

White Arabic Coffee mousse

Petits Gâteaux



RECIPE QUANTITY	30	Petits Gâteaux	RECIPE NUMBER	PG20254
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Sticky date pudding

210 g dates Medjool	7.41oz
4 g instant coffee	0.14oz
8.5 g Bicarbonate of soda	0.3oz
180 g water	6.35oz
200 g raw sugar	7.05oz
200 g butter	7.05oz
100 g fresh eggs	3.53oz
225 g pastry flour type 400	7.94oz
10 g baking powder	0.35oz

Boil the water and add the instant coffee and the bicarbonate of soda together with the dates, then leave to rest for one hour. Beat the butter and sugar together and slowly add the eggs. Add the liquid/date mass then sieve the flour and baking powder together before folding into the butter/date mixture.

Croquantine crunch

300 g Sao Palme 43%, Milk chocolate couverture, Rondo	10.58oz
150 g Croquantine, Pastry product, Croquantine	5.29oz

Mix the croquantine with the tempered couverture.

Milk chocolat Cremeux

110 g Sao Palme 43%, Milk chocolate couverture, Rondo	3.88oz
4 g Gelatine mix solution	0.14oz
200 g Crème Anglaise for cremeux	7.05oz

Slowly melt the Couverture and add to the warm Crème Anglaise and the gelatine mass, mix well until everything is dissolved. Cool in the refrigerator or process directly.

Gelatine mix solution

100 g gelatine powder	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.

Crème Anglaise for cremeux

500 g milk 3.5%	17.64oz
500 g heavy cream 35%	17.64oz
200 g past. liquid egg yolk	7.05oz
25 g granulated sugar	0.88oz
50 g glucose	1.76oz

Bring milk, cream and glucose to a boil and pour slowly onto the egg / sugar mixture. Stirring continuously and carefully cook to 82 - 84 °C / 179.6 - 183.2°F.

Strain through a sieve. Cool and use between 20 - 25°C / 68 - 77°F

White Chocolate Mousse with coffee

360 g Crème Anglaise coffee, less sweet	12.7oz
500 g Edelweiss 36%, White chocolate couverture, Rondo	17.64oz
450 g heavy cream 35%	15.87oz
60 g Cacaobutter Bio, Cacao butter, Grated	2.12oz
28 g Gelatine mix solution	0.99oz

Melt the couverture and cacao butter to 40 - 45°C / 104 - 113°F. Whip the heavy cream until a soft peak consistency and set aside in the refrigerator. Dissolve the gelatine in the warm Crème Anglaise, pour over the melted couverture and stir in well until smooth. When the temperature of the Crème Anglaise / Couverture mixture has cooled to 40°C / 104°F, add one third of the chilled whipped cream and mix in well. Gently incorporate the rest of the cream.

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Crème Anglaise coffee, less sweet

150 g milk 3.5%	5.29oz
150 g heavy cream 35%	5.29oz
18 g roasted coffee beans Arabic coffee	0.63oz
60 g past. liquid egg yolk	2.12oz
15 g granulated sugar	0.53oz

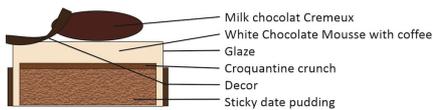
Bring the milk and cream to the boil, add coffee, leave for 2 hours. Sieve and pour slowly onto the egg / sugar mixture. Stirring continuously and carefully cook to 82 - 84°C / 179.6 - 183.2°F and then strain through a fine sieve.

Milk spraying couverture

350 g Sao Palme 43%, Milk chocolate couverture, Rondo	12.35oz
150 g Cacaobutter Bio, Cacao butter, Grated	5.29oz

Melt the couverture together with the cacaobutter to 50°C / 122°F. Temper and use at 32 - 34°C / 89.6 - 93.2°F.

Structure



White Arabic Coffee mousse

1000 g Sticky date pudding	35.27oz
600 g Croquantine crunch	21.16oz
300 g Milk chocolate Cremeux	10.58oz
1500 g White Chocolate Mousse with coffee	52.91oz
450 g Milk spraying couverture	15.87oz
300 g Sao Palme 60%, Dark chocolate couverture, Rondo	10.58oz

Sticky date pudding

Bake the sticky date pudding in a 60 x 40 cm / 23.62 x 15.75 inches silicone mat. 140°C for 20 minutes with steam at the beginning. Spread the croquantine crunch evenly on the date base. Cut out 7 cm / 2.76 inches Ø circles.

Milk chocolat Cremeux

10 g / 0.35 oz into a small canelle mould, freeze and removing from the mould.

Finishing

Pipe 50 g / 1.76 oz of the mousse into a silicone mould of 8 cm / 3.15 inches Ø diameter and 2.5 cm / 0.98 inch height. Place onto the date/croquantine base and refrigerate for several hours until the mousse is set. Freeze and then unmould before spraying with the spraying couverture. Decorate as required with couverture.

FELCHLIN PRODUCTS

CR19	Sao Palme 60%, Dark chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CS84	Edelweiss 36%, White chocolate couverture, Rondo
HA20	Croquantine, Pastry product, Croquantine
PS60	Sao Palme 43%, Milk chocolate couverture, Rondo

Please note: Some products are not available in all markets

White Arabic Coffee mousse

Petits Gâteaux



Recipe number : PG20254

Description : White chocolate mousse with the taste of Arabic coffee on a crispy base

Sales data :		Nutritional values per 100 g :	
Shelf life	3 days	Kilocalorie (kcal)	451
Selling days	2 days	Kilojoule (kJ)	1889
Selling price		Lipids	32.35 g
Selling unit	1 Petits Gâteaux	saturated fatty acids	19.35 g
		Carbohydrates	34.41 g
		of which sugars	27.78 g
		Proteins	5.15 g
		Salt	0.22 g

Declaration :

Cream, sugar, cacaobutter, **wheat flour**, cacao kernel, **whole milk powder**, **whole milk**, water, dates 4%, raw cane sugar, **butter**, **egg yolk**, **eggs**, **skimmed milk powder**, coffee 0.5%, coconut fat, raising agent (baking powder), **glucose syrup (wheat glucose)**, baking agent (sodium carbonates), rape seed oil, edible gelatine, **emulsifier (soy lecithin)**, butter fat, flavour, edible salt, emulsifier (sunflower lecithin), **barley malt extract dried**, **colouring**, vanilla extract, colour (paprika extract), vanilla

State 03.01.2023

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

Allergen information is compliant with current Swiss legislation