

Mango Passion Fruit Curd Slice



RECIPE QUANTITY	3	buches moulée	RECIPE NUMBER	TO20092
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Sponge light with almond paste firm

385 g Valencia F 1:1, Bakeable filling almond, Firm	13.58oz
90 g fresh egg yolks	3.17oz
300 g fresh eggs	10.58oz
330 g fresh egg whites	11.64oz
120 g granulated sugar	4.23oz
144 g pastry flour type 400	5.08oz

Whip the almond paste, egg yolks and whole eggs until creamy. Whisk the egg whites and sugar until stiff and fold in.

Caramelized hazelnuts, crushed

150 g granulated sugar	5.29oz
25 g glucose syrup 44/45	0.88oz
75 g hazelnuts roasted, chopped	2.65oz

Caramelize granulated sugar and glucose. Add the roasted hazelnuts and caramelize them slowly. Pour on a Silpat and cool down.

Filling Chocolate Milk Rio Huimbi 42% with croquantine

75 g Croquantine, Pastry product, Croquantine	2.65oz
75 g Fina Noble Piemontese 60%, Praline Paste Hazelnut	2.65oz
175 g Rio Huimbi 42%, Milk chocolate couverture, Rondo	6.17oz

Mix the croquantine, hazelnut praliné mixture and tempered couverture until well.

Dacquoise coconut

300 g fresh egg whites	10.58oz
120 g granulated sugar	4.23oz
270 g desiccated coconut	9.52oz
180 g icing sugar	6.35oz
60 g pastry flour type 400	2.12oz

Mix the coconut flakes with the icing sugar and flour. Whisk the egg whites and sugar until stiff and fold in.

Passion fruit cream with curd and honey

1200 g milk 3.5%	42.33oz
385 g past. liquid egg yolk	13.58oz
360 g granulated sugar	12.7oz
600 g low fat quark	21.16oz
180 g honey	6.35oz
48 g gelatine leaves (1 pc = 2g) (200 Bloom)	1.69oz
840 g passion fruit purée 10% sugar	29.63oz
1200 g heavy cream 35% geschlagen	42.33oz

Bring the milk to the boil, whisk the egg yolks and sugar until creamy and pasteurise to 85°C / 185°F with the milk and curd. Add the honey, soak the gelatine in cold water, squeeze well and dissolve in the curd mixture, stir the passion fruit puree into the curd mixture, leave to cool and add the whipped cream.

Cream mango hazelnut

520 g heavy cream 35%	18.34oz
160 g past. liquid egg yolk	5.64oz
160 g granulated sugar	5.64oz
14 g gelatine leaves (1 pc = 2g) (200 Bloom)	0.49oz
520 g mango purée 10% sugar	18.34oz
160 g Fina Noble Piemontese 60%, Praline Paste Hazelnut	5.64oz

Bring the cream to the boil, mix the egg yolks and sugar together and pasteurise with the hot cream to 85°C / 185°F, soak the gelatine in cold water, squeeze well and dissolve in the hot cream. Add in the mango puree and gianduja base mixture.

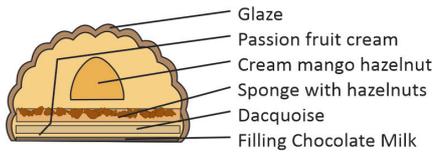
Glaze Chocolat Rio Huimbi 42% with hazelnut praline mass

300 g heavy cream 35%	10.58oz
120 g milk 3.5%	4.23oz
22 g gelatine leaves (1 pc = 2g) (200 Bloom)	0.78oz
200 g Rio Huimbi 42%, Milk chocolate couverture, Rondo	7.05oz
400 g Fina Noble Piemontese 60%, Praline Paste Hazelnut	14.11oz
450 g cold glazing gel	15.87oz

Bring the cream and milk to the boil. Soak the gelatine in cold water, squeeze well and dissolve in the cream. Slowly pour the hot liquid over the couverture and stir until smooth. Add the hazelnut praline mixture and cold gelée and homogenise with a hand blender.

