

Pistache Cream Cheese

Petits Gâteaux



RECIPE QUANTITY	24	petits gâteaux	RECIPE NUMBER	PG20025
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Butter masses Pistachio

180 g Luebeck, Marzipan, Raw mass	6.35oz
180 g butter unsalted, soft	6.35oz
70 g granulated sugar	2.47oz
40 g Pistacia Vera, Pistachio paste	1.41oz
260 g fresh egg whites	9.17oz
50 g candied orange peel 6x6mm	1.76oz
90 g pastry flour type 400	3.17oz

Combine the Luebeck marzipan, soft butter and sugar and mix all together. Slowly add the pistacia vera, egg white, candied peel and the pastry flour.

White Chocolate glaze

30 g water	1.06oz
60 g granulated sugar	2.12oz
60 g glucose	2.12oz
40 g unsweetened condensed milk	1.41oz
28 g Gelatine mix solution	0.99oz
60 g Edelweiss 36%, White chocolate couverture, Rondo	2.12oz

Boil the water, sugar and glucose to 30°C / 86°F. Add the condensed milk, Gelatine Mix and couverture. Emulsify. Refrigerate before use.

Gelatine mix solution

100 g gelatine powder	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 min. in cold water. Afterward heat up and leave to cool. Use for further processing or refrigerate.

Cream Cheese

180 g heavy cream 35% liquid	6.35oz
100 g granulated sugar	3.53oz
100 g past. liquid egg yolk	3.53oz
8 g gelatine leaves (1 pc = 2g)	0.28oz
360 g Philadelphia cream cheese	12.7oz
20 g butter unsalted, soft	0.71oz

Bring the cream and sugar to the boil, add to the egg yolk and reheat to 86°C / 187°F.

Add the bloomed gelatine and leave to cool. Carefully incorporate the cream cheese and finally add the soft butter.

Pistache Cream Cheese

870 g Butter masses Pistachio	30.69oz
278 g White Chocolate glaze	9.81oz
768 g Cream Cheese	27.09oz
180 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	6.35oz
200 g fresh raspberries	7.05oz

Pistachio Financier

Fill individual Flexipan moulds of 4 cm / 1.58 inches Ø with the Pistachio Financier mixture and bake in the preheated oven. Baking temperature: at 180°C / 356°F Baking time: 15 - 20 minutes

Allow to cool and remove from mould.

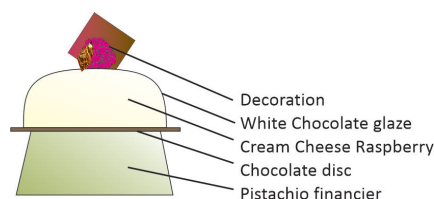
Cream Cheese

Fill the dome Flexipan moulds of 4 cm Ø / 1.58 inches with the Cream Cheese Raspberry mixture and insert a half fresh raspberry, freeze. Remove from mould and glaze with White Chocolate Glaçage.

Finishing

Spread a thin layer of couverture onto a plastic sheet and cut out thin disks. Layer the Pistachio Financier on a chocolate disk, place a second chocolate disk and top with the glazed Cream Cheese Raspberry. Decorate with gold leaf and fresh raspberry.

Structure



Felchlin
SWITZERLAND

Pistache Cream Cheese

Petits Gâteaux

FELCHLIN PRODUCTS

CS84	Edelweiss 36%, White chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DF18	Pistacia Vera, Pistachio paste
KK05	Luebeck, Marzipan, Raw mass

Please note: Some products are not available in all markets

Pistache Cream Cheese

Petits Gâteaux



Recipe number : PG20025

Description : Cream cheese flan filled with raspberries on pistachio financier

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	334
Selling days	1 day	Kilojoule (kJ)	1398
Selling price		Lipids	22.38 g
Selling unit	1 petits gâteaux	saturated fatty acids	11.62 g
		Carbohydrates	25.93 g
		of which sugars	21.4 g
		Proteins	5.92 g
		Salt	0.2 g

Declaration :

Sugar, cream cheese 16% (**whole milk, cream**, whey products (from milk), salt, Verdickungsmittel (E410), Säuerungsmittel (Citronensäure)), **egg white, butter**, raspberries 9%, **cream, egg yolk**, cacao kernel, **almonds, wheat flour**, water, **glucose syrup (wheat glucose)**, cocoa butter, **condensed milk, pistachio 2%**, invert sugar syrup, **wheat glucose syrup**, edible gelatine, orange peel, **whole milk powder, skimmed milk powder**, preserving agent (potassium sorbate), flavour, **emulsifier (soy lecithin)**, vanilla, vanilla extract

State 14.11.2022

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

Allergen information is compliant with current Swiss legislation