

Seasonal Mille Feuille

with mango



RECIPE QUANTITY	18	pieces	RECIPE NUMBER	PG20352
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Puff Pastry for slices

550 g water	19.4oz
1075 g pastry flour type 400	37.92oz
25 g salt	0.88oz
10 g white wine vinegar	0.35oz
1000 g butter butter for turns	35.27oz

Combine all the ingredients except the butter for the turns and knead to obtain an elastic dough. Weigh at 1600 g / 56.4 oz. Leave to rest in the fridge for at least 4 hours in the fridge.

Turn with butter; 5 single turns, rest in the fridge for at least 1.5 hours between each tour.

Joconde with almonds and lime zest

180 g almonds peeled, ground	6.35oz
60 g icing sugar	2.12oz
30 g invert sugar	1.06oz
300 g fresh eggs	10.58oz
9 g lime zest (1 pc = 3g)	0.32oz
60 g pastry flour type 400	2.12oz
1 g salt	0.04oz
180 g fresh egg whites	6.35oz
60 g inulin HSI	2.12oz
60 g granulated sugar	2.12oz
90 g butter	3.17oz

Mix the almonds and icing sugar like a TPT in the Robot Coupe until finely powdered, whisk with the invert sugar, eggs, flour, salt and lime zest in the whipping machine on 2nd speed until creamy white. Leave the egg whites with the inulin to bloom for 10 minutes, whisk and whip with the sugar until creamy. Mix some of the mixture with the warm butter and fold in gently. Finally, carefully fold in the whipped egg whites.

Mango passion fruit jelly

250 g Mango puree without sugar, Boiron	8.82oz
60 g passion fruit puree without added sugar, Boiron	2.12oz
125 g granulated sugar	4.41oz
80 g inulin HSI	2.82oz
10 g pectin NH	0.35oz
50 g invert sugar	1.76oz
375 g Mango puree without sugar, Boiron	13.23oz
50 g Gelatine mix solution	1.76oz

Warm the first quantity of puree to 50°C / 122°F. Mix the sugar, inulin and pectin and bring to the boil with the invert sugar and the first puree, stir in the dissolved gelatine, stir in the second quantity of puree and mix with a hand blender to a smooth emulsion, fill and chill.

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.

Pastry Cream exquisite

500 g milk 3.5%	17.64oz
500 g heavy cream 35%	17.64oz
8 g bourbon vanilla bean (1 pc = 4g) seeds of 1 pc	0.28oz
140 g past. liquid egg yolk	4.94oz
140 g granulated sugar	4.94oz
60 g inulin HSI	2.12oz

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60 g Vanilla cream powder, Custard powder with vanilla, Warm	2.12oz
22 g gelatine powder (200 Bloom)	0.78oz
100 g water	3.53oz
1200 g heavy cream 35%	42.33oz

Bring the milk, first quantity of cream and scraped vanilla pod to the boil. Whisk the egg yolks with the sugar, inulin and vanilla cream powder until creamy. Soak the gelatine powder in cold water for 10 minutes and dissolve. Pour some of the liquid into the egg yolk mixture, stir, pour in the remaining milk/cream mixture and bring to the boil, add the dissolved gelatine and stir until smooth, add the cold liquid second quantity of cream and homogenise with a hand blender. Fill into vacuum bags and seal, cool immediately to 4°C / 39.2°F, store in the fridge, place in the freezer for 20 minutes before use. Whip until creamy and fluffy at a core temperature of 0 - 2°C / 32 - 35.6°F.

Tip

Can be stored shrink-wrapped in bags in the freezer for several days, defrosted and whipped at a core temperature of 0 - 2°C / 32 - 35.6°F as required.

For a mousseline, 200 g / 7.05 oz of whipped butter or whipped OSA filling can be added per 1000 g / 35.3 oz of whipped vanilla cream and 5 - 10% flavouring paste such as Pistacia Vera for flavouring.

Egg yolk contains the enzyme amylase, which can interfere with the thickening process, resulting in bound or unbound cream. Very high heat in the cooking process deactivates the enzyme, so always cook the cream thoroughly to set it perfectly.

Pastry Cream exquisite light

500 g milk 3.5%	17.64oz
500 g heavy cream 35%	17.64oz
8 g bourbon vanilla bean (1 pc = 4g) seeds of 1 pc	0.28oz
120 g past. liquid egg yolk	4.23oz
140 g granulated sugar	4.94oz
60 g inulin HSI	2.12oz
60 g Vanilla cream powder, Custard powder with vanilla, Warm	2.12oz
22 g gelatine powder (200 Bloom)	0.78oz
100 g water	3.53oz
1250 g heavy cream 35%	44.09oz

Bring the milk, first quantity of cream and scraped vanilla pod to the boil. Whisk the egg yolks with the sugar, inulin and vanilla cream powder until creamy. Soak the gelatine powder in cold water for 10 minutes and dissolve. Pour some of the liquid into the egg yolk mixture, stir, pour in the remaining milk/cream mixture and bring to the boil, add the dissolved gelatine and stir until smooth, add the cold liquid second quantity of cream and homogenise with a hand blender. Fill into vacuum bags and seal, cool immediately to 4°C / 39.2°F, store in the fridge, place in the freezer for 20 minutes before use. Whip until creamy and fluffy at a core temperature of 0 - 2°C / 32 - 35.6°F.

