

Lemon Pistachio

Petits Gâteaux



RECIPE QUANTITY 56 pieces RECIPE NUMBER PG20006

Almond sponge

300 g California 1:1, Bakeable filling almond	10.58oz
125 g fresh eggs	4.41oz
75 g fresh egg yolks	2.65oz
275 g fresh egg whites	9.7oz
100 g granulated sugar	3.53oz
120 g pastry flour type 400 sifted	4.23oz

Blend the California almond paste 1:1, fresh eggs and egg yolk. Whisk the egg whites and sugar to a meringue before adding to the California mixture. Finally, incorporate the sifted pastry flour.

Lemon mousseline

1600 g Creme Anglaise	56.44oz
720 g Edelweiss 36%, White chocolate couverture, Rondo	25.4oz
24 g gelatine leaves (1 pc = 2g)	0.85oz
8.4 g lemon zest (1 lemon = 5g)	0.3oz
400 g lemon juice fresh	14.11oz
1200 g heavy cream 35% lightly whipped	42.33oz

Add the soaked leaf gelatine to the warm creme anglaise, then the Edelweiss 36% couverture and lastly the lemon zest and juice before folding in the lightly whipped cream.

Creme Anglaise

500 g milk 3.5%	17.64oz
500 g heavy cream 35%	17.64oz
100 g granulated sugar	3.53oz
200 g past. liquid egg yolk	7.05oz

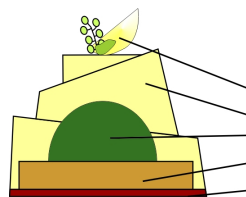
Bring the milk and the cream to a boil. Whip the sugar and the egg yolks to obtain a smooth mixture and add to the hot liquid. Heat to 84°C / 183.2°F, homogenise using a hand blender.

Pistachio insert

400 g Creme Anglaise	14.11oz
120 g Pistacia Vera, Pistachio paste	4.23oz
8 g gelatine leaves (1 pc = 2g)	0.28oz
400 g heavy cream 35% lightly whipped	14.11oz

Carefully add the creme anglaise to the Pistacia Vera paste. Mix together well before adding the warm dissolved gelatine. Lastly add the lightly whipped cream.

Structure



Decoration
Lemon mousseline
Pistachio insert
Almond sponge
Croquantine base

Lemon Pistachio

995 g Almond sponge	35.1oz
3950 g Lemon mousseline	139.33oz
925 g Pistachio insert	32.63oz

150 g Praline Croquantine, Filling 5.29oz

almond with biscuit splinters

Edelweiss 36%, White chocolate couverture, Rondo

Felchlin Marketing Material

Formaflex hemisphere shaped 3 cm / 1.18 inches Ø for 24 piece

Almond Sponge

Spread out the Sponge mixture on a Silpat sheet and bake at 200°C / 392°F for 10 minutes. Cut out rectangles of 70 x 245 mm / 2.8 x 9.6 inches. The recipe's yield is for 1 sheet pan of 400 x 600 mm / 15.75 x 23.6 inches.

Finishing

Pipe the Pistachio cream into small sphere moulds 3 cm Ø / 1.18 inch Ø and freeze. Warm Praline Croquantine to 30°C / 86°F and spread on top of the Almond sponge on the base. Pipe 60% of the Fleximould 6.5 cm Ø / 2.56 inches Ø with the Lemon mousseline. Add one piece of Pistachio insert and top with a nice round layer of Almond sponge. Make sure, you leave a gap of 3 mm / 0.1 inches on top of the Almond Sponge. After freezing, fill up the gap with the Croquantine base. Unmould and spray very lightly with Edelweiss 36% couverture. Decorate with some thyme and pistachios.

Lemon Pistachio

Petits Gâteaux

FELCHLIN PRODUCTS

CS84	Edelweiss 36%, White chocolate couverture, Rondo
DF18	Pistacia Vera, Pistachio paste
DK27	Praline Croquantine, Filling almond with biscuit splinters
KK43	California 1:1, Bakeable filling almond
VO20	Formaflex hemisphere shaped 3 cm / 1.18 inches Ø for 24 piece

Please note: Some products are not available in all markets

Lemon Pistachio

Petits Gâteaux

Felchlin Marketing Material



VO20 Formaflex hemisphere shaped

Format 3 cm / 1.18 inches Ø for 24 piece

Lemon Pistachio

Petits Gâteaux



Recipe number : PG20006

Description : Petits gâteaux with lemon pistachio

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	317
Selling days	1 day	Kilojoule (kJ)	1326
Selling price		Lipids	24.59 g
Selling unit	1 piece	saturated fatty acids	12.77 g
		Carbohydrates	17.87 g
		of which sugars	16.07 g
		Proteins	5.85 g
		Salt	0.13 g

Declaration :

Cream, whole milk, sugar, lemon juice 7%, egg yolk, egg white, cacaobutter, almonds, wheat flour, whole milk powder, eggs, pistachio 2%, skimmed milk powder, edible gelatine, water, coconut fat, lemon peel, cacao kernel, rapeseed oil, flavour, illipe butter, shea butter, edible salt, emulsifier (soy lecithin), butterfat, preserving agents (sorbic acid, potassium sorbate), vanilla extract, emulsifier (rapeseed oil lecithin), barley malt extract, paprika

State 06.12.2022

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

Allergen information is compliant with current Swiss legislation