

Glacé Mariage Chocolat

Summer Dessert



RECIPE QUANTITY	20	bowls	RECIPE NUMBER	DE10006
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Sorbet, Maracaibo Mousse

800 g water	28.22oz
235 g granulated sugar	8.29oz
100 g glucose	3.53oz
50 g dextrose powder	1.76oz
8 g gelatine leaves (1 pc = 2g)	0.28oz
450 g Maracaibo Mousse, Chocolate mousse powder	15.87oz
50 g past. liquid egg white	1.76oz

Bring to the boil the water with sugar, glucose and dextrose. Add the gelatine and granulated Maracaibo, Béaume 16°. Place in the machine. Add the lightly whipped egg white at 15°C/ 59°F and freeze.

Sponge, Maracaibo 65%

190 g butter pomadig	6.7oz
90 g granulated sugar	3.17oz
20 g corn starch	0.71oz
1 g salt	0.04oz
75 g fresh eggs	2.65oz
105 g fresh egg yolks	3.7oz
225 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	7.94oz
320 g fresh egg whites	11.29oz

Beat the butter, sugar, corn starch and salt in the machine to obtain a foamy mass. Little by little add the eggs and continue whipping into a foamy mass. Melt the Maracaibo Clasificado 65% couverture and mix with some of the egg mixture and then fold in the whole egg mixture. Whip the egg white into a creamy mass and fold into the chocolate egg mixture.

Fruit mirror agrumes

150 g citrus fruit cocktail with 10% invert sugar	5.29oz
40 g invert sugar	1.41oz
35 g dextrose powder	1.23oz
2 g gelatine leaves (1 pc = 2g)	0.07oz

Bring 1/3 of the purée to the boil with the invert sugar and dextrose. Fold in the remaining purée. Bloom the gelatine in cold water and squeeze well. Add to the purée.

Ice Cream, crème de cacao 24%vol, Cointreau

250 g milk 3.5%	8.82oz
80 g granulated sugar	2.82oz
75 g past. liquid egg yolk	2.65oz
370 g Edelweiss 36%, White chocolate couverture, Rondo	13.05oz
50 g heavy cream 35%	1.76oz
50 g crème de cacao 24%vol.	1.76oz
25 g Cointreau 40%vol.	0.88oz

Bring the milk to the boil. Whip the sugar and the egg yolk and add some of it to the hot milk, then the remaining sugar egg yolk mixture, cook to 84°C/ 183.2°F. Incorporate the couverture into the hot liquide. Add the cream and Cointreau at approx. 60°C/ 140°F. Immediately leave to cool to 4°C/ 39.2°F. Leave to mature during approx. 4 hours, freeze in the ice cream machine.

Structure



Glacé Mariage Chocolat

1740 g Sorbet, Maracaibo Mousse	61.38oz
1026 g Sponge, Maracaibo 65%	36.19oz
227 g Fruit mirror agrumes	8.01oz
480 g Ice Cream, crème de cacao 24%vol, Cointreau	16.93oz

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Grand Cru Roulade Sponge

Pour the sponge dough into frames of 0.5 cm / 0.2 inches height or spread the desired thickness of the mixture onto a Silpat mat and bake.

Baking temperature: 220°C / 428°F

Baking time: approx. 15 - 20 minutes

Finishing

Cut pieces of 4 x 4 cm / 1.6 x 1.6 inches.

Pipe 40 g / 1.4 oz of the Sorbet Mousse Maracaibo per cup and place a piece of the Chocolate Sponge, freeze. Place 10 g / 0.4 oz of the Citrus Glaze around the Sponge and freeze. Fill with 45 g / 1.6 oz of the Creamy White Chocolate Ice Cream and freeze.

Decorate the cups with thin orange slices, white chocolate ribbon, dark couverture pieces and a glazed orange slice. Garnish with gold leaf.

FELCHLIN PRODUCTS

CS84	Edelweiss 36%, White chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
TM77	Maracaibo Mousse, Chocolate mousse powder

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Recipe number : DE10006

Description : Fine ice cream cup with chocolate sorbet, white chocolate glacé and citrus jelly

Sales data :		Nutritional values per 100 g :	
Shelf life	10 days	Kilocalorie (kcal)	289
Selling days	5 days	Kilojoule (kJ)	1212
Selling price		Lipids	16.81 g
Selling unit	1 bowl	saturated fatty acids	9.66 g
		Carbohydrates	27.98 g
		of wich sugars	26.48 g
		Proteins	4.05 g
		Salt	0.16 g

Declaration :

Water, sugar, **egg white**, cacao kernel, **butter**, cacaobutter, **egg yolk**, **whole milk**, candied citrus fruit 4% (orange, lemon, grapefruit), **glucose syrup (wheat glucose)**, dextrose, **eggs**, Invertzucker, **whole milk powder**, **cream**, cacao liqueur, glucose syrup (corn), corn starch, **skimmed milk powder**, Cointreau, edible gelatine, Cointreau-Konzentrat, gelling agent (carrageenan), edible salt, **emulsifier (soy lecithin)**, Bergamottearoma natürlich, vanilla Madagascar, vanilla extract, vanilla

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