

Swiss Chocolate sphere

Petits Gâteaux



RECIPE QUANTITY	20	pieces	RECIPE NUMBER	PG20339
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Chocolate sphere shells

150 g fresh egg yolks	5.29oz
50 g water	1.76oz
100 g pastry flour type 400	3.53oz
300 g fresh egg whites	10.58oz
100 g wheat starch	3.53oz
125 g granulated sugar	4.41oz
1 g cream of tartare	0.04oz

Mix the egg yolk and water, mix with the flour for approx. 5 - 10 mins. at 3rd speed with a whisk. Process the egg yolks directly, do not leave to stand. Mix the egg whites, wheat starch, Cremor Tartari and sugar and whip until creamy and stiff.

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
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.

Apricot jelly

330 g apricot purée without added sugar, Boiron	11.64oz
125 g granulated sugar	4.41oz
80 g inulin HSI	2.82oz
10 g pectin NH	0.35oz
50 g invert sugar	1.76oz
10 g lemon juice fresh	0.35oz
375 g apricot purée without added sugar, Boiron	13.23oz
20 g Gelatine mix solution	0.71oz

Heat the first quantity of puree to 40°C / 104°F, mix the sugar, inulin and pectin and bring to the boil together with the invert sugar and the first puree, stir in the second very cold quantity of puree, stir in the dissolved gelatine and mix with a hand blender to a smooth emulsion, fill.

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.

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Dark chocolate mousse Bolivia 68%

225 g Bolivia 68%-60h, Dark chocolate couverture, Rondo	7.94oz
5 g lecithin	0.18oz
100 g water	3.53oz
100 g milk 3.5%	3.53oz
40 g Gelatine mix solution	1.41oz
150 g past. liquid egg white	5.29oz
60 g inulin HSI	2.12oz
20 g glucose powder 38 DE	0.71oz
340 g heavy cream 35% whipped	11.99oz

Dissolve the couverture at 45°C / 113°F. Add the lecithin and stir. Warm the water and milk to 20°C / 68°F, mix with the dissolved gelatine at 45°C / 113°F using a hand blender, slowly add to the couverture and homogenise for 1 minute, cool to 30°C / 86°F. Mix the egg white, inulin and dry glucose and leave to bloom for 10 minutes, then whisk for 10 - 15 minutes to form a creamy, stable snow mixture and carefully mix in alternately with the whipped cream at the end.

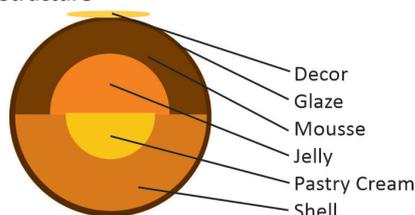
Chocolate Glaze Bolivia 68% and Maracaibo 88%

320 g heavy cream 35%	11.29oz
100 g inulin HSI unsalted	3.53oz
120 g Maracaibo 88%, Dark chocolate couverture, Rondo	4.23oz
300 g Bolivia 68%-60h, Dark chocolate couverture, Rondo	10.58oz
210 g Gelatine mix solution	7.41oz
180 g water	6.35oz
300 g granulated sugar	10.58oz
200 g glucose syrup DE 41-46	7.05oz

Warm the cream and inulin to 80°C / 176°F, stir in the couvertures and dissolved gelatine, process into the ganache, boil the water, sugar and glucose to 124°C / 255.2°F and slowly add to the ganache, homogenise with a hand blender, use at 40°C / 104°F.

Inulin supplier:
IMCD Switzerland AG
+41 43 244 80 00
www.imcdgroup.com

Structure



Swiss Chocolate sphere

800 g Chocolate sphere shells	28.22oz
600 g Pastry Cream exquisite	21.16oz
400 g Apricot jelly	14.11oz
400 g Dark chocolate mousse Bolivia 68%	14.11oz
500 g Chocolate Glaze Bolivia 68% and Maracaibo 88%	17.64oz

Chocolate sphere shells

Pipe circles from 6 cm / 2.36 inches onto baking paper or chocolate moulds using a 20 mm / 0.79 inch Ø round nozzle.

Baking temperature:

220°C / 428°F bottom heat,
230°C / 446°F top heat,
oven door and draught open, place 2nd tray underneath if necessary

Baking time: approx. 15 min.

Yields 45 pieces on 3.5 cm / 1.39 inches Ø chocolate-covered baking trays or 40 pieces on baking paper and hollowed out after baking.

Apricot jelly

Pipe 20 g / 0.71 oz jelly into 4 cm / 1.57 inches Ø silicone hemisphere moulds, freeze.

Mousse

Pipe 20 g / 0.71 oz of mousse into 7 cm / 2.76 inches Ø silicone hemisphere moulds, press in the frozen apricot hemisphere, smooth out, cover with paper or a silicone mat, turn the tray and freeze.

Finishing

Fill the chocolate sphere moulds with the whipped vanilla cream (30 g / 1.06 oz each), place the frozen mousse hemisphere on top and glaze, decorate with a couverture stamp.

Moulds:

Hemisphere mould, Pavoni FR003, 4 cm / 1.57 inches Ø
Half-sphere mould, Pavoni FR001, 7 cm / 2.76 inches Ø

FELCHLIN PRODUCTS

CO88	Maracaibo 88%, Dark chocolate couverture, Rondo
CS93	Bolivia 68%-60h, Dark chocolate couverture, Rondo
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 : PG20339

Description : Chocolate head with a centre of apricot jelly covered in the finest dark mousse and vanilla cream

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	244
Selling days	1 day	Kilojoule (kJ)	1023
Selling price		Lipids	13.51 g
Selling unit	1 pieces	saturated fatty acids	7.44 g
		Carbohydrates	23.89 g
		of which sugars	17.28 g
		Proteins	4.75 g
		Salt	0.09 g

Declaration :

Cream, egg white, sugar, apricots, water, **egg yolk, whole milk**, cacao kernel, inulin, **wheat flour, wheat starch**, glucose syrup (wheat glucose), invert sugar, cocoa butter, edible gelatine, maize starch, glucose powder, gelling agent (pectin), lemon juice, **emulsifier (soy lecithin)**, vanilla, acidifying agent (potassium tartrate), colouring agents (riboflavin, sunset yellow S, carotene), dried glucose syrup, thickening agent (locust bean gum and guar gum), vanilla extract Madagascar

State 07.04.2025

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

Allergen information is compliant with current Swiss legislation