

La Sphère

Petits Gâteaux



RECIPE QUANTITY	32	pieces of 55 mm / 2.17 inches Ø	RECIPE NUMBER	PG20411
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Chocolate Sponge with Sao Palme 68%

140 g fresh egg whites	4.94oz
2.1 g egg white powder	0.07oz
1.8 g salt	0.06oz
70 g granulated sugar	2.47oz
63 g fresh eggs	2.22oz
116 g fresh egg yolks	4.09oz
28 g granulated sugar	0.99oz
28 g invert sugar	0.99oz
70 g pastry flour type 400	2.47oz
18 g Cacao powder 20-22%	0.63oz
28 g butter	0.99oz
35 g Sao Palme 68%, Dark chocolate couverture, Rondo	1.23oz

Whisk the egg whites, powdered egg white, salt and first amount of sugar to a meringue. Whisk whole eggs, egg yolks, and second amount of sugar and the invert sugar to a sponge. Sieve the flour and cacao powder and add to the sponge together with the melted butter and melted couverture. Add half of the meringue to the chocolate sponge mixture. Carefully fold the remaining meringue into the mixture.

Syrup Cacao powder Sirup with Cognac 40%vol.

500 g water	17.64oz
6 g pectin NH	0.21oz
200 g granulated sugar	7.05oz
75 g Suhum Nibs 3-4mm Organic, Cacao nibs roasted	2.65oz
50 g Cacao powder 20-22%	1.76oz
10 g Cognac 40%vol.	0.35oz

Roast the grué. Heat the water to 45°C / 113°F, add the pectin, sugar and cacao powder. Bring to the boil, add the roasted grué and leave to infuse for 20 mins. Strain, add the alcohol when the syrup has reached 50°C / 122°F.

Cremeux Sao Palme 68% with hazelnut gianduja

315 g heavy cream 35%	11.11oz
90 g past. liquid egg yolk	3.17oz
50 g granulated sugar	1.76oz
110 g Gianduja M Intenso Hazelnut, Gianduja hazelnut, Bar	3.88oz
50 g Sao Palme 68%, Dark chocolate couverture, Rondo melted	1.76oz
35 g Cognac 40%vol.	1.23oz
20 g Gelatine mix solution	0.71oz

Bring the cream to the boil. Mix the egg yolks and sugar. Add the hot cream and cook to 83°C / 181.4°F, stir in gelatine mixture and cool to 32°C / 89.6°F and blend with the gianduja and couverture melted at 32°C / 89.6°F. Add the cognac and blend well.

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.

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Mousse Chocolat dark Sao Palme 68% with creme anglaise

360 g Cream Anglaise Base Recipe for dark Mousse	12.7oz
225 g Sao Palme 68%, Dark chocolate couverture, Rondo	7.94oz
450 g heavy cream 35%	15.87oz
14 g Gelatine mix solution	0.49oz

Whip the heavy cream until a soft peak consistency and set aside in the refrigerator. Dissolve gelatine mixture in the warm Creme Anglaise, pour over the couverture and stir in well until smooth. When the temperature of the Creme Anglaise/Couverture mixture has cooled to 32 - 34°C / 89.6 - 93.2°F, add one third of the chilled whipped cream and mix in well. Incorporate gently the rest of the cream.

Cream Anglaise Base Recipe for dark Mousse

500 g milk 3.5%	17.64oz
500 g heavy cream 35%	17.64oz
200 g past. liquid egg yolk	7.05oz
90 g granulated sugar	3.17oz

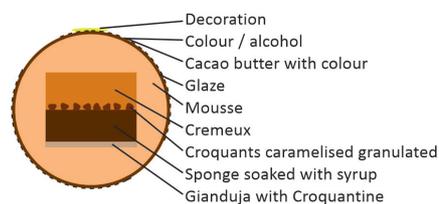
Bring the milk and cream to the boil and pour slowly onto the egg/sugar mixture. Stirring continuously and carefully cook to 82 - 84°C / 179.6 - 183.2°F and then strain through a fine sieve.

Glazing couverture Sao Palme 68%

180 g Sao Palme 68%, Dark chocolate couverture, Rondo	6.35oz
90 g Cacaobutter Bio, Cacao butter, Grated	3.17oz

Melt the couverture together with the cacaobutter to 45°C / 113°F. Use at 35 - 40°C / 95 - 104°F.

