

Monkey Treat

Cupcake with Cara Molla



RECIPE QUANTITY 30 pieces

RECIPE NUMBER GB60033

Chocolate Rio Huimbi 62% butter mixture with bananas

180 g butter weich	6.35oz
375 g raw cane sugar fine	13.23oz
1.5 g salt	0.05oz
40 g fresh egg yolks	1.41oz
115 g fresh eggs	4.06oz
125 g semi sour cream 15%	4.41oz
375 g peeled banana	13.23oz
125 g pecans	4.41oz
165 g Rio Huimbi 62%, Dark chocolate couverture, Rondo	5.82oz
330 g pastry flour type 400	11.64oz
8.3 g baking powder	0.29oz

Whip the butter, sugar and salt together until fluffy. Mix the eggs with the sour cream and add slowly. Mix in the ripe, roughly mashed bananas with the nuts and chopped couverture in the machine in 1st speed, add a little flour. Add in the remaining sieved flour and baking powder and mix briefly in the machine.

Butter vanilla cream with Cara Molla

400 g Butter cream	14.11oz
140 g Pastry Cream	4.94oz
120 g Cara-Molla, Caramel	4.23oz
2 g fleur de sel	0.07oz

Combine the ingredients and whip until fluffy.

Butter cream

175 g granulated sugar	6.17oz
75 g water	2.65oz
50 g glucose syrup DE 41-46	1.76oz
50 g granulated sugar	1.76oz
50 g past. liquid egg white	1.76oz
40 g past. liquid egg yolk	1.41oz
500 g butter unsalted	17.64oz

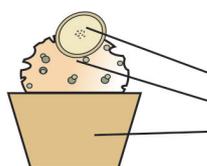
Boil first sugar amount, water and glucose to 114°C / 237.2°F. Whip second sugar amount with egg whites and egg yolks. Pour in at once the cooked sugar. Whip until cold. Whip butter till light and creamy and fold into the Pâte à bombe; mix to obtain a light mixture.

Pastry Cream

100 g Vanilla cream powder, Custard powder with vanilla, Warm	3.53oz
200 g granulated sugar	7.05oz
250 g milk 3.5%	8.82oz
750 g milk 3.5%	26.46oz

Stir the first amount of cold milk with the Cream powder until well dissolved. Boil the remaining milk and sugar. Add to the powder mixture and bring to a boil again.

Structure



Decor
Butter vanilla cream
Butter mixture

Monkey Treat

1830 g *Chocolate Rio Huimbi 62% butter mixture with bananas* 64.55oz

660 g *Butter vanilla cream with Cara Molla* 23.28oz

Butter mixture

Line the Silpat mould cupcakes with baking capsules. Pour in 60 g / 2.12 oz cupcake mix per cupcake and bake. Baking temperature: 180°C / 356°F, fan oven 160°C / 320°F
Baking time: approx. 25 minutes

Finishing

Leave the baked cupcakes to cool on a wire rack, freeze or process as required. Using a disposable piping bag and a 12-hole nozzle, pipe dots of the cream onto the cupcakes. Use a small palette knife to create wild peaks on the cream.

Decoration suggestion

Pipe small stripes with Cara-Molla and sprinkle with hazelnut croquant. Decorate with a slice of glazed banana.

FELCHLIN PRODUCTS

CR60	Rio Huimbi 62%, Dark chocolate couverture, Rondo
TM30	Cara-Molla, Caramel
UE05	Vanilla cream powder, Custard powder with vanilla, Warm

Please note: Some products are not available in all markets

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Recipe number : GB60033

Description : Banana, chocolate and pecan cupcake with caramel cream

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	375
Selling days	1 day	Kilojoule (kJ)	1567
Selling price		Lipids	21.98 g
Selling unit	1 piece	saturated fatty acids	10.96 g
		Carbohydrates	39.67 g
		of which sugars	28.47 g
		Proteins	3.97 g
		Salt	0.33 g

Declaration :

Butter, raw cane sugar, banana 15%, **wheat flour**, sugar, **single cream**, **pecans** 5%, **eggs**, **whole milk**, cacao kernel, **egg yolk**, water, cacaobutter, glucose syrup (wheat glucose), **egg white**, **cream powder**, humectant, maize starch, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), fleur de sel (sea salt), edible salt, colouring agents (riboflavin, sunset yellow S, carotene), dried glucose syrup, vanilla extract Madagascar, thickening agent (locust bean gum and guar gum), vanille

State 02.12.2024

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

Allergen information is compliant with current Swiss legislation