

Gianduja with Exotic Fruit

Entremets



RECIPE QUANTITY	10	pieces of 13 x 6 cm / 5.12 x 2.36 inches	RECIPE NUMBER	PG20346
------------------------	----	--	----------------------	---------

Hazelnut dacquoise

304 g fresh egg whites	10.72oz
5.3 g egg white powder	0.19oz
112 g granulated sugar	3.95oz
140 g hazelnuts raw, ground	4.94oz
140 g icing sugar	4.94oz
39 g pastry flour type 400	1.38oz

Make a meringue with the egg whites, powdered egg white and sugar. Sieve the icing sugar, ground hazelnuts and flour together and fold into the meringue.

Exotic Chutney

80 g mango purée 10% sugar	2.82oz
50 g passion fruit purée 10% sugar	1.76oz
80 g raw sugar	2.82oz
4 g Bourbon vanilla bean (1 pc = 4g)	0.14oz
320 g fresh pineapple cubes of 7 mm / 0.276 oz	11.29oz
250 g fresh mango cubes of 7 mm / 0.276 oz	8.82oz
250 g peeled banana cubes of 7 mm / 0.276 oz	8.82oz
30 g Gelatine mix solution	1.06oz

Bake the pineapple cubes in the oven at 140°C / 284°F for about 15 minutes. Bring the purees, sugar and vanilla to the boil briefly, add the gelatine mixture at 80°C / 176°F. Fold the hot mixture into the diced fruit.

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.

Cream Diplomat with Hazelnut Gianduja M

500 g Pastry cream - low sugar	17.64oz
500 g Gianduja M Intenso Hazelnut, Gianduja hazelnut, Bar	17.64oz
500 g heavy cream 35% lightly whipped	17.64oz
80 g Gelatine mix solution	2.82oz

Mix the warm pastry cream and the melted Gianduja together. Add the Gelatine mix. Cool the mix to 35°C / 95°F before folding in the lightly whipped heavy cream.

Pastry cream - low sugar

48 g Vanilla cream powder, Custard powder with vanilla, Warm	1.69oz
40 g granulated sugar	1.41oz
100 g milk 3.5%	3.53oz
300 g milk 3.5%	10.58oz

Combine the vanilla cream powder and sugar and add to the first amount of milk. Stir until well dissolved. Bring to a boil the second amount of milk. Incorporate the milk/ vanillapowder mixture and bring once again to a boil. Refrigerate the Pastry Cream overnight. Before use, beat well.

Glaze Maracaibo 65% with hazelnutoil

224 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	7.9oz
96 g hazelnut oil	3.39oz
80 g Maracaibo Nibs Qroqant 2-3mm, Cacao nibs caramelized	2.82oz

Melt the couverture at 48°C / 118.4°F, add the oil and nibs and mix well. Allow to cool to 32 - 35°C and process further.

Gianduja with Exotic Fruit

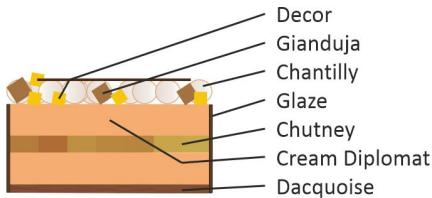
Entremets

Opus blanc 35% Chantilly with gelatine

225 g heavy cream 35%	7.94oz
25 g invert sugar	0.88oz
25 g glucose syrup 44/45	0.88oz
37 g Gelatine mix solution	1.31oz
325 g Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo	11.46oz
600 g heavy cream 35%	21.16oz

Melt the couverture to 35°C / 95°F. Heat the cream with the invert sugar and the glucose. Add the gelatin mass and the couverture, add cream and emulsify using an immersion blender. Place in the refrigerator overnight before use.

Structure



Gianduja with Exotic Fruit

741 g Hazelnut dacquoise	26.14oz
1064 g Exotic Chutney	37.53oz
1580 g Cream Diplomat with Hazelnut Gianduja M	55.73oz
400 g Glaze Maracaibo 65% with hazelnutoil	14.11oz
1237 g Opus blanc 35% Chantilly with gelatine	43.63oz
50 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	1.76oz
150 g Gianduja M Intenso Hazelnut, Gianduja hazelnut, Bar Cube for decor	5.29oz

Dacquoise

Spread onto a 400 x 300 mm / 15.75 x 11.81 inches fleximat and bake.

Baking temperature

180°C / 356°F in a preheated oven.

Baking time

approx. 12 - 15 minutes
Leave to cool.

Chutney

Pour into a 380 x 260 mm / 14.96 x 10.24 inches frame, smooth and freeze.

Finishing

Place the Dacquoise in a 380 x 260 mm / 14.96 x 10.24 inches frame. Pour half of the diplomat cream into and spread level. Place the frozen chutney on top and press down. Fill in the second half of the Diplomat cream and spread level. Place in the fridge for 30 minutes and then allow to freeze. Cut pieces of 130 x 60 mm / 5.12 x 2.36 inches, immediately dip in the glaze to the top edge and place on a tray. In the centre, with 1 cm / 0.39 inch to the edge, pipe on the freshly whipped Chantilly.

Place the chocolate plate on top and decorate.

FELCHLIN PRODUCTS

CA29	Maracaibo Nibs Qroqant 2-3mm, Cacao nibs caramelized
CO35	Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo
CP77	Gianduja M Intenso Hazelnut, Gianduja hazelnut, Bar
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
UE03	Vanilla cream powder, Custard powder with vanilla, Warm

Please note: Some products are not available in all markets

Gianduja with Exotic Fruit

Entremets



Recipe number : PG20346

Description : Exotic fruits between hazelnut gianduja diplomat on a dacquoise rounded off with Chantilly, covered in a crispy coating

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	330
Selling days	1 day	Kilojoule (kJ)	1383
Selling price		Lipids	23.8 g
Selling unit	1 piece	saturated fatty acids	11.1 g
		Carbohydrates	22.91 g
		of which sugars	20.73 g
		Proteins	4.84 g
		Salt	0.1 g

Declaration :

Cream, sugar, whole milk, hazelnuts, mango 6%, pineapple 6%, egg white, banana 5%, cocoa butter, whole milk powder, cacao kernel, water, hazelnut oil, raw cane sugar, passion fruit purée 1.0%, maize flour, wheat flour, invert sugar, glucose syrup (wheat glucose), edible gelatine, glucose syrup wheat, egg white powder, vanilla, emulsifier (sunflower lecithin), colouring agents (riboflavin, sunset yellow S, beta-carotene), dried glucose syrup, gelling agents (carbo bean gum, guar gum), vanilla extract Madagascar

State 14.11.2023

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

Allergen information is compliant with current Swiss legislation