Gianduja M intenso Hazelnut Bar

Petits Gâteaux

RECIPE QUANTITY	30	pieces		RECIPE NUMBER	GB60217

Butter mass for brownie with Sao Palme 75%

90 g	fresh egg yolks	3.17oz
45 g	invert sugar	1.59oz
250 g	raw sugar	8.82oz
180 g	Sao Palme 75%, Dark chocolate couverture, Rondo	6.35oz
340 g	clarified butter	11.99oz
90 g	pastry flour type 400	3.17oz
22 g	Cacao powder 20-22%	0.78oz
180 g	fresh egg whites	6.35oz
160 g	dextrose powder	5.64oz

Mix the egg yolk with the invert and brown sugar at medium speed. Melt the Sao Palme couverture at 48 - 50°C / 118.4 - 122°F and mix with the clarified butter. Add to the sugar egg mixture. Sieve the flour and Cacao powder together and add. Slowly mix for a very short time. Whip the egg white with and dextrose powder to a meringue and add to the rest of the mixture.

Mousse Chocolat with Hazelnut Gianduja dark

500 g	Crème Anglaise	17.64oz
355 g	Gianduja M Intenso Hazelnut, Gianduja hazelnut, Bar	12.52oz
300 g	heavy cream 35%	10.58oz
38 g	Gelatine mix solution	1.34oz

Cut the gianduja into pieces. Pour the hot crème anglaise over the gianduja pieces. Stir with the whisk. Add the gelatine mixture. When the mixture has reached a temperature of 35°C / 95°F, add 1/3 of the semi stiffly whipped cream and mix gently with the spatula. Pour the mixture over the remaining 2/3 of the cream and finish with the spatula carefully.

Crème Anglaise

500 g	milk 3.5%	17.64oz
500 g	heavy cream 35%	17.64oz
100 g	glucose syrup 44/45	3.53oz
200 g	past. liquid egg yolk	7.05oz
50 g	granulated sugar	1.76oz

Bring the milk, the cream and the glucose 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. Cool down.

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.

Glaze milk chocolate Criolait 38% with hazelnut

750 g	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	26.46oz
200 g	hazelnut oil	7.05oz
200 g	Caramelised Hazelnuts	7.05oz

Temper the couverture and mix with the hazelnut oil. Chop the caramelised hazelnuts and mix.

Caramelised Hazelnuts

200 g	granulated sugar	7.05oz
50 g	water	1.76oz
600 g	hazelnuts whole, roasted	21.16oz
20 g	Cacaobutter Bio, Cacao butter, Grated	0.71oz

Combine the sugar and water and bring to the boil. Add the hazelnuts, stir until golden brown and add the Cacaobutter. Pour onto a marble table to cool. Immediately separate the hazelnuts into individual pieces.
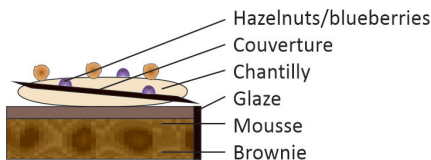
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Edelweiss36% Chantilly with gelatine

360 g	heavy cream 35%	12.7oz
4 g	Bourbon vanilla bean (1 pc = 4g)	0.14oz
140 g	Edelweiss 36%, White chocolate couverture, Rondo	4.94oz
35 g	Gelatine mix solution	1.23oz
465 g	heavy cream 35%	16.4oz

Heat the first cream amount to 80°C / 176°F with the scraped out vanilla pod. Pass through a sieve and pour over the couverture. Add the melted Gelatine mix. Mix while adding the second amount of cream . Place in the refrigerator overnight before use.

Structure

- Hazelnuts/blueberries
- Couverture
- Chantilly
- Glaze
- Mousse
- Brownie

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1400 g	Butter mass for brownie with Sao Palme 75%	49.38oz
1193 g	Mousse Chocolat with Hazelnut Gianduja dark	42.08oz
1150 g	Glaze milk chocolate Criolait 38% with hazelnut	40.57oz
1000 g	Edelweiss36% Chantilly with gelatine	35.27oz
150 g	Gianduja M Intenso Hazelnut, Gianduja hazelnut, Bar Cube of 1 cm	5.29oz
100 g	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	3.53oz
100 g	hazelnuts whole, roasted halved	3.53oz
100 g	fresh blueberries halved	3.53oz

Butter mass for brownie

Place silicone paper on a baking tray with frame 38 x 26 x 4 cm / 14.96 x 10.24 x 1.57 inches. Pour in the mixture and smooth out. Put the gianduja cubes evenly over the mass and press down with a spatula, bake.

Baking temperature: 190°C / 374°F deck oven, draught closed.
Baking time: approx. 20 minutes

After baking, immediately remove the brownie from the frame, turn over and leave to cool. Place the brownie back into the frame.

Finishing

Spread the mousse on top, smooth out and place in the fridge for at least 30 minutes at 5°C and then allow to freeze. Cut the frame into 13 x 2.5 cm / 5.12 x 0.98 inches pieces and dip in the glaze. Pipe the Chantilly onto the bars. Garnish with half blueberries and half hazelnuts (3 or 5 each) and a chocolate strand.

FELCHLIN PRODUCTS	
CO45	Sao Palme 75%, Dark chocolate couverture, Rondo
CP77	Gianduja M Intenso Hazelnut, Gianduja hazelnut, Bar
CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CS84	Edelweiss 36%, White chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
HA01	Cacao powder 20-22%

Please note: Some products are not available in all markets

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Petits Gâteaux

Recipe number :	GB60217
Description :	Brownie Intenso with gianduja mousse and white Chantilly

Sales data :

Shelf life	2 days
Selling days	3 days
Selling price	
Selling unit	1 piece

Nutritional values per 100 g :

Kilocalorie (kcal)	472
Kilojoule (kJ)	1976
Lipids	37.04 g
saturated fatty acids	17.38 g
Carbohydrates	25.92 g
of which sugars	24.31 g
Proteins	5.65 g
Salt	0.12 g

Declaration :

Cream, sugar, **hazelnuts 8%**, cacaobutter, concentrated butter, cacao kernel, raw cane sugar, **whole milk powder**, **hazelnut oil**, **egg white**, **whole milk**, **egg yolk**, dextrose, blueberries, **wheat flour**, **skimmed milk powder**, water, invert sugar, glucose syrup (wheat glucose), **cream powder**, cacao powder, edible gelatine, vanilla, **emulsifier (soy lecithin)**, emulsifier (sunflower lecithin), acidity regulator (potassium carbonate), vanilla extract

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

Felchlin
SWITZERLAND