

Apricot and Milk Chocolate Mousse

Petits Gâteaux



RECIPE QUANTITY	30	pieces	RECIPE NUMBER	PG20204
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Gianduja Inlay

350 g Gianduja M Intenso, Gianduja almond, Bar	12.35oz
60 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	2.12oz
35 g Croquantine, Pastry product, Croquantine	1.23oz

Mix the almond gianduja together with the tempered milk couverture and add the Croquantine.

Apricot Compote

350 g fresh apricots	12.35oz
25 g granulated sugar	0.88oz
2.5 g pectin, yellow ribbon	0.09oz
50 g lemon juice fresh	1.76oz

Cut the apricots into quarters and gently heat together with the lemon juice. Add the sugar and pectin and cook to a compote like consistency. Leave to cool before using.

Pistachio Sponge

160 g fresh egg whites	5.64oz
6 g egg white powder	0.21oz
2 g salt	0.07oz
120 g granulated sugar	4.23oz
15 g invert sugar	0.53oz
50 g Pistacia Vera, Pistachio paste	1.76oz
120 g fresh egg yolks	4.23oz
75 g pastry flour type 400	2.65oz
35 g corn flour	1.23oz
100 g pistachios finely chopped	3.53oz

Whisk the egg whites, powdered egg white, salt and the sugars to a meringue. Carefully add the Pistacia Vera. Add the egg yolks and the mixed flour and cornflour and stir until well combined. Spread all into a 600 x 400 mm / 23.62 x 15.75 inches silicone-baking frame. Sprinkle over the finely chopped pistachio nuts. Bake for approx. 8 - 10 minutes at 180°C / 356°F.

Milk Chocolate 38% Mousse

360 g Crème Anglaise less Sweet	12.7oz
500 g Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo	17.64oz
450 g heavy cream 35%	15.87oz
28 g Gelatine mix solution	0.99oz

Melt the Felchlin Opus Lait Couverture 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.

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.

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Gelatine mix solution

100 g gelatine powder	3.53oz
600 g water	21.16oz

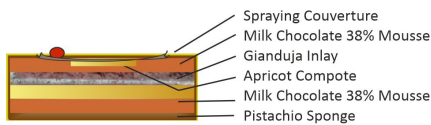
Bloom the gelatine approx. 10 min. in cold water. Use for further processing or refrigerate.

Spraying Couverture

700 g Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo	24.69oz
300 g Cacaobutter, Cacao butter, Grated	10.58oz

Melt the cocoa butter and couverture together to 35°C / 95°F, strain and leave to cool to 30°C / 86°F.

Structure



FELCHLIN PRODUCTS

CO22	Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo
CP74	Gianduja M Intenso, Gianduja almond, Bar
CS11	Cacaobutter, Cacao butter, Grated
CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
DF18	Pistacia Vera, Pistachio paste
HA20	Croquantine, Pastry product, Croquantine

Apricot and Milk Chocolate Mousse

445 g Gianduja Inlay	15.7oz
427.5 g Apricot Compote	15.08oz
683 g Pistachio Sponge	24.09oz
1338 g Milk Chocolate 38% Mousse	47.2oz
1000 g Spraying Couverture	35.27oz

Gianduja Inlay

Roll out between 2 x silicone sheets to 3 mm / 0.118 inch thickness, chill and cut out rectangles of 60 x 40 mm / 2.36 x 1.58 inches .

Finishing

Pipe in 20 g of the Opus Lait chocolate mousse into oval silicone moulds of 80 x 60 mm / 3.15 x 2.36 inches 25 mm / 0.98 inch depth. Lay on the chilled rectangle of gianduja and place on approximately 7.5 - 10 g / 0.26 - 0.35 ounce of apricot compote. Pipe over another 15 g / 0.53 ounce of the chocolate mousse and lay on top cut out piece of the pistachio sponge.

Chill to set and then freeze. Remove from the forms and spray with the spraying couverture. Pipe in a little apricot puree mixed with neutral glaze into the indents.

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Recipe number : PG20204

Description : Chocolate mousse with Opus Lait 38% Lait de terroir couverture combined with an apricot compote and a crispy gianduja inlay.

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	446
Selling days	1 day	Kilojoule (kJ)	1864
Selling price		Lipids	33.94 g
Selling unit	1 piece	saturated fatty acids	18.45 g
		Carbohydrates	26.94 g
		of wich sugars	24.22 g
		Proteins	6.8 g
		Salt	0.18 g

Declaration :

Cacaobutter, sugar, **cream, whole milk powder**, apricots, **egg yolk, egg white, whole milk, pistachio**, cacao kernel, **almonds, wheat flour**, lemon juice, corn flour, water, invert sugar, **skimmed milk powder, egg white powder**, edible gelatine, coconut fat, gelling agent (pectin), edible salt, **cream powder**, emulsifier (sunflower lecithin), rape seed oil, flavour, **emulsifier (soy lecithin)**, butter fat, **barley malt extract dried, colouring**, emulsifier (rapeseed lecithin), colour (paprika extract), vanilla

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