

# Cannelé Patisserie

## Petits Gâteaux



RECIPE QUANTITY 30 pieces

RECIPE NUMBER PG20217

### Chocolate Sponge with Sao Palme 75%

200 g fresh egg whites	7.05oz
3 g egg white powder	0.11oz
2.5 g salt	0.09oz
100 g granulated sugar	3.53oz
90 g fresh eggs	3.17oz
165 g fresh egg yolks	5.82oz
40 g granulated sugar	1.41oz
40 g invert sugar	1.41oz
100 g pastry flour type 400	3.53oz
25 g Cacao powder 20-22%	0.88oz
40 g butter	1.41oz
50 g Sao Palme 75%, Dark chocolate couverture, Rondo	1.76oz

Whisk the egg whites, powdered egg white, salt and first amount of sugar to a meringue. Whisk the whole egg, 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 and mix under. Carefully fold the remaining meringue into the mixture.

### Mousse Chocolat Milk Caramelito 36% with crème anglaise

360 g Crème Anglaise, less sweet	12.7oz
300 g Caramelito 36%, Milk chocolate couverture, Rondo	10.58oz
15 g Gelatine mix solution	0.53oz
380 g heavy cream 35%	13.4oz

Melt the Couverture to 40 - 45°C / 104 - 113 °F. Warm the creme anglaise gently, add the gelatine to dissolve and form a ganache together with the couverture. Use at 35 - 40°C / 95 - 104°F and carefully mix in the lightly whipped cream.

### Crème Anglaise, less sweet

500 g milk 3.5%	17.64oz
500 g heavy cream 35%	17.64oz
200 g past. liquid egg yolk	7.05oz
50 g granulated sugar	1.76oz

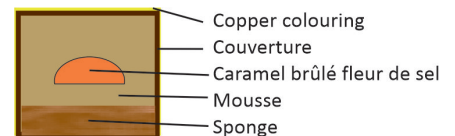
Bring the milk and cream to the boil and pour slowly onto the egg / sugar mixture. Stirring continuously and carefully cook to 82 - 84°C / 179.6 - 183.2°F and then strain through a fine sieve.

### 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.

### Structure



### Cannelé Patisserie

855.5 g Chocolate Sponge with Sao Palme 75% 30.18oz

1055 g Mousse Chocolat Milk Caramelito 36% with crème anglaise 37.21oz

100 g Caramel brûlé fleur de sel 3.53oz  
300 g Sao Palme 75%, Dark chocolate couverture, Rondo 10.58oz

### Chocolate sponge

Spread into a 60 x 40 cm / 23.6 x 15.75 inches silicone frame and bake. Baking temperature: 180°C / 356°F Baking time: approx. 25 minutes

### Caramel with fleur de sel

Gently warm to a pipeable consistency.

### Finishing

Line 5.5 cm / 2.17 inches diameter silicone cannelé moulds with couverture. Pipe in 20 g / 0.71 ounce of the mousse, spread level and chill to set. Pipe on 3 g / 0.11 ounce of the softened Caramel brûlé fleur and then pipe in ca. 15 g / 0.53 ounce of the mousse. Lay on the cut out discs of the sponge. Pipe in 15 g / 0.53 ounce more

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mousse and spread level. Chill and freeze.  
Remove from the moulds and spray with  
copper colouring.

### FELCHLIN PRODUCTS

CO38	Caramelito 36%, Milk chocolate couverture, Rondo
CO45	Sao Palme 75%, Dark chocolate couverture, Rondo
HA01	Cacao powder 20-22%
TM01	Caramel brûlé fleur de sel

Please note: Some products are not available  
in all markets

# Cannelé Pâtisserie

## Petits Gâteaux



**Recipe number :** PG20217

**Description :** Chocolate mousse with Caramelito 36% couverture, chocolate biscuit with Sao Palme 75%, caramel brûlé with fleur de sel

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	2 days	Kilocalorie (kcal)	369
Selling days	1 day	Kilojoule (kJ)	1544
Selling price		Lipids	25.97 g
Selling unit	1 piece	saturated fatty acids	14.61 g
		Carbohydrates	24.89 g
		of which sugars	21.32 g
		Proteins	6.25 g
		Salt	0.23 g

### Declaration :

**Cream**, sugar, cacao kernel, **egg yolk**, **egg white**, **whole milk**, cacao butter, **wheat flour**, **eggs**, **butter**, invert sugar, **cream**, cacao powder, **whey powder**, butterfat, maltodextrin, water, **wheat glucose syrup (wheat glucose)**, **whole milk powder**, **skimmed milk powder**, **egg white powder**, edible salt, edible gelatine, **emulsifier (soy lecithin)**, flavour, acidity regulator (potassium carbonate), vanilla, fleur de sel (sea salt)

State 02.09.2024

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

Allergen information is compliant with current Swiss legislation