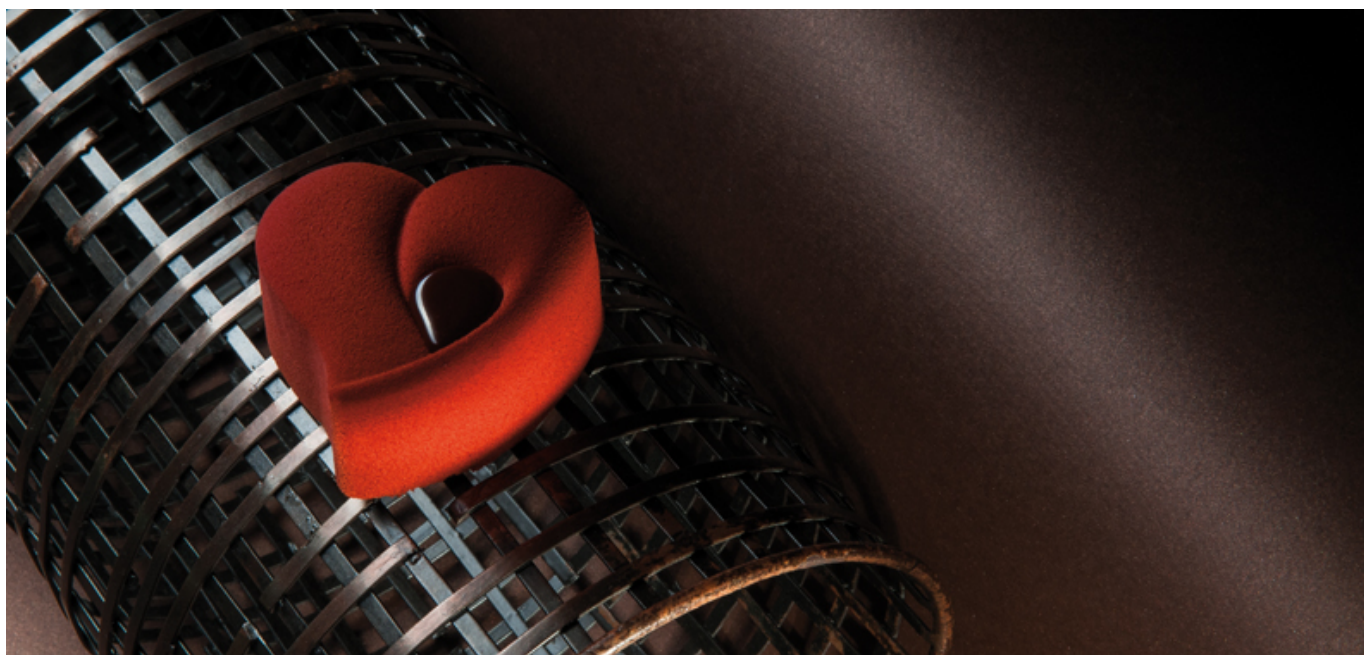


# Coeur Chocolate Opus

## Petits Gâteaux



<b>RECIPE QUANTITY</b>	7	Silicon heart moulds of 8 pieces	<b>RECIPE NUMBER</b>	PG20072
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### Chocolate Sponge with Madagascar 64%

225 g fresh eggs	7.94oz
90 g fresh egg yolks	3.17oz
120 g invert sugar	4.23oz
60 g glucose syrup DE 41-46	2.12oz
180 g heavy cream 35%	6.35oz
180 g Madagascar 64%-72h, Dark chocolate couverture, Rondo	6.35oz
60 g pastry flour type 400	2.12oz

Whip the eggs, egg yolk, invert sugar and glucose in the bain mairie to 60°C / 140°F, whip in the machine until cold. Bring the heavy cream to a boil and pour little by little over the couverture to obtain a ganache. Maintain a temperature of 40°C / 104°F. Add one third of the egg yolk/sugar-mixture to the ganache and stir to a smooth mass. Delicately incorporate the chocolate/eggs-mixture into the remaining egg-mixture. Finally, fold the flour into the mass.

### Chocolate crumble with almonds and Fleur de Sel

175 g butter unsalted	6.17oz
200 g raw cane sugar fine	7.05oz
150 g pastry flour type 550	5.29oz
70 g cornmeal finely sifted	2.47oz
35 g Cacao powder 20-22%	1.23oz
90 g almonds peeled, ground finely sifted	3.17oz
2 g fleur de sel	0.07oz

Cream together the butter and brown sugar. Mix the flour, corn meal, cacao powder and ground almonds together with fleur de sel and add to the butter mixture. Knead until you obtain a crumble.