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Structure



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1440 g <i>Sponge light with almond paste firm</i>	50.79oz
300 g <i>Caramelized hazelnuts, crushed</i>	10.58oz
325 g <i>Filling Chocolate Milk Rio Huimbi 42% with croquantine</i>	11.46oz
1090 g <i>Dacquoise coconut</i>	38.45oz
4810 g <i>Passion fruit cream with curd and honey</i>	169.67oz
1530 g <i>Cream mango hazelnut</i>	53.97oz
1490 g <i>Glaze Chocolat Rio Huimbi 42% with hazelnut praline mass</i>	52.56oz
20 g <i>cold glazing gel</i>	0.71oz
10 g <i>candurin bronze</i>	0.35oz

Sponge light with almond paste firm

Spread biscuit mixture 1 cm / 0.39 inch thick on 60 x 40 cm / 23.6 x 15.87 inches Silpat mat, sprinkle with caramelised broken hazelnuts, bake.

Baking temperature: approx. 200°C / 392°F

Baking time: approx. 10 minutes

Coconut dacquoise

Spread coconut dacquoise mixture 1 cm / 0.39 inch thick on 60 x 40 cm / 23.6 x 15.87 inches Silpat mat, bake.

Baking temperature: 170°C / 338°F

Baking time: approx. 20 minutes

After baking, dust lightly with icing sugar.

Finishing

Spread filling chocolate thinly to desired size or roll out between two sheets of baking paper to 2.5 mm / 0.098 inch. Cut 55 x 7cm / 21.7 x 2.8 inches, allow to set. Fill the crème mango into cones or plastic sticks and freeze. Fill the bûche moulds one third full with passion fruit curd cream, freeze briefly. Unmould the crème mango and place in the moulds. Fill with the rest of the passion fruit quark cream, top with a strip of 55 x 7 cm / 21.7 x 2.8 inches caramelised almond nut biscuit. Top with some passion fruit curd cream, top with a strip of 55 x 7 cm / 21.7 x 2.8 inches dacquoise, top with some passion fruit curd cream. Place crispy wafer strips à 55 x 7 cm / 21.7 x 2.8 inches, press in well and freeze for at least 4 hours. Shape the slices. Temper the glaze to approx. 45°C / 113°F and glaze the frozen wafers. Marble with bronze metallic cold jelly, cut 3 cm / 1.18 inches wide slices, put on couverture sheet. Spread sponge mixture 1 cm / 0.39 inch thick on a 60 x 40 cm / 23.6 x 15.87 inches Silpat mat, sprinkle with caramelised broken hazelnuts, bake.

FELCHLIN PRODUCTS

CR40	Rio Huimbi 42%, Milk chocolate couverture, Rondo
DC74	Fina Noble Piemontese 60%, Praline Paste Hazelnut
HA20	Croquantine, Pastry product, Croquantine
KK42	Valencia F 1:1, Bakeable filling almond, Firm

Please note: Some products are not available in all markets

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Recipe number : TO20092

Description : Mango passion fruit curd slice on caramelised almond nut biscuit with crispy wafer filling

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	280
Selling days	1 day	Kilojoule (kJ)	1174
Selling price		Lipids	16.33 g
Selling unit	100 g	saturated fatty acids	7.76 g
		Carbohydrates	26.24 g
		of which sugars	20.86 g
		Proteins	5.8 g
		Salt	0.1 g

Declaration :

Cream, sugar, **whole milk**, passion fruit purée 8%, **egg white**, **egg yolk**, **low fat quark** 5%, mango 5%, **hazelnuts**, gelee (glucose syrup, water, sugar, fructose, gelling agent (pectin), acidifier (citric acid), preservative (potassium sorbate)), desiccated coconut 3%, **eggs**, **wheat flour**, **almonds**, honey, cacaobutter, edible gelatine, cacao kernel, **skimmed milk powder**, **whole milk powder**, glucose syrup (wheat glucose), colour support (potassium aluminium silicate), dye (iron oxide), **cream powder**, coconut fat, water, rape seed oil, edible salt, butter fat, preserving agents (sorbic acid, potassium sorbate), flavour, emulsifier (sunflower lecithin), **barley malt extract dried**, **colouring**, colour (paprika extract)

State 04.07.2023

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

Allergen information is compliant with current Swiss legislation