

Strawberry-Rhubarb Mousse with Opus Blanc 35%

Petits Gâteaux



RECIPE QUANTITY	20	pieces of 8 cm / 3.15 inches Ø	RECIPE NUMBER	PG20232
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Chocolate Sponge Maracaibo 65% with almond past

125 g fresh egg yolks	4.41oz
25 g fresh egg whites	0.88oz
187 g California 1:1, Bakeable filling almond	6.6oz
125 g fresh egg whites	4.41oz
100 g granulated sugar	3.53oz
75 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo chopped	2.65oz
75 g pastry flour type 400	2.65oz
5 g baking powder	0.18oz

Whip the egg yolk, the first amount of the egg white and the almond paste until light and airy. Make a meringue with the second amount of the egg white and the sugar. Sieve the flour together with the baking powder and add the chopped couverture.

Fold in the Meringue and the flour mixture into the almond mixture. Spread on a 600 x 400 mm / 23.62 x 15.75 inches

Baking temperature: 190°C / 374°F
Baking time: approx. 12 minutes

Rhubarb-Strawberry Mousse

30 g lemon juice fresh	1.06oz
75 g orange juice	2.65oz
225 g rhubarb purée	7.94oz
100 g strawberry puree without added sugar, Boiron	3.53oz
50 g granulated sugar	1.76oz
60 g past. liquid egg yolk	2.12oz
10 g icing sugar	0.35oz
28 g Gelatine mix solution	0.99oz
90 g past. liquid egg white	3.17oz
60 g granulated sugar	2.12oz
200 g heavy cream 35%	7.05oz

Mix together the lemon juice, orange juice, rhubarb puree, strawberry puree and the sugar and warm it up to 30°C / 86°F. Whip up the egg yolk and the icing sugar and fold it into the puree mixture. Whisk up the egg white and the sugar to a Meringue. Add a small amount of the whipped cream to the dissolved Gelatine and mix into the egg yolk puree mixture. Fold in the rest of the whipped cream together with the Meringue.

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.

Opus Blanc 35% Chantilly Cream

525 g heavy cream 35%	18.52oz
250 g Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo	8.82oz

Heat up the cream and pour over the white couverture rondos. Mix in well and emulsify using a hand blender. Leave overnight in the chiller to rest and when needed whip to a semi-firm consistency before piping.

Almond Glaze

350 g Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo	12.35oz
100 g sunflower oil	3.53oz
125 g baton almonds chopped	4.41oz

Warm up the white couverture to 40°C / 104°F and add the sunflower oil and the chopped slivered almonds. Mix well.

Strawberry Compote

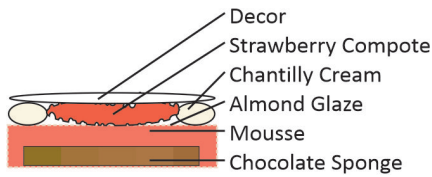
100 g fresh strawberries	3.53oz
40 g strawberry puree without added sugar, Boiron	1.41oz
5 g granulated sugar	0.18oz

Cut the strawberries into small cubes, add the sugar and the strawberry puree.

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Structure



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722 g Chocolate Sponge	25.47oz
<i>Maracaibo 65% with almond past</i>	
928 g Rhubarb-Strawberry Mousse	32.73oz
775 g Opus Blanc 35% Chantilly Cream	27.34oz
575 g Almond Glaze	20.28oz
145 g Strawberry Compote	5.11oz

Finishing

Use 8 cm / 3.15 inches diameter moulds with a height of 2 cm / 0.79 inch. Cut out the sponge using a 7 cm / 2.76 inches diameter round cutter and place on the bottom of the moulds before filling up with the rhubarb-strawberry mousse. Freeze and then remove from the moulds. Dip the frozen mousse up to the top edge in the almond glaze. Whip the white chocolate chantilly and pipe rosettes using a number 8 tube around the edge of the mousse. Fill the middle space with the strawberry compote and place the white chocolate Valentine decoration on top.

FELCHLIN PRODUCTS

CO35	Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
KK43	California 1:1, Bakeable filling almond

Please note: Some products are not available in all markets

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Recipe number : PG20232

Description : Fruity strawberry-rhubarb mousse covered in a white almond glaze, with a Chantilly of Opus Blanc 35% and strawberry compote

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	356
Selling days	1 day	Kilojoule (kJ)	1492
Selling price		Lipids	26.18 g
Selling unit	1 piece	saturated fatty acids	11.86 g
		Carbohydrates	23.89 g
		of which sugars	21.75 g
		Proteins	5.94 g
		Salt	0.17 g

Declaration :

Cream, sugar, **egg white**, strawberries 8%, rhubarb 7%, cacao butter, **almonds**, **egg yolk**, **whole milk powder**, sunflower oil, **wheat flour**, orange juice, cacao kernel, water, lemon juice, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), edible gelatine, emulsifier (sunflower lecithin), edible salt, preserving agents (sorbic acid, potassium sorbate), vanilla

State 05.08.2025

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

Allergen information is compliant with current Swiss legislation