

Fruit of the Pods

Petits Gâteaux



RECIPE QUANTITY 50 pieces

RECIPE NUMBER PG20280

Chocolate Mousse dark with Sao Palme 60%

250 g heavy cream 35% liquid	8.82oz
100 g glucose syrup, Liquiss	3.53oz
250 g Sao Palme 60%, Dark chocolate couverture, Rondo	8.82oz
250 g heavy cream 35% whipped	8.82oz

Heat the liquid first amount of cream and glucose and bring to a boil. Pour over the couverture and mix till a smooth ganache is formed. Whip the second amount of cream to soft peak and fold into the ganache. Allow to set in the refrigerator.

Choco Brillant glaze

400 g Choco Brillant Dark Glaze, Glaze	14.11oz
100 g Sugar syrup 30°Bé	3.53oz

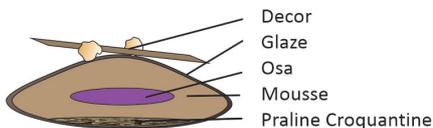
Mix both of the ingredients together and heat to 35 - 40°C / 95 - 104°F.

Sugar syrup 30°Bé

1000 g water	35.27oz
1350 g granulated sugar	47.62oz

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

Structure



Fruit of the Pods

850 g Chocolate Mousse dark with Sao Palme 60%	29.98oz
250 g Blueberrynosa, Filling blueberry	8.82oz
200 g Praline Croquantine, Filling almond with biscuit splinters	7.05oz
500 g Choco Brillant glaze	17.64oz

Felchlin Marketing Material Formaflex for 6 "Cabosse"

Finishing

Line the cocoa pod silicone mould with Chocolate mousse. Fill the cavity with the Osa filling of choice. Cover the remaining mould with Chocolate mousse and freeze until solid. Apply a thin layer of Praline Croquantine on the base. Glaze with a thin layer of Choco Brillant. Garnish as required.

Tip

Osa filling can be customised as required.

FELCHLIN PRODUCTS

CR19	Sao Palme 60%, Dark chocolate couverture, Rondo
DC14	Praline Croquantine, Filling almond with biscuit splinters
DF41	Blueberrynosa, Filling blueberry
TM99	Choco Brillant Dark Glaze, Glaze
VM54	Formaflex for 6 "Cabosse"

Please note: Some products are not available in all markets

Fruit of the Pods

Petits Gâteaux

Felchlin Marketing Material



VM54 Formaflex for 6 "Cabosse"

75 x 21 x 47 mm / 2.95 x 0.83 x 1.85 inch for 6 pieces

Fruit of the Pods

Petits Gâteaux



Recipe number : PG20280

Description : Noble petit gateaux with a crunchy Praline Croquantine base, an intense chocolate mousse made with our Sao Palme couverture and a fruity Osa core

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	435
Selling days	1 day	Kilojoule (kJ)	1819
Selling price		Lipids	29.24 g
Selling unit	1 piece	saturated fatty acids	16.54 g
		Carbohydrates	37.72 g
		of which sugars	28.91 g
		Proteins	3.88 g
		Salt	0.09 g

Declaration :

Cream, sugar, **glucose syrup (wheat glucose)**, cacao kernel, water, glucose syrup (wheat glucose), palm kernel oil, **almonds**, palm oil, sunflower oil, cacaobutter, fat low cacao powder, **wheat flour**, **skimmed milk powder**, **whole milk powder**, Maltodextrin, blueberry powder, gelatine, coconut fat, glucose syrup (corn), rapeseed oil, **emulsifier (soy lecithin)**, emulsifier (soy lecithin), acidifier (citric acid), preserving agents (sorbic acid, potassium sorbate), butterfat, edible salt, flavour, emulsifier (rapeseed oil lecithin), natural flavour, **barley malt extract**, vanilla, paprika

State 14.05.2024

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

Allergen information is compliant with current Swiss legislation