

Coconut Caramel Pâtisserie

Petits Gâteaux



RECIPE QUANTITY	50	Petits Gâteaux	RECIPE NUMBER	PA40036
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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%	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.

Coconut caramel

140 g Caramel brûlé fleur de sel	4.94oz
360 g coconut purée	12.7oz
3 g granulated sugar	0.11oz
2.5 g yellow pectin	0.09oz
15 g Gelatine mix solution	0.53oz

Mix the sugar and pectin together. Heat the Caramel Brûlé and coconut purée and add the pectin/sugar mixture. Bring all to the boil and cook for 1 minute. Remove from the heat and add the Gelatine mixture.

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.

Gianduja white Almond Rustica Dominicana 36% 2:1

400 g Rustica Noble Valencia 60%, Praline Paste Almond	14.11oz
200 g Dominicana Blanc 36% Organic, White chocolate couverture, Rondo	7.05oz

Temper the couverture and mix all the ingredients well.

Caramelised Coconut

275 g Caramelised desiccated coconut	9.7oz
20 g granulated sugar	0.71oz

Add the sugar to the coconut mixed with syrup and bake in the oven until the coconut turns golden brown. Leave to cool before using.

Baking temperature: 140°C / 284°F

Baking time: approx. 10 - 15 minutes

Caramelised desiccated coconut

1000 g desiccated coconut	35.27oz
360 g Sugar syrup 30°Bé	12.7oz

Mix the desiccated coconut and sugar syrup and roast in the oven until it turns golden brown:

Roasting temperature: 125°C/ 257°F

Sugar syrup 30°Bé

1000 g water	35.27oz
1350 g granulated sugar	47.62oz

Boil the syrup to 30°Bé. Leave to cool.

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Petits Gâteaux

Sambirano Grand Cru 68% Chocolate mousse

215 g Sambirano 68%, Dark chocolate couverture, Rondo	7.58oz
10 g Gelatine mix solution	0.35oz
360 g Creme Anglaise	12.7oz
450 g heavy cream 35% whippedf	15.87oz

Melt the couverture to 45 - 50°C / 113 - 122°F. Dissolve the Gelatine mixture 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.

Creme Anglaise

500 g milk 3.5%	17.64oz
500 g heavy cream 35%	17.64oz
200 g past. liquid egg yolk	7.05oz
100 g granulated sugar	3.53oz

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.

Coconut chantilly with and Malibu liqueur 21% vol.

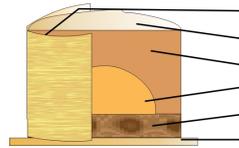
200 g coconut purée	7.05oz
30 g glucose syrup DE 41-46	1.06oz
30 g invert sugar	1.06oz
4 g bourbon vanilla bean (1 pc = 4g)	0.14oz
275 g Edelweiss 36%, White chocolate couverture, Rondo	9.7oz
28 g Gelatine mix solution	0.99oz
550 g heavy cream 35%	19.4oz
35 g Malibu liqueur 21%vol.	1.23oz

Bring the coconut purée together with the sugars and the vanilla to the boil. Pour over the couverture and the Gelatine mixture and emulsify. Add the cold cream and the Malibu and leave to chill for a minimum of 12 hours before whipping.

Tip

If no alcohol is required remove from the recipe and increase the weight of coconut purée to 235 g / 8.3 oz.

Structure



Chocolate decor
Coconut chantilly
Chocolate mousse
Coconut caramel
Chocolate sponge
Coconut croustillant

Coconut Caramel Pâtisserie

855 g Chocolate Sponge with Sao Palme 75%	30.16oz
520 g Coconut caramel	18.34oz
270 g Gianduja white Almond Rustica Dominicana 36% 2:1	9.52oz
295 g Caramelised Coconut	10.41oz
1035 g Sambirano Grand Cru 68% Chocolate mousse	36.51oz
1150 g Coconut chantilly with and Malibu liqueur 21% vol.	40.57oz

Chocolate sponge

Spread the sponge mixture into a 600 x 400 mm / 23.6 x 15.75 inches silicone frame and bake.

Baking temperature: 180°C / 356°F

Baking time: approx. 25 minutes

Finishing

Deposit 7.5 g / 0.26 oz of the Coconut caramel into 3 cm / 1.2 inches diameter silicone moulds and then freeze. Place a cut out base of the Coconut croustillant in 4 cm / 1.57 inches diameter metal rings. Lay on top a 3 cm / 1.2 inches cut out piece of Chocolate sponge and a frozen Coconut caramel hemisphere. Fill the individual rings with approx. 15 g / 0.53 oz of the Chocolate Mousse and freeze. Remove the frozen mousse from the rings. Lay around a band of decorated silver cacao butter/white couverture and using a plain tube pipe on top of the mousse approx. 20 g / 0.7 oz of the whipped Coconut chantilly and decorate as required.

FELCHLIN PRODUCTS

CO45	Sao Palme 75%, Dark chocolate couverture, Rondo
CO92	Dominicana Blanc 36% Organic, White chocolate couverture, Rondo
CS84	Edelweiss 36%, White chocolate couverture, Rondo
CU30	Sambirano 68%, Dark chocolate couverture, Rondo
DC54	Rustica Noble Valencia 60%, Praline Paste Almond
HA01	Cacao powder 20-22%
TM01	Caramel brûlé fleur de sel

Please note: Some products are not available in all markets

Coconut Caramel Pâtisserie

Petits Gâteaux



Recipe number : PA40036

Description : Elegant coconut pâtisserie with a light chocolate mousse, coconut caramel on a chocolate sponge and coconut croustillant

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	368
Selling days	1 day	Kilojoule (kJ)	1539
Selling price		Lipids	27.52 g
Selling unit	1 Petits Gâteaux	saturated fatty acids	16.94 g
		Carbohydrates	21.84 g
		of which sugars	20.19 g
		Proteins	5.26 g
		Salt	0.15 g

Declaration :

Cream, coconut 17%, sugar, **egg yolk**, **egg white**, cacao butter, cacao kernel, **whole milk**, invert sugar, **almonds**, **wheat flour**, **eggs**, water, **whole milk powder**, **butter**, **cream**, Malibu liqueur, glucose syrup (wheat glucose), cacao powder, **skimmed milk powder**, **wheat glucose syrup (wheat glucose)**, edible gelatine, vanilla, **egg white powder**, edible salt, gelling agent (pectin), **emulsifier (soy lecithin)**, fleur de sel (sea salt), acidity regulator (potassium carbonate), vanilla extract, emulsifier (sunflower lecithin)

State 07.04.2025

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

Allergen information is compliant with current Swiss legislation