

Cherry and Crudo Surprise

Entremets



RECIPE QUANTITY	3	entremets of 16 cm / 6.3 inches Ø	RECIPE NUMBER	TO20017
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Sponge Chocolate with Maracaibo 65% and almond paste

300 g California 1:1, Bakeable filling almond	10.58oz
125 g fresh eggs	4.41oz
75 g fresh egg yolks	2.65oz
150 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	5.29oz
275 g fresh egg whites	9.7oz
100 g granulated sugar	3.53oz
80 g pastry flour type 400	2.82oz

Whip almond paste, whole eggs and egg yolk. Slowly incorporate the melted couverture. Separately whisk egg white and granulated sugar to form peaks and fold into the mixture. Finally, incorporate the sifted pastry flour.

Feuilletine Chocolat dark Crudo 70%

120 g Croquantine, Pastry product, Croquantine	4.23oz
80 g Centenario Crudo 70%, Dark chocolate couverture, Bar	2.82oz
20 g Cacaobutter Bio, Cacao butter, Grated	0.71oz

Robot Coupe the croquantine flaky wafers very fine, mix together with the tempered couverture and add some liquid cacao butter.

Sour Cherry jam

300 g griotte cherries	10.58oz
200 g sour cherry purée without added sugar, Boiron	7.05oz
240 g granulated sugar	8.47oz
100 g glucose syrup DE 41-46	3.53oz
14 g yellow pectin	0.49oz
60 g granulated sugar	2.12oz
60 g lemon juice fresh	2.12oz

Boil sour cherries, sour cherry purée, the first quantity of granulated sugar and glucose. Mix the second quantity of the granulated sugar with the pectin, add to the liquid and cook to 103°C / 250°F. Add lemon juice and mix well. Allow to cool.

Vanilla Mousse with crème anglaise

150 g milk 3.5%	5.29oz
12 g bourbon vanilla bean (1 pc = 4g)	0.42oz
120 g heavy cream 35% liquid	4.23oz
90 g granulated sugar	3.17oz
120 g past. liquid egg yolk	4.23oz
56 g Gelatine mix solution	1.98oz
140 g Meringue Italienne	4.94oz
270 g heavy cream 35% whipped	9.52oz

Boil milk, liquid heavy cream and scraped out vanilla seeds. Whisk egg yolk and granulated sugar well. Add to the liquid mixture and reboil to a Cream Anglaise (85°C / 185°F). Add bloomed gelatine leaves and Meringue Italienne. Slowly fold in whipped heavy cream.

Gelatine mix solution

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

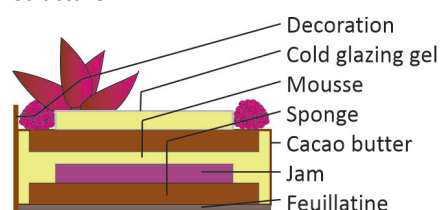
Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

Meringue Italienne

70 g granulated sugar	2.47oz
20 g water	0.71oz
50 g past. liquid egg white	1.76oz

Cook water and granulated sugar up to 121°C / 250°F. Slowly whip the egg white. Add the cooked sugar to the meringue and allow to cool.

Structure



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500 g <i>Sponge Chocolate with Maracaibo 65% and almond paste</i>	17.64oz
220 g <i>Feuilletine Chocolat dark Crudo 70%</i>	7.76oz
970 g <i>Sour Cherry jam</i>	34.22oz
890 g <i>Vanilla Mousse with crème anglaise</i>	31.39oz
30 g <i>Colored cocoa butter brown, Cacao butter with colour</i>	1.06oz
60 g <i>cold glazing gel</i>	2.12oz
60 g <i>fresh raspberries</i>	2.12oz
180 g <i>Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo for the decoration</i>	6.35oz

Sponge

Spread onto a Flexipan mat of 540 x 350 mm / 21.3 x 13.8 inches and bake.

Baking temperature:

approx. 160°C / 320°F in convection oven

approx. 190°C / 374°F in deck oven

Baking time:

10 minutes in convection oven

12 minutes in deck oven

Cut out 6 pieces 12 cm / 4.72 inches Ø circles.

Jam

Pour into 3 Flexipan mould of 10 cm / 3.9 inches Ø and freeze. Remove from mould.

Feuilletine

Mix well, spread onto a Silpat and let it set.

Mousse

Pour 3 Flexipan mold of 10 cm / 3.9 inches Ø with the mixture and freeze.

Finishing

Place 3 rings of 16 cm / 6.3 inches Ø on a plastic sheet. Layer with feuillantine and a disk of the sponge, followed by a layer of the mousse and place a disk of the frozen jam. Add the second sponge and top with the remaining mousse. Freeze. Remove from mould. Spray the cake with brown cacaobutter. Remove the frozen mousse disk from mould, glaze with cold glazing gel and place on top of the cake. Decorate the exterior edge of the cake with fresh sour cherries or raspberries. Place a red colored chocolate flower and some thin chocolate pieces around the cake.

FELCHLIN PRODUCTS

CF93	Colored cocoa butter brown, Cacao butter with colour
CS76	Cacaobutter Bio, Cacao butter, Grated
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
CV13	Centenario Crudo 70%, Dark chocolate couverture, Bar
HA20	Croquantine, Pastry product, Croquantine
KK43	California 1:1, Bakeable filling almond

Please note: Some products are not available in all markets

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Recipe number : TO20017

Description : Cake with dark chocolate sponge, sour cherry jam, feuillantine covered in vanilla mousse

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	292
Selling days	1 day	Kilojoule (kJ)	1223
Selling price		Lipids	14.75 g
Selling unit	1 entremet of 16 cm / 6.3 inches Ø	saturated fatty acids	7.68 g
		Carbohydrates	34.69 g
		of which sugars	28.62 g
		Proteins	4.14 g
		Salt	0.07 g

Declaration :

Sugar, sour cherries 13%, **cream**, cacao kernel, **egg white**, **egg yolk**, **whole milk**, cranberries, glucose syrup (wheat glucose), **wheat flour**, cacao butter, water, **almonds**, gelee (glucose syrup, water, sugar, fructose, gelling agent (pectin), acidifier (citric acid), preservative (potassium sorbate)), raspberries, lemon juice, **eggs**, raw cane sugar, gelling agent (pectin), vanilla, coconut fat, edible gelatine, rape seed oil, colours (tartrazine, sunset yellow, allura red AC, indigotine, brilliant blue), **skimmed milk powder**, butter fat, edible salt, flavour, emulsifier (sunflower lecithin), preserving agents (sorbic acid, potassium sorbate), **barley malt extract dried**, **colouring**, colour (paprika extract)

State 21.08.2024

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

Allergen information is compliant with current Swiss legislation

Felchlin
SWITZERLAND