

Winter Hazelnut - Caramel

Petits Gâteaux



RECIPE QUANTITY	30	pieces	RECIPE NUMBER	PG20041
------------------------	----	--------	----------------------	---------

Ginger Bread Sablé

350 g butter	12.35oz
75 g icing sugar	2.65oz
50 g honey	1.76oz
8 g Rhoda, Mixed spices	0.28oz
1 g fleur de sel	0.04oz
4 g Bourbon vanilla bean (1 pc = 4g) 1/4 Stück	0.14oz
550 g pastry flour type 400	19.4oz

Whip butter until soft. Add powdered sugar, honey, Fleur de sel, gingerbread spice and scraped out vanilla seeds. Whip the mix until fluffy. Add flour and mix thoroughly until incorporated. Place the dough for 1 hour in the refrigerator.

Light Chocolate 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
80 g granulated sugar	2.82oz
20 g Cacao powder 20-22%	0.71oz
100 g pastry flour type 400	3.53oz

Mix California almond paste, eggs and egg yolk. Whisk egg white and sugar to peak before adding to the California mixture. Finally, incorporate the sifted flour and Cacaopowder.

Caramel Core

500 g heavy cream 35%	17.64oz
4 g Bourbon vanilla bean (1 pc = 4g) 1 piece	0.14oz
8 g cinnamon stick Ceylon (1 pc = 8g) 1 piece	0.28oz
250 g Caramel brûlé fleur de sel	8.82oz
2 g gelatine leaves (1 pc = 2g) (200 Bloom) 3 g	0.07oz

Bring heavy cream, the vanilla bean and cinnamon to a boil. Reduce mixture to 50% (250g/ 89 oz) and add the bloomed gelatine. Incorporate the mixture into the Caramel Brûlé.

Ginger Mousseline

120 g past. liquid egg yolk	4.23oz
50 g pasteurised liquid egg	1.76oz
150 g Sugar syrup 30°Bé	5.29oz
300 g Felcor 52%, Dark chocolate couverture, Rondo	10.58oz
80 g heavy cream 35% hot	2.82oz
4 g gelatine leaves (1 pc = 2g) (200 Bloom)	0.14oz
40 g candied ginger	1.41oz
400 g heavy cream 35% lightly whipped	14.11oz

Cook egg yolk, eggs and sugar syrup over a water bath to 85°C/ 185°F. Then whip until cold. Mix bloomed gelatine with heavy cream and make a ganache by adding the Felcor 52% couverture. Add the ganache to the egg mixture and temper. Cool to approx. 37°C/ 98.6°F. Fold in lightly whipped heavy cream and the candied ginger.

Sugar syrup 30°Bé

1000 g water	35.27oz
1350 g granulated sugar	47.62oz

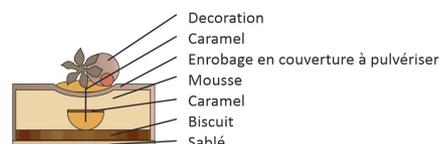
Boil the syrup to 30°Bé. Leave to cool.

Dark spraying couverture

125 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	4.41oz
125 g Cacaobutter Bio, Cacao butter, Grated	4.41oz

Melt the dark chocolate couverture and add the liquid cacao butter. Mix together and strain before using. Spray at 32 - 34°C / 89.6 - 93.2°F.

Structure



Winter Hazelnut - Caramel

1035 g Ginger Bread Sablé	36.51oz
975 g Light Chocolate Sponge	34.39oz
900 g Caramel Core	31.75oz
1140 g Ginger Mousseline	40.21oz
140 g Rustica Noble Piemontese 60%, Praline Paste Hazelnut	4.94oz
250 g Dark spraying couverture	8.82oz

Winter Hazelnut - Caramel

Petits Gâteaux

Ginger Bread Sablé

Roll out the sablé dough 5 mm / 0.2 inches thick and cut into squares, dip the sides in sugar. Bake at 200°C / 392°F until golden brown.

Light Chocolate Sponge

Bake the sponge mixture until done.
Baking temperature: 200°C / 392°F
Baking time: 10 minutes

Cut into rectangles of 70 x 245 mm / 2.8 x 9.6 inches.

Finishing

Pipe the caramel mixture in hemisphere moulds and some Rustica Noble Piemontese 60%. Freeze. Fill the Flexipan molds with the Mousse. Insert e frozen Caramel Center hemisphere. Top with a piece of Sponge and freeze. Remove from mould and spray with couverture. Place on the Sablé. Fill the hollow part with some Caramel. Decorate with some star anis, red pepper corn, coloured couverture balls and couverture curls.

FELCHLIN PRODUCTS

CS60	Felcor 52%, Dark chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DC44	Rustica Noble Piemontese 60%, Praline Paste Hazelnut
HA01	Cacao powder 20-22%
HA03	Rhoda, Mixed spices
KK43	California 1:1, Bakeable filling almond
TM01	Caramel brûlé fleur de sel

Please note: Some products are not available in all markets

Winter Hazelnut - Caramel

Petits Gâteaux



Recipe number : PG20041

Description : Ginger mousse with light chocolate biscuit, caramel on a gingerbread sablé

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	403
Selling days	1 day	Kilojoule (kJ)	1687
Selling price		Lipids	27.65 g
Selling unit	1 pieces	saturated fatty acids	14.54 g
		Carbohydrates	31.85 g
		of which sugars	20.54 g
		Proteins	5.78 g
		Salt	0.11 g

Declaration :

Cream, sugar, **wheat flour**, **butter**, **egg white**, cocoa butter, **egg yolk**, **eggs**, cacao kernel, **almonds**, **cream**, **hazelnuts 2%**, water, honey, candied ginger, **wheat glucose syrup (wheat glucose)**, cacao powder, cinnamon, vanilla, spices (cinnamon, coriander, anise, clove, nutmeg, pepper), edible gelatine, fleur de sel (sea salt), **emulsifier (soy lecithin)**, edible salt, preserving agents (sorbic acid, potassium sorbate), acidity regulator (potassium carbonate)

State 12.09.2023

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

Allergen information is compliant with current Swiss legislation