

Grand Cru Maracaibo Roulade

lactose-free, gluten-free



RECIPE QUANTITY	13	pieces	RECIPE NUMBER	PG20263
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Chocolate Roulade lactose-free without flour

100 g Valencia F 1:1, Bakeable filling almond, Firm	3.53oz
250 g fresh egg yolks	8.82oz
110 g invert sugar	3.88oz
2 g salt	0.07oz
30 g olive oil	1.06oz
250 g fresh egg whites	8.82oz
50 g inulin in cold (replaceable by sugar)	1.76oz
100 g granulated sugar	3.53oz
100 g rice flour	3.53oz
60 g cacao powder 20-22%	2.12oz

Whisk the almond paste, egg yolks, invert sugar, salt and olive oil until well aerated. Mix the egg whites and inulin and leave to soak for 10 minutes before whisking to a meringue with the sugar. Sieve the rice flour and cacao powder and mix everything together.

1050 g / 35.27 oz of mass per Flexipat mat of 35 x 55 cm / 13.78 x 21.65 inches

Mousse Chocolat dark Maracaibo Vegan

210 g Flora Plant, whipped up the vegan cream 31%	7.41oz
260 g Maracaibo Mousse, Chocolate mousse powder	9.24oz
420 g Flora Plant, whipped up the vegan cream 31%	14.82oz

Bring the first Flora Plant to the boil and make a ganache with the chocolate mousse powder. Add the liquid Flora Plant directly. Leave to crystallise overnight in the refrigerator. Whip up to use.

Tip

Oat drink or water can be used as an alternative to first Flora Plant.

Structure



Mousse Chocolat dark Maracaibo Vegan
Chocolate Roulade lactose-free without flour

Grand Cru Maracaibo Roulade

1000 g Chocolate Roulade lactose-free without flour	35.27oz
850 g Mousse Chocolat dark Maracaibo Vegan	29.98oz

Roulade sponge

Spread 1050 g / 35.27 oz mass onto a 55 x 35 cm / 21.65 x 13.78 inches Flexipat mat and bake.

Baking temperature: 210°C / 410°F
Baking time: approx. 8 minutes

Leave the roulade to stand for approx. 10 minutes after baking, cool in the freezer and freeze, turn onto silicone paper and remove Flexipat mat.

Finishing

Beat the mousse until you obtain a well aerated and stable mixture before spreading level on the roulade. Refrigerate approx. 30 minutes before rolling up evenly and tightly from the wide side and place in a channel form and freezing. Cut into pieces of 4 cm / 1.57 inches in width.

FELCHLIN PRODUCTS

HA01	cacao powder 20-22%
KK42	Valencia F 1:1, Bakeable filling almond, Firm
TM77	Maracaibo Mousse, Chocolate mousse powder

Please note: Some products are not available in all markets

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Recipe number : PG20263

Description : Light and airy roulade with a creamy Grand Cru Maracaibo mousse, lactose and gluten-free

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	332
Selling days	1 day	Kilojoule (kJ)	1389
Selling price		Lipids	23.09 g
Selling unit	100 g	saturated fatty acids	11.32 g
		Carbohydrates	18.98 g
		of which sugars	17.99 g
		Proteins	5.87 g
		Salt	0.25 g

Declaration :

Whipping cream (lentil protein preparation (water, 1.1% lentil protein), palm oil, rape oil, sugar, modified corn starch, emulsifier (mono- and diglycerides of fatty acids, sugar esters of fatty acids, fatty acids), stabiliser (locust bean gum, guar gum), natural flavours, salt, colouring (carotene)), Maracaibo Mousse, Chocolate mousse powder 14% (cacao kernel, sugar, cacaobutter, glucose syrup (corn), gelling agent (carrageenan), vanilla Madagascar), **egg yolk**, **egg white**, sugar, invert sugar, rice flour, cacao powder, inulin, **almonds**, olive oil, edible salt, water, acidity regulator (potassium carbonate), vanilla, preserving agents (sorbic acid, potassium sorbate)

State 11.04.2023

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

Allergen information is compliant with current Swiss legislation

Mousse chocolate cream Grand Cru Maracaibo



Chocolate Mousse Cream Liquid heated together with Maracaibo chocolate mousse powder, cold liquid added and then whipped the next day

	Liquid 1	Powder	Liquid 2	Consistency
	Milk	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid cream	very good creamy consistency, stable
	Espresso	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid cream	very good airy creamy consistency, stable
	Water	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	good creamy consistency, stable
	Alpro Long Life Oat Drink	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Karma Bio soy milk	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	TM77B Maracaibo Mousse Chocolate mousse powder	Raspberry purée/ Liquid Flora 1:1	Good, creamy consistency, suitable for fillings

Mousse chocolate Grand Cru Maracaibo



Chocolate Mousse with a whipped liquid: Liquid heated together with Maracaibo chocolate mousse powder with an added whipped liquid

	Liquid 1	Powder	Liquid 2	Consistency
	Milk	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped cream	very good airy creamy consistency, stable
	Espresso	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped cream	very good airy creamy consistency, stable
	Water	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	good, slightly heavier, creamy consistency, stable
	Alpro Long Life Oat Drink	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	very good airy creamy consistency, stable
	Karma Bio soy milk	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	very good airy creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	TM77B Maracaibo Mousse Chocolate mousse powder	Raspberry purée/ Flora Plant whipped 1:1	good compact creamy consistency, stable

All products with Flora Plant must be whipped more intensively and for a longer duration. Bear in mind that with drinks and the Flora Plant liquid cooked there is a tendency that the mousse will become soft again after standing in the refrigerator for an extended period and will therefore have to be whipped again.

Products with Flora Plant or Drink instead of water are not as stable / compact when cooked.