Structure



La Sphère

600 g Chocolate Sponge with Sao Palme 68%	21.16oz
360 g Syrup Cacao powder Sirup with Cognac 40%vol.	12.7oz
670 g Cremeux Sao Palme 68% with hazelnut gianduja	23.63oz

860 g Mousse Chocolat dark Sao 30.34oz

Palme 68% with creme anglaise	
270 g Glazing couverture Sao Palme 68%	9.52oz
220 g Gianduja M Intenso Hazelnut, Gianduja hazelnut, Bar	7.76oz
120 g Croquantine, Pastry product, Croquantine	4.23oz
64 g Ghana Nibs Qroqant 2- 3mm, Cacao nibs caramelized	2.26oz
5 g Colored cocoa butter brown, Cacao butter with colour	0.18oz
5 g alcohol 96%vol.	0.18oz
0.5 g Bronze Powder Candurin Brown Amber	0.02oz

Sponge

Spread in a 350 x 270 mm / 13.78 x 10.63 inches metal frame, bake.

Baking temperature: 180°C / 356°F

Baking time: approx. 20 minutes

Pour the syrup on the warm biscuit.

Melt the gianduja at 28°C / 82.4°F, mix with croquantine and spread over the sponge. Cut out 4 cm / 1.57 inches Ø circles.

Finishing

Pipe 20 g / 0.71 oz crèmeux into a cylindrical silicone mould 4 cm / 1.57 inches in diameter and 2 cm / 0.79 inch high, sprinkle in 2 g / 0.07 oz of nibs and place the sponge with the crunch layer on top, freeze. Pipe 13 g / 0.46 oz of mousse into each Pavoni silicone half mould, insert the frozen core, close with the second part of the mould and press down lightly to prevent air pockets from forming. Place in the fridge for 2 hours and then place in the freezer. Unmould and immediately dip into the glazing to prevent air bubbles from forming on the surface. Spray 2/3 of the ball with brown cacao butter to achieve a velvety effect. Spray the already velvety side with the bronze/alcohol mixture to achieve a colour gradient of all three colours. Decorate the top with gold leaf.

Silicone mould:

Pavoni AF001 Sphere 55 mm / 2.17 inches Ø

FELCHLIN PRODUCTS

CA19	Ghana Nibs Qroqant 2-3mm, Cacao nibs caramelized
CA71	Suhum Nibs 3-4mm Organic, Cacaonibs roasted
CF93	Colored cocoa butter brown, Cacao butter with colour
CP77	Gianduja M Intenso Hazelnut, Gianduja hazelnut, Bar
CR27	Sao Palme 68%, Dark chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
HA01	Cacao powder 20-22%
HA20	Croquantine, Pastry product, Croquantine

Please note: Some products are not available in all markets

La Sphère

Petits Gâteaux



Recipe number : PG20411

Description : Petit Gâteaux chocolate cremeux Cognac with chocolate biscuit and crunch, covered with delicate mousse

Sales data :		Nutritional values per 100 g :	
Shelf life	3 days	Kilocalorie (kcal)	385
Selling days	1 day	Kilojoule (kJ)	1613
Selling price		Lipids	28.33 g
Selling unit	1 piece	saturated fatty acids	15.12 g
		Carbohydrates	23.29 g
		of which sugars	19.39 g
		Proteins	5.96 g
		Salt	0.15 g

Declaration :

Cream, sugar, cacao kernel, **egg yolk**, water, cacaobutter, **egg white**, **wheat flour**, **hazelnuts**, **whole milk**, **whole milk powder**, **eggs**, Cognac (brandy), cacao powder, invert sugar, **butter**, coconut fat, **glucose wheat**, alcohol, edible gelatine, rape seed oil, gelling agent (pectin), emulsifier (sunflower lecithin), edible salt, **egg white powder**, **skimmed milk powder**, butter fat, emulsifier (sunflower lecithin), colour support (potassium aluminium silicate), colourant (iron oxide), flavour, colours (tartrazine, sunset yellow, allura red AC, indigotine, brilliant blue), acidity regulator (potassium carbonate), vanilla, **barley malt extract dried**, **colouring**, colour (paprika extract)

State 23.05.2024

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

Allergen information is compliant with current Swiss legislation