

White Chocolate Raspberry

Petits Gâteaux



RECIPE QUANTITY	20	pieces	RECIPE NUMBER	PG20210
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Coconut Almond Dacquoise

375 g fresh egg whites	13.23oz
3 g tartaric acid 1-1	0.11oz
90 g granulated sugar	3.17oz
300 g almonds peeled, ground	10.58oz
300 g icing sugar	10.58oz
150 g desiccated coconut	5.29oz

Whip the egg white, cream of tartar and granulated sugar to a meringue. Fold in the almond powder, powdered sugar and desiccated coconut.

Praline Croquantine with Maracaibo 38%

400 g Praline Croquantine, Filling almond with biscuit splinters	14.11oz
150 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	5.29oz

Melt the Praline Croquantine at approx. 30°C / 86°F, add the tempered couverture and mix well.

Raspberry jelly

500 g raspberry puree without added sugar, Boiron	17.64oz
30 g invert sugar	1.06oz
75 g granulated sugar	2.65oz
84 g Gelatine mix solution	2.96oz

Boil purée, inverted sugar and granulated sugar add gelatine mix. Mix well.

Gelatine mix solution

12 g gelatine powder (200 Bloom)	0.42oz
72 g water	2.54oz

Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

White Chocolate Lime Mousse

90 g milk 3.5%	3.17oz
20 g glucose powder 38 DE	0.71oz
70 g past. liquid egg yolk	2.47oz
200 g milk 3.5%	7.05oz
8 g lime zest (1 pc = 3g)	0.28oz
120 g past. liquid egg yolk	4.23oz
84 g Gelatine mix solution	2.96oz
480 g Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo	16.93oz
480 g heavy cream 35% whipped	16.93oz

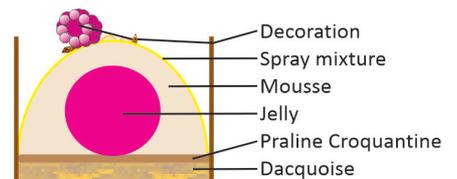
Whip the first milk amount, glucose powder and first amount of the egg yolks foamy. Boil the second milk amount with the lime zest and add to the second amount of the egg yolks. Boil to a Creme Anglaise 82°C / 179.6°F. Strain, add the gelatine mix. Gently fold in the first amount of the egg yolks mixture into the Creme Anglaise. Pour over the couverture and mix well until well combined. Leave to cool to 35°C / 95°F and delicately fold in the whipped cream.

White Chocolate spray mixture

150 g Edelweiss 36%, White chocolate couverture, Rondo	5.29oz
35 g Cacaobutter Bio, Cacao butter, Grated	1.23oz

Melt the couverture and the cacaobutter to 35°C / 95°F and strain.

Structure



White Chocolate Raspberry

610 g Coconut Almond Dacquoise	21.52oz
550 g Praline Croquantine with Maracaibo 38%	19.4oz
615 g Raspberry jelly	21.69oz
1480 g White Chocolate Lime Mousse	52.21oz
200 g White Chocolate spray mixture	7.05oz
50 g fresh raspberries	1.76oz
200 g Rio Huimbi 42%, Milk chocolate couverture, Rondo	7.05oz

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Dacquoise

Spread the dacquoise mixture onto a Silpat sheet and bake in a pre-heated oven.

Baking temperature: 200°C / 390°F

Baking time: approx. 15 minutes

Cut in pieces of 30 x 120 mm / 1.18 x 4.72 inches.

Praline Croquantine

Spread the Praline Croquantine out on a plastic sheet, leave to set and cut out pieces of 30 x 120 mm / 1.2 x 4.7 inches.

Place the Dacquoise rectangles onto the Praline Croquantine, like a sandwich and set a part.

Jelly

Fill up the Jelly in a flexipan tube of 20 x 90 mm / 0.79 x 3.54 inches and freeze.

Decoration

Spread out a thin layer of tempered milk couverture onto a plastic sheet, leave to crystallise. Cut in pieces of 120 x 35 mm / 4.72 x 1.4 inches.

Finishing

Pipe 1/3 of the Mousse into the Flexipan mould 30 x 120 mm / 1.18 x 4.72 inches. Place the frozen Jelly stick and fill with the remaining Mousse. Place the Dacquoise with the Praline Croquantine on top the Mousse. Freeze. Demould and spray the frozen pastry with the spray mixture. Couverture decoration with some melted of couverture on the sides of the pastry. Decorate with a raspberry halves and gold leaf.

FELCHLIN PRODUCTS

CO35	Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo
CR40	Rio Huimbi 42%, Milk chocolate couverture, Rondo
CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CS84	Edelweiss 36%, White chocolate couverture, Rondo
DC14	Praline Croquantine, Filling almond with biscuit splinters

Please note: Some products are not available in all markets

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Petits Gâteaux



Recipe number : PG20210

Description : Delicious petit gâteau with a combination of raspberry jelly and Opus Blanc lime mousse on an almond base and a layer of intense Praline Croquantine

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	369
Selling days	1 day	Kilojoule (kJ)	1544
Selling price		Lipids	25.2 g
Selling unit	1 piece	saturated fatty acids	12.91 g
		Carbohydrates	27.77 g
		of which sugars	26.49 g
		Proteins	6.53 g
		Salt	0.12 g

Declaration :

Sugar, raspberry 13%, **cream**, cocoa butter, **whole milk**, **almonds**, **whole milk powder**, **egg white**, **egg yolk**, water, desiccated coconut, cacao kernel, **wheat flour**, **skimmed milk powder**, invert sugar, edible gelatine, glucose powder, sunflower oil, **cream powder**, coconut fat, lime zest, rapeseed oil, acidifying agent, butterfat, emulsifier (sunflower lecithin), flavour, edible salt, **emulsifier (soy lecithin)**, emulsifier (rapeseed oil lecithin), **barley malt extract**, paprika, vanilla extract, vanilla

State 25.03.2025

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

Allergen information is compliant with current Swiss legislation