

# Saffron and Pistachio Kunafa

## Petits Gâteaux



<b>RECIPE QUANTITY</b>	40	Petits Gâteaux	<b>RECIPE NUMBER</b>	PG20256
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### White Chocolate Mousse with saffron

360 g Crème Anglaise, less sweet	12.7oz
500 g Edelweiss 36%, White chocolate couverture, Rondo	17.64oz
250 g Saffronosa, Filling saffron	8.82oz
450 g heavy cream 35%	15.87oz
60 g Cacaobutter Bio, Cacao butter, Grated	2.12oz
28 g Gelatine mix solution	0.99oz

Melt the Felchlin Couverture, Saffronosa and cacao butter to 40 - 45°C / 104 - 113°F. Whip the heavy cream until a soft peak consistency and set aside in the refrigerator. Dissolve the gelatine in the warm Crème Anglaise, pour over the melted couverture and stir in well until smooth. When the temperature of the Crème Anglaise / Couverture mixture has cooled to 40°C / 104°F, add one third of the chilled whipped cream and mix in well. Gently incorporate the rest of the cream.

### Crème Anglaise, less sweet

160 g milk 3.5%	5.64oz
160 g heavy cream 35%	5.64oz
64 g past. liquid egg yolk	2.26oz
16 g granulated sugar	0.56oz

Bring the milk and cream to the boil and pour slowly onto the egg / sugar mixture. Stirring continuously and carefully cook to 82 - 84°C / 179.6 - 183.2°F and then strain through a fine sieve.

### Gelatine mix solution

100 g gelatine powder	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.

### Almond Joconde sponge

120 g almonds peeled, ground	4.23oz
40 g granulated sugar	1.41oz
20 g invert sugar	0.71oz
200 g fresh eggs	7.05oz
8 g orange zest (1 orange = 5g)	0.28oz
120 g fresh egg whites	4.23oz
80 g granulated sugar	2.82oz
60 g butter liquid, warm	2.12oz
40 g pastry flour type 400	1.41oz

Beat the ground almonds together with the first quantity of sugar, invert sugar, fresh eggs and orange zest in a mixer for approximately 10 minutes. Gently whisk the egg whites and the second quantity of sugar to form a soft meringue, add the warm liquid butter and carefully fold in the pastry flour.

### Pistachio Crunch

50 g Pistachiosa F, Filling pistachio Firm	1.76oz
100 g Croquantine, Pastry product, Croquantine	3.53oz
200 g Edelweiss 36%, White chocolate couverture, Rondo	7.05oz

Melt the tempered couverture with Osa and carefully incorporate the croquantine.

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## Petits Gâteaux

### Structure

Please note: Some products are not available in all markets



### Saffron and Pistachio Kunafa

<b>600 g kunafa dough</b>	<b>21.16oz</b>
<b>1600 g White Chocolate Mousse with saffron</b>	<b>56.44oz</b>
<b>600 g Almond Joconde sponge</b>	<b>21.16oz</b>
<b>350 g Pistachio Crunch</b>	<b>12.35oz</b>
<b>200 g butter</b>	<b>7.05oz</b>
<b>100 g Colored cocoa butter yellow, Cacao butter with colour</b>	<b>3.53oz</b>

### Sponge

Spread into a 60 x 40 cm / 23.62 x 15.75 inches silicone baking frame and bake.

### Baking temperature

240°C / 464°F

### Baking time

7 - 9 minutes

### Kunafa dough

Mix the kunafa dough with melted butter, place into 6 cm / 2.36 inches Ø rings and bake until golden brown.

### Baking temperature

180°C / 356°F

### Baking time

20 - 25 minutes

### Finishing

Spread the pistachio crunch thinly onto the sponge and fill the mousse into a 5 cm / 1.97 inches Ø muffin mould. Cut the sponge out with a 4 cm / 1.57 inches Ø cutter, lay on top of the mousse and freeze. Unmould and spray with the cacao butter, then place directly onto the baked kunafa and decorate as desired.

#### FELCHLIN PRODUCTS

CF94	Colored cocoa butter yellow, Cacao butter with colour
CS76	Cacaobutter Bio, Cacao butter, Grated
CS84	Edelweiss 36%, White chocolate couverture, Rondo
DC53	Pistachiosa F, Filling pistachio Firm
DF31	Saffronosa, Filling saffron
HA20	Croquantine, Pastry product, Croquantine

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## Petits Gâteaux



**Recipe number :** PG20256

**Description :** Saffron mousse with pistachio crunch and on a base of kunafa

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	3 days	Kilocalorie (kcal)	441
Selling days	2 days	Kilojoule (kJ)	1846
Selling price		Lipids	31.88 g
Selling unit	1 Petits Gâteaux	saturated fatty acids	17.56 g
		Carbohydrates	32.62 g
		of which sugars	19.65 g
		Proteins	5.48 g
		Salt	0.2 g

### Declaration :

Kunafa dough (**wheat flour**, water, **wheat stark**, salt, **soya lecithin**, sunflower oil, vinegar), **cream**, sugar, cacaobutter, **butter**, **eggs**, **whole milk powder**, **whole milk**, **almonds**, **egg white**, confectionary mass (cacao butter, colours (tartrazine FD&C Yellow No. 5, sunset yellow FCF)), **wheat flour**, **skimmed milk powder**, **egg yolk**, palm kernel oil, sunflower oil, palm kernel oil, water, invert sugar, coconut fat, hardened palm kernel oil, **pistachios**, grated orange zest, edible gelatine, rape seed oil, hardened coconut fat, **emulsifier (soy lecithin)**, aroma, butter fat, edible salt, emulsifier (sunflower lecithin), saffron, vanilla extract, **barley malt extract dried**, **colouring**, colour (paprika extract), colouring (beta-carotene), nettle extract, colouring agent (carotene)

State 07.02.2023

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

Allergen information is compliant with current Swiss legislation