

Glazed Chocolate Pâtisserie

Petits Gâteaux



RECIPE QUANTITY	50	pieces	RECIPE NUMBER	PG20205
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Chocolate short pastry

260 g butter	9.17oz
130 g icing sugar	4.59oz
1.5 g sea salt	0.05oz
135 g past. liquid egg yolk	4.76oz
440 g pastry flour type 400	15.52oz
40 g cacao powder 20-22%, cacao powder	1.41oz
30 g almonds peeled, ground	1.06oz

Beat the butter and sugar together until light and creamy. Dissolve the salt in the egg and add in portions to the butter mixture. Continue beating until you have a well aerated creamy mixture. Sieve together the flour and cocoa powder and add the finely ground almonds. Add the flour mixture to the butter mass and mix all together until a smooth paste.

Chocolate Sponge with Sao Palme 75%

200 g fresh egg whites	7.05oz
3 g egg white powder	0.11oz
2.5 g salt	0.09oz
100 g granulated sugar	3.53oz
90 g fresh eggs	3.17oz
165 g fresh egg yolks	5.82oz
40 g granulated sugar	1.41oz
40 g invert sugar	1.41oz
100 g pastry flour type 400	3.53oz
25 g cacao powder 20-22%, cacao powder	0.88oz
40 g butter	1.41oz
50 g Sao Palme 75%, Dark chocolate couverture, Rondo	1.76oz

Whisk the egg whites, powdered egg white, salt and first amount of sugar to a meringue. Whisk the whole egg, egg yolks, and second amount of sugar and the invert sugar to a sponge. Sieve the flour and Cacao powder and add to the sponge together with the melted butter and melted couverture. Add half of the meringue to the chocolate sponge mixture and mix under. Carefully fold the remaining meringue into the mixture.

Cherry Gelee

300 g black cherry purée	10.58oz
30 g glucose	1.06oz
30 g granulated sugar	1.06oz
42 g Gelatine mix solution	1.48oz

Add the soaked gelatine to the cherry purée and warm until dissolved. Remove from the heat and stir in the sugar and glucose.

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.

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Bolivian Grand Cru 45% Chocolate Mousse

360 g Crème Anglaise, less sweet	12.7oz
510 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	17.99oz
450 g heavy cream 35%	15.87oz
20 g Gelatine mix solution	0.71oz

Melt the Bolivia 45% Couverture to 45 - 50°C / 113 - 122°F. Dissolve the gelatine mass in the warmed crème anglaise, pour over the melted couverture and stir in well until smooth. When the temperature has cooled to 40°C / 104°F, add one third of the chilled whipped cream and mix in well. Gently fold in the rest of the whipped cream.

Crème Anglaise, less sweet

250 g milk 3.5%	8.82oz
250 g heavy cream 35%	8.82oz
100 g past. liquid egg yolk	3.53oz
25 g granulated sugar	0.88oz

Bring the milk and cream 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.

Chocolate Glaze

1000 g Choco Brillant Dark Glaze, Glaze	35.27oz
50 g water	1.76oz

Add the water to the glaze and heat to 35 - 40°C / 95 - 104°F.

Wrap in cling film and leave for at least 2 hours in the fridge before using. Cut out bases of 2.25 cm / 0.89 inch thickness and 7 cm / 2.76 inches diameter. After resting in the fridge for at least 60 minutes, bake at 190°C / 374°F for approx. 15 minutes.

Chocolate sponge & Sao Palme 75%

Spread into a 600 x 400 mm / 23.62 x 15.75 inches silicone frame. Bake for approx. 25 - 30 minutes at 180°C / 356°F.

Finishing

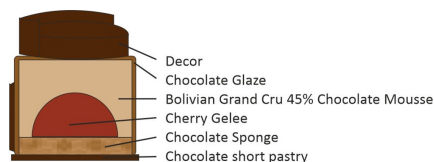
Place 3 - 4 g / 0.11 - 0.14 onze of sour cherry compote into 3 cm / 1.18 inches diameter silicone moulds and then fill the moulds with the cherry gelee. Chill to set and then freeze. Place a cut out base of the chocolate sponge in 4 cm diameter metal rings. Lay on top the sphere of frozen cherry gelee. Fill the individual rings with approx. 15 g / 0.53 onze of the chocolate mousse and freeze. Remove the frozen mousse from the rings and glaze. Place onto a chocolate short pastry base and decorate with chocolate as required.

FELCHLIN PRODUCTS

CO45	Sao Palme 75%, Dark chocolate couverture, Rondo
CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
HA01	cacao powder 20-22%, cacao powder
TM99	Choco Brillant Dark Glaze, Glaze

Please note: Some products are not available in all markets

Structure



Glazed Chocolate Pâtisserie

1000 g Chocolate short pastry	35.27oz
855.5 g Chocolate Sponge with Sao Palme 75%	30.18oz
402 g Cherry Gelee	14.18oz
1340 g Bolivian Grand Cru 45% Chocolate Mousse	47.27oz
1050 g Chocolate Glaze	37.04oz

Chocolate short pastry

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Recipe number : PG20205

Description : Chocolate mousse with Bolivia Lait de terroir 45% couverture and a core of cherry jelly.

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	361
Selling days	1 day	Kilojoule (kJ)	1510
Selling price		Lipids	22.02 g
Selling unit	1 piece	saturated fatty acids	13.03 g
		Carbohydrates	32.88 g
		of which sugars	20.38 g
		Proteins	6.18 g
		Salt	0.2 g

Declaration :

Sugar, **cream**, **wheat flour**, **glucose syrup (wheat glucose)**, **egg yolk**, cherries 6%, **butter**, water, **egg white**, cacaobutter, **whole milk**, cacao kernel, **whole milk powder**, palm kernel oil, fat low cacao powder, **eggs**, cacao powder, invert sugar, palm oil, edible gelatine, **glucose syrup (wheat glucose)**, **almonds**, glucose syrup (corn), sunflower oil, **egg white powder**, edible salt, acidifier (citric acid), sea salt, preserving agents (sorbic acid, potassium sorbate), **emulsifier (soy lecithin)**, acidity regulator (potassium carbonate), vanilla

State 01.03.2023

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

Allergen information is compliant with current Swiss legislation