

Glazed Bionda Mousse

Petits Gâteaux



RECIPE QUANTITY	25	petits gâteaux	RECIPE NUMBER	PG20206
-----------------	----	----------------	---------------	---------

Chocolate short pastry with almonds, sea salt and eggs

260 g butter	9.17oz
130 g icing sugar	4.59oz
1.5 g sea salt	0.05oz
135 g fresh eggs	4.76oz
440 g pastry flour type 400	15.52oz
40 g Cacao powder 20-22%	1.41oz
30 g almonds peeled, ground	1.06oz

Whip butter and icing sugar together until light and creamy. Dissolve the salt in the eggs and add in portions to the butter mixture. Continue whipping until you have a well aerated creamy mixture. Sieve together flour and cacao powder and add the finely ground almonds. Add the flour mixture to the butter mass and mix all together until a paste is formed. Wrap in cling film and leave for 2 hours in the refrigerator before using.

Almond sponge & California

320 g California 1:1, Bakeable filling almond	11.29oz
115 g fresh eggs	4.06oz
1.5 g sea salt	0.05oz
200 g fresh eggs	7.05oz
80 g granulated sugar	2.82oz
100 g butter melted	3.53oz
50 g cornmeal	1.76oz
5 g baking powder	0.18oz

Whip the almond paste with the first amount of egg together until smooth. Add the sugar and the second amount of egg and whip for approx. 10 minutes until you have a well aerated sponge. Stir in the melted butter and the corn flour sieved together with the baking powder.

Crème Anglaise

500 g milk 3.5%	17.64oz
500 g heavy cream 35%	17.64oz
200 g past. liquid egg yolk	7.05oz
100 g granulated sugar	3.53oz

Bring the milk and cream to the boil and pour slowly onto the egg/sugar mixture. Stirring continuously and carefully cook to 82 - 84°C / 179.6 - 183.2°F and then strain through a fine sieve.

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.

Chocolate mousse & Bionda

120 g Crème Anglaise	4.23oz
300 g Bionda 36%, White chocolate couverture caramel, Rondo	10.58oz
40 g Gelatine mix solution	1.41oz
380 g heavy cream 35% whipped	13.4oz

Melt the couverture to 45°C / 113°F. Warm the Crème Anglaise gently to 45°C / 113°F, add the gelatine mix and form a ganache together with the couverture. Carefully mix in the lightly whipped cream. Use at 40°C / 104°F.

Glazed Bionda Mousse

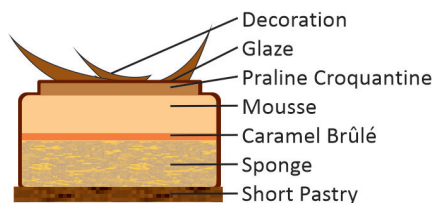
Petits Gâteaux

Chocolate glaze

280 g water	9.88oz
400 g granulated sugar	14.11oz
400 g glucose syrup DE 41-46	14.11oz
480 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	16.93oz
180 g Gelatine mix solution	6.35oz
320 g sweetened condensed milk	11.29oz
240 g cold glazing gel	8.47oz

Bring the water, the sugar and glucose to 103°C / 217.4°F. Little by little pour over the couverture. Add the Gelatine mix and emulsify. Add the condensed milk and cold glazing gel. Mix until well combined avoiding bubbles using a hand blender. Use at 25°C / 77°F.

Structure



Glazed Bionda Mousse

100 g <i>Praline Croquantine, Filling almond with biscuit splinters</i>	3.53oz
100 g <i>Caramel brûlé fleur de sel</i>	3.53oz
1035 g <i>Chocolate short pastry with almonds, sea salt and eggs</i>	36.51oz
770 g <i>Almond sponge & California</i>	27.16oz
840 g <i>Chocolate mousse & Bionda</i>	29.63oz
500 g <i>Chocolate glaze</i>	17.64oz

Short Pastry

Cut out bases of 2.25 mm / 0.09 inches thickness and 7 cm / 2.8 inches diameter. After resting in the fridge for another hour bake.

Baking temperature: 190°C / 374°F
Baking time: approx. 15 minutes

Sponge

Bake the sponge mixture on Silpat of 600 x 400 mm / 23.6 x 15.7 inches.

Baking temperature: 200°C / 392°F
Baking time: approx. 13 minutes
Cut out 6 cm / 2.4 inches discs.

Praline Croquantine

Roll out to 3 mm / 0.118 inch between 2 x Silpat mats. Cut out 5 cm / 1.97 inches diameter rounds and store in the fridge.

Finishing

Place the sponge in the bottom of a 6 cm / 2.4 inches Ø and 15 mm / 0.59 inch high ring. Pipe on 3 g / 0.11 oz of the softened Caramel Brûlé. Pipe in 20 g / 0.71 oz of the Mousse, spread level and chill to set. Lay on the cut out discs of Praline Croquantine and freeze. Remove from the rings and glaze thinly with glaze and lay on the Short Pastry bases. Decorate with chocolate as required

FELCHLIN PRODUCTS

CO49	Bionda 36%, White chocolate couverture caramel, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DC14	Praline Croquantine, Filling almond with biscuit splinters
HA01	Cacao powder 20-22%
KK43	California 1:1, Bakeable filling almond
TM01	Caramel brûlé fleur de sel

Please note: Some products are not available in all markets

Glazed Bionda Mousse

Petits Gâteaux



Recipe number : PG20206

Description : Petits gâteau embedded in a crunchy Praline Croquantine and chocolate short pastry containing and almond dacquoise layer, our Caramel brûlé and chocolate mousse made of our Bionda 36% couverture

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	398
Selling days	1 day	Kilojoule (kJ)	1666
Selling price		Lipids	24.51 g
Selling unit	1 petits gâteaux	saturated fatty acids	12.5 g
		Carbohydrates	37.33 g
		of which sugars	24.34 g
		Proteins	6.11 g
		Salt	0.26 g

Declaration :

Sugar, **wheat flour**, **cream**, **eggs**, **butter**, **almonds**, water, cacaobutter, glucose syrup (wheat glucose), **sweet condensed milk**, cacao kernel, gelee (glucose syrup, water, sugar, fructose, gelling agent (pectin), acidifier (citric acid), preservative (potassium sorbate)), **whole milk**, corn flour, cacao powder, **whole milk powder**, **cream**, **egg yolk**, butterfat, **whely powder**, edible gelatine, **wheat glucose syrup (wheat glucose)**, maltodextrin, **skimmed milk powder**, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), sunflower oil, sea salt, coconut fat, rapeseed oil, **emulsifier (soya lecithin)**, caramel, edible salt, preserving agents (sorbic acid, potassium sorbate), acidity regulator (potassium carbonate), vanilla, flavour, fleur de sel (sea salt), emulsifier (rapeseed oil lecithin), **barley malt extract**, paprika

State

25.03.2025

Felchlin
SWITZERLAND

Glazed Bionda Mousse

Petits Gâteaux

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

Allergen information is compliant with current Swiss legislation