

# Chocolate Forever

## Petits Gâteaux



|                        |   |  |                      |         |
|------------------------|---|--|----------------------|---------|
| <b>RECIPE QUANTITY</b> | 1 | Quadro frame of 300 x 300 mm<br>11.8 x 11.8 inches | <b>RECIPE NUMBER</b> | PG20053 |
|------------------------|---|--|----------------------|---------|

### Croquantine crunch milk with Grenada 38%

|  |        |
|--|--------|
| 100 g Suhum Nibs 3-4mm<br>Organic, Cocoanibs roasted     | 3.53oz |
| 100 g Croquantine, Pastry<br>product, Croquantine        | 3.53oz |
| 20 g sunflower oil                                       | 0.71oz |
| 50 g Grenada 38%, Milk<br>chocolate couverture,<br>Rondo | 1.76oz |

Mix all ingredients.

### Chocolate Sponge

|                             |         |
|-----------------------------|---------|
| 400 g fresh eggs            | 14.11oz |
| 160 g fresh egg yolks       | 5.64oz  |
| 320 g granulated sugar      | 11.29oz |
| 240 g fresh egg whites      | 8.47oz  |
| 80 g granulated sugar       | 2.82oz  |
| 80 g Cacao powder 20-22%    | 2.82oz  |
| 160 g pastry flour type 400 | 5.64oz  |

Blend the whole eggs, egg yolk and first quantity of granulated sugar, whisk the egg white and second quantity of granulated sugar to form peaks, fold into the egg yolk mixture. Finally, fold in the sifted Cacao powder and pastry flour.

### Milk Chocolate Crémeux

|  |        |
|--|--------|
| 150 g heavy cream 35% liquid   | 5.29oz |
| 170 g milk 3.5%  | 6oz    |
| 90 g fresh egg yolks   | 3.17oz |
| 60 g granulated sugar  | 2.12oz |
| 12 g Gelatine mix solution   | 0.42oz |
| 230 g Maracaibo Criolait 38%,<br>Milk chocolate couverture,<br>Rondo | 8.11oz |

Bring the milk and cream to the boil and pour slowly onto the sugar / egg mixture. Stirring continuously and carefully cook to 82 - 84°C / 179.6 - 183.2°F and then strain through a fine sieve. Add the gelatine mix solution, add the couverture and mix well.

### Gelatine mix solution

|                                      |         |
|--------------------------------------|---------|
| 100 g gelatine powder (200<br>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.

### Maracaibo Chocolini 66% Mousse

|   |         |
|---|---------|
| 80 g water  | 2.82oz  |
| 100 g Maracaibo Chocolini 66%,<br>Dark chocolate couverture,<br>Rondo 0.18g | 3.53oz  |
| 400 g heavy cream 35% lightly<br>whipped                                    | 14.11oz |
| 28 g Gelatine mix solution  | 0.99oz  |

Boil the water, add the couverture, stir in the melted gelatine mass. Finally, fold in the lightly whipped heavy cream.

### Dark Chocolate glaze

|   |         |
|---|---------|
| 400 g Sugar syrup 30°Bé   | 14.11oz |
| 100 g glucose syrup DE 41-46  | 3.53oz  |
| 500 g heavy cream 35% liquid  | 17.64oz |
| 200 g Maracaibo Chocolini 66%,<br>Dark chocolate couverture,<br>Rondo 0.18g | 7.05oz  |
| 1000 g Ultra Dark M, Glaze, Bar   | 35.27oz |

Heat the Sugar Syrup 30°B, glucose and liquid heavy cream to almost a boil, pour over the couverture and chopped Ultra Dark M coating. Homogenize with a hand blender, avoid air bubbles.

### Sugar syrup 30°Bé

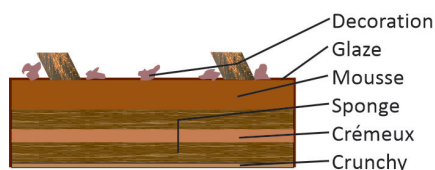
|                         |         |
|-------------------------|---------|
| 1000 g water            | 35.27oz |
| 1350 g granulated sugar | 47.62oz |

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

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### Structure



### Chocolate Forever

|   |                |
|---|----------------|
| <b>270 g Croquantine crunch milk with Grenada 38%</b>   | <b>9.52oz</b>  |
| <b>1440 g Chocolate Sponge</b>                          | <b>50.79oz</b> |
| <b>700 g Milk Chocolate Crèmeux</b>                     | <b>24.69oz</b> |
| <b>580 g Maracaibo Chocolini 66% Mousse</b>             | <b>20.46oz</b> |
| <b>200 g Dark Chocolate glaze</b>                       | <b>7.05oz</b>  |
| <b>50 g Xocoflakes Grand Cru Grenada, Coated flakes</b> | <b>1.76oz</b>  |

### Felchlin Marketing Material

- 1 piece Quadro plate, 305 x 305 mm**
- 1 piece Quadro frame yellow, 2.5 mm**
- 3 piece Quadro frame green, 5 mm**
- 1 piece Quadro foils bundle of 100 foils, 350 x 350 mm**
- 1 piece Backflon foil, single (re-usable), 365 x 365 mm**
- 3 piece Silicon frame white, 5 mm**

### Croquantine crunch

Fill the mixture into a 300 x 300 x 2.5 mm / 11.81 x 11.81 x 0.098 inches frame.