### Chocolate Crèmeux

110 g milk 3.5%	3.88oz
110 g heavy cream 35%	3.88oz
37.5 g glucose syrup DE 41-46	1.32oz
45 g past. liquid egg yolk	1.59oz
80 g Madagascar 64%-72h, Dark chocolate couverture, Rondo	2.82oz

Bring the milk, heavy cream and glucose to a boil. Pour the hot liquid over the egg yolk, mix. Heat the dark couverture to 55°C/131°F. Mix the couverture and the liquid using a hand blender.

### Opus Lait Mousse

300 g milk 3.5%	10.58oz
300 g heavy cream 35%	10.58oz
300 g past. liquid egg yolk	10.58oz
100 g water	3.53oz
16 g gelatine powder (200 Bloom)	0.56oz
650 g Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo	22.93oz
650 g heavy cream 35% whipped	22.93oz

Boil the milk, heavy cream and egg yolk to 85°C / 185°F to create a cream anglaise. Bloom the gelatine for 10 minutes in cold water, dissolve and add to the cream anglaise. Temper the couverture to 50°C / 122°F, add to the anglaise. Cool to 30°C / 86°F. Fold the whipped heavy cream into the mixture.

### Spraying Couverture

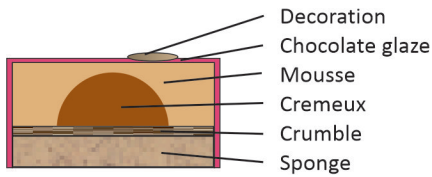
700 g Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo	24.69oz
300 g Cacaobutter Bio, Cacao butter, Grated	10.58oz

Melt the cocoa butter and couverture together to 35°C / 95°F, strain and leave to cool to 30°C / 86°F.

# Coeur Chocolate Opus

## Petits Gâteaux

### Structure



### Coeur Chocolate Opus

<b>1630 g Chocolate Sponge with Madagascar 64%</b>	<b>57.5oz</b>
<b>720 g Chocolate crumble with almonds and Fleur de Sel</b>	<b>25.4oz</b>
<b>380 g Chocolate Crèmeux</b>	<b>13.4oz</b>
<b>2310 g Opus Lait Mousse</b>	<b>81.48oz</b>
<b>300 g Spraying Couverture</b>	<b>10.58oz</b>

### Felchlin Marketing Material

- 1 piece Cookie cutter, heart shaped**
- 7 piece Silicon mould for 8 "Hearts"**

### Sponge

Spread the mixture on a 60 x 40 cm / 23.62 x 15.75 inches Flexipan mat and sprinkle with the crumble.

Baking temperature: 200°C / 392°F

Baking time: approx. 15 minutes

Cut out with the Felchlin heart shaped cutter.

### Crèmeux

Fill into 3 cm / 1.18 inches Ø Silpat half-sphere moulds, freeze.

### Finishing

Fill each heart with 40 g / 1.41 oz of mousse. Place the frozen crèmeux hemisphere on top of the sponge heart, place upside down and freeze. Mould and spray with spraying couverture until velvety.

### FELCHLIN PRODUCTS

CO22	Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CS88	Madagascar 64%-72h, Dark chocolate couverture, Rondo
HA01	Cacao powder 20-22%
VO39	Silicon mould for 8 "Hearts"
WG07	Cookie cutter, heart shaped

Please note: Some products are not available in all markets

# Coeur Chocolate Opus

## Petits Gâteaux

### Felchlin Marketing Material



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**WG07 Cookie cutter, heart shaped**



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**VO39 Silicon mould for 8 "Hearts"**

Format 65 x 60 x 30 mm



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#### **Quadro frames**

VO07 Quadro plate Format 305 x 305 mm

VO08 Quadro frame green Format 305 x 305 x 5 mm

VO09 Quadro frame yellow Format 305 x 305 x 2.5 mm

VO30 Silicon frame white Format 305 x 305 x 5 mm

WB91 Quadro foils bundle of 100 foils Format 350 x 350 mm

WR58 Backflon foil, single (re-usable) Format 365 x 365 mm

# Coeur Chocolate Opus

## Petits Gâteaux



**Recipe number :** PG20072

**Description :** Delicate opus-lait chocolate mousse with Chocolat Cremeux and succulent sponge  
Chocolate with crispy crumble

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	2 days	Kilocalorie (kcal)	384
Selling days	1 day	Kilojoule (kJ)	1609
Selling price		Lipids	28.47 g
Selling unit	1 piece	saturated fatty acids	15.68 g
		Carbohydrates	21.89 g
		of which sugars	19.54 g
		Proteins	6.38 g
		Salt	0.13 g

**Declaration :**

**Cream, egg yolk, sugar, whole milk, cacaobutter, eggs, cacao kernel, wheat flour, invert sugar, whole milk powder, raw cane sugar, butter, glucose syrup (wheat glucose), water, almonds, corn flour, cacao powder, edible gelatine, fleur de sel (sea salt), emulsifier (sunflower lecithin), acidity regulator (potassium carbonate), vanilla**

State 11.03.2025

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

Allergen information is compliant with current Swiss legislation