

Intense Chocolate Heart

Petits Gâteaux



RECIPE QUANTITY	10	Silicon heart moulds of 8 pieces	RECIPE NUMBER	PG20065
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Chocolate Sablé dough

1750 g butter	61.73oz
650 g icing sugar	22.93oz
10 g salt	0.35oz
1400 g pastry flour type 400	49.38oz
200 g Cacao powder 20-22%	7.05oz

Whip the butter, the sugar and the salt using a paddle to obtain a creamy mixture. Sieve the flour and Cacaopowder and add to the mixture. Knead for a short time to a delicate dough, refrigerate.

Grand Cru Chocolate sponge without flour

160 g Centenario Concha 70%-48h, Dark chocolate couverture, Rondo	5.64oz
64 g butter	2.26oz
96 g fresh egg yolks	3.39oz
192 g fresh egg whites	6.77oz
144 g granulated sugar	5.08oz
2 g fleur de sel 0,25g	0.07oz

Combine the Centenario Concha couverture and the butter and stir at 65°C / 149°F to obtain a smooth mass. Add the egg yolk. Beat the egg white, the sugar and fleur de sel creamy, do not overbeat, fold into the chocolate mixture.

Cacao Croquantine croustillant

40 g Ghana Nibs Qroqant 2-3mm, Cacao nibs caramelized	1.41oz
1 g fleur de sel fine	0.04oz
240 g Fina Noble Valencia 60%, Praline Paste Almond	8.47oz
20 g almond oil	0.71oz
140 g Croquantine, Pastry product, Croquantine	4.94oz

Briefly roast the Nibs and the fleur de sel, crush in a cutter. Mix the Valencia almond paste and the almond oil, delicately fold in the roasted Nibs and the Croquantine flaky wafers.

Salted caramel

180 g granulated sugar	6.35oz
120 g glucose syrup DE 41-46	4.23oz
6 g fleur de sel	0.21oz
12 g bourbon vanilla bean (1 pc = 4g)	0.42oz
360 g heavy cream 35%	12.7oz
60 g milk 3.5%	2.12oz
42 g Gelatine mix solution	1.48oz

Caramelize the sugar, glucose, fleur de sel and vanilla to 185°C / 365°F, gradually deglaze with hot heavy cream and milk, cool to 40°C / 104°F. Add the gelatinemix and fold into the caramel, cool to 30°C / 86°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.

Grand Cru Chocolate parfait

1600 g milk 3.5%	56.44oz
200 g granulated sugar	7.05oz
1280 g past. liquid egg yolk	45.15oz
2000 g Grenada 65%, Dark chocolate couverture, Rondo	70.55oz
3200 g heavy cream 35% whipped	112.88oz

Boil the milk, add the sugar and egg yolk and make a Cream Anglaise (85°C / 185°F), heat the Grenada 65% couverture to 60°C / 140°F, delicately fold into the hot Anglaise and stir to obtain a smooth ganache, immediately incorporate the whipped heavy cream.

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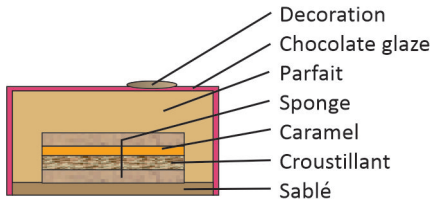
Petits Gâteaux

Chocolate glaze

400 g heavy cream 35%	14.11oz
140 g Gelatine mix solution	4.94oz
400 g Grenada 65%, Dark chocolate couverture, Rondo	14.11oz
40 g Cacao powder 20-22%	1.41oz
480 g granulated sugar	16.93oz
170 g water	6oz
60 g butter unsalted	2.12oz

Boil the heavy cream to 80°C / 176°F and dissolve the soaked gelatinemix in the liquid. Add the couverture and cacao powder and stir to obtain an emulsion. Cook the water and the sugar to 125°C / 257°F and add to the cream mixture. Lastly add the butter and homogenize by using a hand blender, use at approx. 28°C / 82.4°F, for frozen cakes use at 40°C / 104°F.