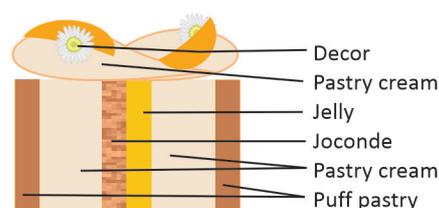
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Structure



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330 g Puff Pastry for slices

11.64oz

330 g Joconde with almonds and lime zest 11.64oz

330 g Mango passion fruit jelly 11.64oz

750 g Pastry Cream exquisite or 26.46oz

750 g Pastry Cream exquisite light 26.46oz

720 g Pastry Cream exquisite or 25.4oz

720 g Pastry Cream exquisite light 25.4oz

100 g fresh mango 3.53oz

50 g English sugar (fine grade) 1.76oz

40 g Deco Roma, Covering mass white 1.41oz

Puff pastry

Roll out to 2 1/4 mm / 0.089 inch, sprinkle with English sugar, finish roll out to 2 mm / 0.079 inch, poke well with a serrated roller, lightly sugar again with a sieve. Cut into 64 x 28 cm / 25.2 x 11.02 inches rectangles, pre-bake.

Baking temperature: 190°C / 374°F until golden yellow
bake until caramelised
Baking temperature: 220 - 230°C / 428 - 446°F

While still warm, cut two strips measuring 56 x 12 cm / 22.5 x 4.72 inches, divide 3 cm / 1.18 inches wide and pre-cut.

Joconde

Pour the mixture into 1 Flexipat mat 56 x 36 cm / 22.5 x 14.17 inches, bake.

Baking temperature:
220°C / 428°F fan oven or
240°C / 464°F deckoven
Baking time:
approx. 6 min. fan oven or
approx. 8 min. deckoven

Cut three joconde strips
56 x 12 cm / 22.5 x 4.72 inches each.
Basic recipe (1000 g / 35.27 oz) makes three strips.

Jelly

Fill into flexipan moulds 56 x 36 cm / 22.5 x 14.17 inches, pat well, freeze, cut into 56 x 12 cm / 22.5 x 4.72 inches strips.
Basic recipe (1000 g / 35.27 oz) makes three strips.

Finishing

Place frozen jelly slab on Joconde (can be stored frozen), cut into 3 strips 56 x 12 cm / 22.5 x 4.72 inches. Lay out the strips of puff pastry, whip the vanilla cream until light and fluffy and spread each strip evenly with 375 g / 13.23 oz vanilla cream or pipe with a 12 mm / 0.472 inch round nozzle. Place the joconde with jelly on top

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of the vanilla cream, press down lightly, spread another 375 g / 13.23 oz vanilla cream on top, place the puff pastry strips on top, press down lightly and freeze briefly. Cut 3 x 12 cm / 1.18 x 4.72 inches pieces and place on the sides. Garnish each with 40 g / 1.41 oz of creamy whipped vanilla cream, 20 St. Honoré nozzle, decorate with fresh mango slices and Deco Roma daisies.

FELCHLIN PRODUCTS

TM81	Deco Roma, Covering mass white
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 : PG20352

Description : Cream slice with fruity mango and passion fruit jelly and almond joconde

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	274
Selling days	1 day	Kilojoule (kJ)	1147
Selling price		Lipids	21.37 g
Selling unit	1 piece	saturated fatty acids	12.04 g
		Carbohydrates	15.29 g
		of which sugars	11.51 g
		Proteins	3.89 g
		Salt	0.17 g

Declaration :

Cream, whole milk, sugar, mango 7%, water, **butter, wheat flour, egg yolk**, inulin, **eggs**, maize starch, **almonds, egg white**, invert sugar, edible gelatine, passion fruit purée, vanilla, wheat glucose syrup, edible salt, gelling agent (pectin), lime zest, palm kernel oil, white wine vinegar (white wine vinegar, **preservative potassium metabisulphite**, acetic acid), gelling agent (tranganth), colouring agents (riboflavin, sunset yellow S, carotene), dried glucose syrup, palm oil, humectant (glycerin), thickening agent (locust bean gum and guar gum), vanilla extract Madagascar, acidifying agent (citric acid), vanillin

State 15.04.2025

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

Allergen information is compliant with current Swiss legislation