### Sponge

Spread the mixture in a 300 x 300 x 15 mm / 11.81 x 11.81 x 0.59 inches silicone frame on Backflon foil, bake.

Baking temperature: 200°C / 392°F

Baking time: approx. 20 minutes

Leave to cool and cut in half.

### Crèmeux

Line a 300 x 300 x 5 mm / 11.81 x 11.81 x 0.197 inches frame with Quadro foil. Pour in the mixture, smooth out and place in the fridge overnight.

### Finishing

Layer the elements. Croquantine followed by a layer of sponge, then crèmeux and another layer of sponge. Place another 15 mm / 0.59 inch frame on top and fill with the mousse. Place in the fridge. Cut into 10 x 3 cm / 3.937 x 1.18 inches pieces and cover with chocolate glaze. Garnish with a thin chocolate plate and coloured Xocoflakes.

### FELCHLIN PRODUCTS

|      |   |
|------|---|
| CA71 | Suhum Nibs 3-4mm Organic, Cocomnibs roasted                     |
| CP52 | Ultra Dark M, Glaze, Bar  |
| CR14 | Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g |
| CR29 | Grenada 38%, Milk chocolate couverture, Rondo                   |
| CS36 | Maracaibo Criolait 38%, Milk chocolate couverture, Rondo        |
| HA01 | Cacao powder 20-22%   |
| HA20 | Croquantine, Pastry product, Croquantine                        |
| VO07 | Quadro plate, 305 x 305 mm                                      |
| VO08 | Quadro frame green, 5 mm  |
| VO09 | Quadro frame yellow, 2.5 mm                                     |
| VO30 | Silicon frame white, 5 mm                                       |
| WB91 | Quadro foils bundle of 100 foils, 350 x 350 mm                  |
| WR58 | Backflon foil, single (re-usable), 365 x 365 mm                 |

Please note: Some products are not available in all markets

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## Petits Gâteaux

### Felchlin Marketing Material



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#### Frames Quadro

VO07 Quadro plate Format 305 x 305 mm / 12.01 x 12.01 inches

VO08 Quadro frame green

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

VO09 Quadro frame yellow Format 305 x 305 x 2.5 mm / 12.01 x 12.01 x 0.098 inches

VO30 Silicon frame white

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

WB91 Quadro foils bundle of 100 foils Format 350 x 350 mm / 12.01 x 12.01 inches

WR58 Backflon foil, single (re-usable) Format 365 x 365 mm / 14.37 x 14.37 inches

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## Petits Gâteaux



**Recipe number :** PG20053

**Description :** Petit Gâteau with milk and dark chocolate

| <b>Sales data :</b> |         | <b>Nutritional values per 100 g :</b> |         |
|---------------------|---------|---------------------------------------|---------|
| Shelf life          | 2 days  | Kilocalorie (kcal)                    | 328     |
| Selling days        | 1 day   | Kilojoule (kJ)                        | 1375    |
| Selling price       |         | Lipids                                | 19.59 g |
| Selling unit        | 1 piece | saturated fatty acids                 | 10.82 g |
|                     |         | Carbohydrates                         | 29.71 g |
|                     |         | of which sugars                       | 24.14 g |
|                     |         | Proteins                              | 6.88 g  |
|                     |         | Salt                                  | 0.14 g  |

### Declaration :

Sugar, **cream**, **eggs**, **egg yolk**, **egg white**, **wheat flour**, cacao kernel, **whole milk**, water, cacaobutter, cacao powder, **skimmed milk powder**, hardened palm kernel oil, **whole milk powder**, sunflower oil, fat-reduced cacao powder, coconut fat, **cream powder**, glucose syrup (wheat glucose), edible gelatine, rape seed oil, dextrose, butter fat, **emulsifier (soy lecithin)**, flavour, edible salt, acidity regulator (potassium carbonate), emulsifier (sunflower lecithin), vanilla, **glucose (wheat glucose)**, **barley malt extract dried**, **colouring**, coating agent (gum arabic), colour (paprika extract), malt extract, paprika, vanilla Madagascar

State 24.03.2025

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

Allergen information is compliant with current Swiss legislation