

Opus Lait and Bionda Entremets



RECIPE QUANTITY	4	entremets of 16 cm Ø 6.3 inches in diameter	RECIPE NUMBER	TO20215
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Raspberry Gelée

285 g raspberry purée	10.05oz
15 g lemon juice fresh	0.53oz
60 g granulated sugar	2.12oz
6 g gelatine leaves (1 pc = 2g) (200 Bloom)	0.21oz

Soak the gelatine in cold water and squeeze out well. Add to the raspberry puree and lemon juice and warm gently until dissolved. Remove from the heat and stir in the sugar.

Chocolate short pastry

260 g butter	9.17oz
130 g icing sugar	4.59oz
1.5 g sea salt	0.05oz
135 g fresh eggs	4.76oz
440 g pastry flour type 400	15.52oz
40 g Cacao powder 20-22%	1.41oz
30 g almonds peeled, ground	1.06oz

Beat butter and icing sugar together until light and creamy. Dissolve the salt in the eggs and add in portions to the butter mixture. Continue beating until you have a well aerated creamy mixture. Sieve together flour and cacao powder and add the finely ground almonds. Add the flour mixture to the butter mass and mix all together until a paste is formed. Wrap in cling film and leave for 2 hours in the refrigerator before using.

Almond sponge & California

320 g California 1:1, Bakeable filling almond	11.29oz
115 g fresh eggs	4.06oz
1.5 g sea salt	0.05oz
200 g fresh eggs	7.05oz
80 g granulated sugar	2.82oz
100 g butter melted	3.53oz
50 g cornmeal	1.76oz
5 g baking powder	0.18oz

Beat the California almond paste with the first amount of egg together until smooth. Add the sugar and the second amount of egg and beat for approx. 10 minutes until you have a well aerated sponge. Stir in the melted butter and the corn flour sieved together with the baking powder.

Opus Lait Chocolate Mousse

310 g Creme Anglaise	10.93oz
560 g Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo	19.75oz
760 g heavy cream 35% lightly whipped	26.81oz

Melt the Opus Lait Couverture to 45°C / 113°F. Warm the Creme Anglaise gently to 45°C / 113°F and form a ganache together with the couverture. Carefully mix in the lightly whipped cream. Use at 40°C / 104°F.

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 the cream to a boil. Whip the sugar and the egg yolks to obtain a smooth mixture and add to the hot liquid. Heat to 84°C / 183.2°F, homogenise using a hand blender.

Chocolate mousse & Bionda

120 g Creme Anglaise	4.23oz
300 g Bionda 36%, White chocolate couverture caramel, Rondo	10.58oz
40 g Gelatine mix solution	1.41oz
380 g heavy cream 35% whipped	13.4oz

Melt the Bionda to 45°C / 113°F. Warm the Crème Anglaise gently to 45°C / 113°F, add the Gelatine Mix and form a ganache together with the couverture. Carefully mix in the lightly whipped cream. Use at 40°C / 104°F.

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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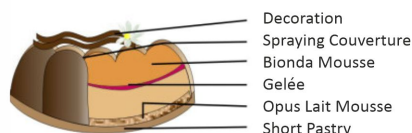
Spraying Couverture

70 g Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo 2.47oz

30 g Cacaobutter Bio, Cacao butter, Grated 1.06oz

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

Structure



Chocolate Sablé

Cut out bases of 3 mm / 0.12 inches thick and 16 cm / 6.3 inches diameter and store in the fridge at 5°C / 41°F.

Almond Sponge

Bake the sponge mixture on Silpat at 190°C / 374°F for approximately 10 minutes.

Finishing

Line the silicone forms very thinly with Grenada 38% milk couverture. Pipe in 200 g / 7.1 oz of the Bionda chocolate mousse and chill to set. Pipe on 80 - 85 g / 2.8 - 3 oz of the Raspberry Gelée over the mousse and chill.

Fill the mould with approximately 350 g / 12.3 oz of Opus Lait Chocolate Mousse and lay on a cut out 14 cm / 5.5 inches diameter piece of almond sponge. Chill the moulded mousses and then freeze. Turn the frozen mousse out of the silicone mould. Either spray with couverture or cover with chocolate glaze and lay on a baked 16 cm / 6.3 inches Chocolate Short Paste base. Decorate with chocolate as required.

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365 g Raspberry Gelée 12.88oz

1036 g Chocolate short pastry 36.54oz

870 g Almond sponge & California 30.69oz

1630 g Opus Lait Chocolate Mousse 57.5oz

840 g Chocolate mousse & Bionda 29.63oz

100 g Grenada 38%, Milk chocolate couverture, Rondo 3.53oz

100 g Spraying Couverture 3.53oz

FELCHLIN PRODUCTS

CO22	Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo
CO49	Bionda 36%, White chocolate couverture caramel, Rondo
CR29	Grenada 38%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
HA01	Cacao powder 20-22%
KK43	California 1:1, Bakeable filling almond

Please note: Some products are not available in all markets

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Recipe number : TO20215

Description : Noble entremets made of our Bionda 36% couverture, a raspberry jelly and almond sponge layer and milk chocolate mousse, made of our Opus Lait Sélection 38% couverture placed onto a base of chocolate short pastry

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	393
Selling days	1 day	Kilojoule (kJ)	1644
Selling price		Lipids	28.37 g
Selling unit	1 piece	saturated fatty acids	15.64 g
		Carbohydrates	27.77 g
		of which sugars	20.45 g
		Proteins	5.74 g
		Salt	0.23 g

Declaration :

Cream, sugar, **eggs**, **wheat flour**, **butter**, cacaobutter, raspberry, **whole milk powder**, **almonds**, **whole milk**, cacao kernel, **egg yolk**, corn flour, water, cacao powder, **skimmed milk powder**, butterfat, lemon juice, **whey powder**, edible gelatine, maltodextrin, raising agent (baking powder), **cream powder**, sea salt, emulsifier (sunflower lecithin), **emulsifier (soya lecithin)**, caramel, edible salt, preserving agents (sorbic acid, potassium sorbate), acidity regulator (potassium carbonate), vanilla

State 05.09.2023

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

Allergen information is compliant with current Swiss legislation

Felchlin
SWITZERLAND