Structure



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400 g Chocolate Sablé dough	14.11oz
655 g Grand Cru Chocolate sponge without flour	23.1oz
440 g Cacao Croquantine croustillant	15.52oz
770 g Salted caramel	27.16oz
8280 g Grand Cru Chocolate parfait	292.07oz
400 g Chocolate glaze	14.11oz

Felchlin Marketing Material

- 2 piece Quadro plate, 305 x 305 mm
- 4 piece Quadro frame green, 5 mm
- 4 piece Silicon frame white, 5 mm
- 10 piece Silicon mould for 8 "Hearts"
- 1 piece Quadro foils bundle of 100 foils, 350 x 350 mm
- 1 piece Cookie cutter, heart shaped

Sablé

Roll the sablé dough to 2 ¼ mm / 0.1 inch, cut heart shapes, bake.
Baking temperature: 145°C / 293°F in a deck oven
Baking time: approx. 25 minutes
After baking, allow to cool and spray with spraying couverture.

Sponge

Fill the sponge mixture into 300 x 300 x 10 mm / 11.81 x 11.81 x 0.394 inches Silicon frames, 320 g / 11.29 oz per frame and spread domed, bake.
Baking temperature: 160°C / 320°F in a convection oven,
180°C / 356°F in a deck oven
Baking time: approx. 8 minutes

Finishing

Cover a Quadro plate with a Quadro foil and place 300 x 300 x 10 mm / 11.81 x 11.81 x 0.394 inches Quadro frames, place a 5 mm / 0.197 inches Sponge, freeze. Spread some Croustillant, level out nicely, freeze. Place a Sponge and encircle with 2 x 5 mm / 0.394 inches Quadro frames, freeze, spread a layer of Caramel, level out nicely, freeze. Join both frozen plates, the caramel side onto the croustillant side, cut into 3 x 3.5 cm / 1.18 x 1.37 inches pieces, pour the Parfait into the heart mould, insert the frozen core, fill with parfait and level out nicely. Place a Sablé heart shape with the sprayed side onto the parfait, spray with spraying couverture and freeze. Remove from mould and spray with dark and red colored spraying couverture, decorate with Chocolate Glaze.

Please note: Some products are not available in all markets

FELCHLIN PRODUCTS

CA19	Ghana Nibs Qroqant 2-3mm, Cacao nibs caramelized
CR12	Centenario Concha 70%-48h, Dark chocolate couverture, Rondo
CR44	Grenada 65%, Dark chocolate couverture, Rondo
DC78	Fina Noble Valencia 60%, Praline Paste Almond
HA01	Cacao powder 20-22%
HA20	Croquantine, Pastry product, Croquantine
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
VO30	Silicon frame white, 5 mm
VO39	Silicon mould for 8 "Hearts"
WB91	Quadro foils bundle of 100 foils, 350 x 350 mm
WG07	Cookie cutter, heart shaped

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Felchlin Marketing Material



WG07 Cookie cutter, heart shaped



VO39 Silicon mould for 8 "Hearts"

Format 65 x 60 x 30 mm



Quadro frames

VO07 Quadro plate Format 305 x 305 mm

VO08 Quadro frame green Format 305 x 305 x 5 mm

VO09 Quadro frame yellow Format 305 x 305 x 2.5 mm

VO30 Silicon frame white Format 305 x 305 x 5 mm

WB91 Quadro foils bundle of 100 foils Format 350 x 350 mm

WR58 Backflon foil, single (re-usable) Format 365 x 365 mm

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Recipe number : PG20065

Description : Petit gâteau made of couvertures Grenada 65% and Centenario Concha 70%, sable dough, flourless sponge, salted caramel

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	361
Selling days	2 days	Kilojoule (kJ)	1510
Selling price		Lipids	28.3 g
Selling unit	1 piece	saturated fatty acids	15.36 g
		Carbohydrates	19.93 g
		of which sugars	17.14 g
		Proteins	5.47 g
		Salt	0.16 g

Declaration :

Cream, whole milk, sugar, egg yolk, cacao kernel, cacaobutter, butter, wheat flour, egg white, almonds, glucose syrup (wheat glucose), water, raw cane sugar, cacao powder, almond oil, coconut fat, vanilla, edible gelatine, fleur de sel (sea salt), rape seed oil, glucose wheat, edible salt, skimmed milk powder, butter fat, flavour, emulsifier (sunflower lecithin), acidity regulator (potassium carbonate), barley malt extract dried, colouring, colour (paprika extract)

State 11.03.2025

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

Allergen information is compliant with current Swiss legislation