

Maracaibo Ellipse

Petits Gâteaux



RECIPE QUANTITY	30	Petits Gâteaux	RECIPE NUMBER	PG20121
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Chocolate sponge

231 g fresh egg whites	8.15oz
156 g granulated sugar	5.5oz
93 g fresh eggs	3.28oz
188 g fresh egg yolks	6.63oz
62 g invert sugar	2.19oz
50 g pastry flour type 400	1.76oz
25 g Cacao powder 20-22%	0.88oz
81 g almonds peeled, ground fine	2.86oz
44 g butter melted	1.55oz

Whisk the egg white and the sugar by adding it in three times. Whip the eggs, the egg yolk and the invert sugar and add to the egg white mixture. Mix softly using a spatula. Add the sifted flour, the Cacao powder and the almond powder. Finally, add the melted and cold butter.

Maracaibo 74% dairy free mousse

170 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	6oz
110 g Maracaibo 88%, Dark chocolate couverture, Rondo	3.88oz
252 g water	8.89oz
49 g Gelatine mix solution	1.73oz
145 g past. liquid egg white	5.11oz
50 g dextrose powder	1.76oz

Melt the couvertures at 45°C / 113°F. Pour the gelatine mix into water at 20°C / 68°F. Little by little pour the gelatine mix combined with water into the couvertures while mixing using a handblender. Whisk the egg white and the dextrose for a minimum of 10 minutes. Fold the meringue into the ganache.

Gelatine mix solution

100 g gelatine powder (200 Bloom)	3.53oz
600 g water	21.16oz

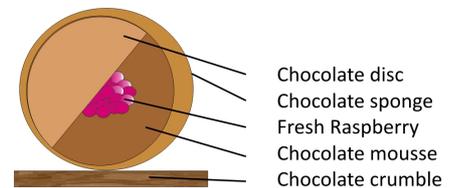
Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

Chocolate crumble

175 g butter unsalted	6.17oz
200 g raw cane sugar fine	7.05oz
150 g pastry flour type 550	5.29oz
70 g cornmeal finely sifted	2.47oz
35 g Cacao powder 20-22%	1.23oz
90 g almonds peeled, ground finely sifted	3.17oz

Cream butter and brown sugar. Mix the flour, corn meal, cacao powder and ground almonds together with fleur de sel and add to the butter mixture. Knead until you obtain a crumble.

Structure



Maracaibo Ellipse

930 g Chocolate sponge	32.8oz
790 g Maracaibo 74% dairy free mousse	27.87oz
865 g Chocolate crumble	30.51oz
200 g fresh raspberries	7.05oz

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Sponge

Pour the mixture into a frame of 35 x 55 cm / 13.8 x 21.7 inches or two small trays (450 g / 15.9 oz per small tray), bake.

Baking temperature: 170°C / 338°F in a convection oven; 200°C / 392°F in a deck oven

Baking time: 12 minutes in convection oven; 15 - 20 minutes in deck oven

After baking, place the Sponge on a cold tray. Cut sponge stripes of 3 x 18 cm / 1.2 x 7.1 inches.

Crumble

Bake.

Baking temperature: 145°C / 293°F in a convection oven; 165°C / 329°F in a deck oven

Baking time: approx. 15 minutes

Finishing

Place the sponge inside a ring of 6 cm / 2.36 inches in diameter and 3 cm / 1.18 inches of height. Pipe the mousse up to half the shape height. Place 2 raspberries in the middle. Pipe some mousse. Freeze. Remove from mould and stick on a rectangle of Crumble. Decorate with 2 chocolate disks.

FELCHLIN PRODUCTS

CO88	Maracaibo 88%, Dark chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
HA01	Cacao powder 20-22%

Please note: Some products are not available in all markets

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Petits Gâteaux



Recipe number : PG20121

Description : Maracaibo Ellipse with raspberry centre enrobed with sponge served on crispy crumble

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	325
Selling days	1 day	Kilojoule (kJ)	1358
Selling price		Lipids	19.01 g
Selling unit	1 Petits Gâteaux	saturated fatty acids	8.72 g
		Carbohydrates	28.12 g
		of which sugars	21.33 g
		Proteins	7.38 g
		Salt	0.08 g

Declaration :

Egg white, water, **butter**, raw cane sugar, **wheat flour**, sugar, raspberries, **almonds**, **egg yolk**, cacao kernel, **eggs**, corn flour, cacao powder, invert sugar, dextrose, cacao butter, edible gelatine, acidity regulator (potassium carbonate), vanilla

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