

# Swing

## Summer Dessert



RECIPE QUANTITY 20 bowls

RECIPE NUMBER PA40013

### Sponge almond

720 g Valencia F 1:1, Bakeable filling almond, Firm	25.4oz
710 g fresh eggs	25.04oz
225 g butter heiss	7.94oz
135 g pastry flour type 400	4.76oz
9 g baking powder	0.32oz

Whip the almond mixture warm at 40 - 45°C / 1.41 x 1.59°F, very slowly add the eggs until the mixture is very well whipped. First mix a small amount of the beaten eggs with the hot butter, then stir everything into the mixture. Sieve the flour and baking powder and fold into the mixture by hand.

Pour into 5 mm / 0.197 inch high frames or spread onto a Silpat mat in the desired thickness.

Bake at 200°C / 392°F for approx. 15 - 18 minutes.

Makes one tray 60 x 40 cm / 23.62 x 15.75 inches.

### Exotic jelly

60 g mango purée 10% sugar	2.12oz
100 g banana purée	3.53oz
140 g passion fruit purée 10% sugar	4.94oz
100 g invert sugar	3.53oz
100 g dextrose powder	3.53oz
4 g gelatine leaves (1 pc = 2g)	0.14oz

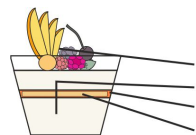
1/3 of the purées with the invert sugar and dextrose to the boil, soak the gelatine in cold water and stir into the cooked mixture, stir in the remaining purées.

### Cream

250 g Swiss Charm Yogurt, Cream stabilising powder yogurt	8.82oz
800 g heavy cream 35%	28.22oz
500 g milk 3.5%	17.64oz

Whip everything together by hand in the "all in" method for approx. 2 minutes, process the cream directly.

### Structure



Decorate mixed seasonal berries  
Cream  
Exotic jelly  
Sponge almond

### Finishing in Swiss Charm dish

Pour 45 g / 1.59 oz yoghurt cream into each bowl, put in almond biscuit, freeze, pour in 15 g / 0.53 oz exotic jelly, freeze, top with 30 g / 1.06 oz yoghurt cream. Decorate bowls with mixed summer fruits, a couverture seal, dried vanilla pod and orange zest, top with clear hot jelly.

### Individual decoration suggestion:

Decorate bowls with mixed summer fruits, couverture seal, dried vanilla pod and orange zest, glaze with clear hot jelly.

### FELCHLIN PRODUCTS

KK42	Valencia F 1:1, Bakeable filling almond, Firm
UE47	Swiss Charm Yogurt, Cream stabilising powder yogurt

### Swing

1800 g Sponge almond	63.49oz
500 g Exotic jelly	17.64oz
1500 g Cream	52.91oz

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**Recipe number :** PA40013

**Description :** Light and airy yoghurt dessert with fresh fruit

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	2 days	Kilocalorie (kcal)	301
Selling days	1 day	Kilojoule (kJ)	1260
Selling price		Lipids	19.35 g
Selling unit	1 bowl	saturated fatty acids	8.39 g
		Carbohydrates	22.54 g
		of wich sugars	20.73 g
		Proteins	6.27 g
		Salt	0.25 g

**Declaration :**

**Cream, eggs, whole milk, sugar, almonds, butter, passion fruit purée 4%, wheat flour, banana 3%, invert sugar, dextrose, low fat yoghurt powder, mango purée 2%, glucose, edible gelatine, corn starch, raising agent (baking powder), water, natural flavour enthält Milch, acidifying agent (citric acid), edible salt, preserving agents (sorbic acid, potassium sorbate)**

State 02.05.2022