

Pâtisserie Stone Sao Palme

Petits Gâteaux



RECIPE QUANTITY	24	petits gâteaux	RECIPE NUMBER	PG20177
------------------------	----	----------------	----------------------	---------

Mousse Chocolat dark Sao Palme 75% with creme anglaise

60 g past. liquid egg yolk	2.12oz
40 g granulated sugar	1.41oz
120 g milk 3.5%	4.23oz
130 g heavy cream 35%	4.59oz
275 g Sao Palme 75%, Dark chocolate couverture, Rondo	9.7oz
530 g heavy cream 35% whipped	18.7oz

Mix the egg yolks and sugar together. Heat the milk and cream to 85°C / 185°F and stir together with the egg yolk mixture. Pour the Crème Anglaise over the melted couverture and mix well together until you obtain an emulsion. Cool to 40°C / 104°F. Fold the whipped cream carefully under the chocolate mixture.

Flourless Chocolate sponge with Sao Palme 75%

50 g butter	1.76oz
30 g granulated sugar	1.06oz
40 g fresh eggs	1.41oz
70 g fresh egg yolks	2.47oz
120 g Sao Palme 75%, Dark chocolate couverture, Rondo	4.23oz
180 g fresh egg whites	6.35oz
80 g granulated sugar	2.82oz

Cream the butter and sugar, add the egg and yolks and beat well. Add the melted Sao Palme 75% couverture to the butter mixture. Whisk the egg whites with the second quantity of sugar to a meringue and fold in to the chocolate butter mixture.

Dark Chocolate Glaze

180 g water	6.35oz
280 g granulated sugar	9.88oz
200 g glucose syrup DE 41-46	7.05oz
420 g heavy cream 35%	14.82oz
180 g Gelatine mix solution	6.35oz
360 g Sao Palme 75%, Dark chocolate couverture, Rondo	12.7oz

Boil the water, sugar and glucose to 125°C / 257°F. Boil the heavy cream and add the Gelatine Mix, dissolve. Add the couverture, incorporate the boiled sugar. Homogenise using a hand blender. Use for further processing at approx. 35 - 40°C / 95 - 104°F.

Gelatine mix solution

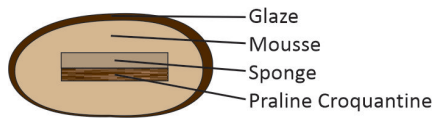
100 g gelatine powder (200 Bloom)	3.53oz
600 g water	21.16oz

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

Pâtisserie Stone Sao Palme

Petits Gâteaux

Structure



Pâtisserie Stone Sao Palme

955 g Mousse Chocolat dark Sao Palme 75% with creme anglaise 33.69oz

570 g Flourless Chocolate sponge with Sao Palme 75% Dark Chocolate Glaze 20.11oz

300 g Praline Croquantine, Filling almond with biscuit splinters 10.58oz

Felchlin Marketing Material

1 piece Backflon foil, single (re-usable), 365 x 365 mm

2 piece Silicon frame white, 5 mm

4 piece Silicone mould for 6 big "Stones"

2 piece Silicone mould for 12 small "Stones"

Flourless Chocolate Sponge

Spread into a silicon form 300 x 300 mm / 11.8 x 11.8 inches; 10 mm / 0.4 inches depth and bake.

Baking temperature: 180°C / 356°F

Baking time: 15 minutes

Finishing

Cut out pieces of Flourless Chocolate Sponge using 40 mm / 1.57 inches cutter and put to one side. Pipe the Chocolate Mousse into the stone moulds until half full then place in a piece of the chilled Praline Croquantine and lay on the cut out piece of sponge on top. Fill the stone mould to the top with Chocolate Mousse and spread level. Chill and when frozen remove from the mould and glaze with Dark Chocolate glaze.

FELCHLIN PRODUCTS

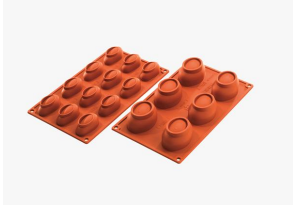
CO45	Sao Palme 75%, Dark chocolate couverture, Rondo
DC14	Praline Croquantine, Filling almond with biscuit splinters
VO30	Silicon frame white, 5 mm
VO63	Silicone mould for 6 big "Stones"
VO64	Silicone mould for 12 small "Stones"
WR58	Backflon foil, single (re-usable), 365 x 365 mm

Please note: Some products are not available in all markets

Pâtisserie Stone Sao Palme

Petits Gâteaux

Felchlin Marketing Material



Stones

VO63 Silicone mould for 6 big "Stones"
VO64 Silicone mould for 12 small "Stones"



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

Pâtisserie Stone Sao Palme

Petits Gâteaux



Recipe number : PG20177

Description : Chocolate mousse with our dark Sao Palme 75% couverture. With a core of flourless chocolate sponge and intense Praline Croquantine Flaky Wafers

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	388
Selling days	1 day	Kilojoule (kJ)	1624
Selling price		Lipids	29.43 g
Selling unit	1 petits gâteaux	saturated fatty acids	15.24 g
		Carbohydrates	22.91 g
		of which sugars	19.79 g
		Proteins	6.33 g
		Salt	0.1 g

Declaration :

Cream, sugar, cacao kernel, **egg white**, **egg yolk**, **whole milk**, **almonds**, **butter**, cacao butter, **eggs**, **wheat flour**, sunflower oil, **whole milk powder**, coconut fat, rapeseed oil, water, **skimmed milk powder**, butterfat, **emulsifier (soy lecithin)**, flavour, edible salt, emulsifier (rapeseed oil lecithin), **barley malt extract**, paprika, glucose syrup (wheat glucose), edible gelatine

State 18.03.2025

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

Allergen information is compliant with current Swiss legislation