

# Thurgau apple blossom

## Petits Gâteaux



<b>RECIPE QUANTITY</b>	26	pieces	<b>RECIPE NUMBER</b>	PG20332
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### Sablé dough grated

260 g butter	9.17oz
430 g pastry flour type 400	15.17oz
2 g salt	0.07oz
160 g icing sugar	5.64oz
55 g almonds peeled, ground	1.94oz
95 g fresh eggs	3.35oz

Grate cold the butter, flour and salt into a fine mixture, add the icing sugar, almonds and eggs and knead briefly into the dough, chill.

### Clafoutis cream

140 g granulated sugar	4.94oz
75 g blossomhoney	2.65oz
6 g bourbon vanilla bean (1 pc = 4g)	0.21oz
40 g Vanilla cream powder, Custard powder with vanilla, warm	1.41oz
135 g pasteurised liquid egg	4.76oz
180 g low fat quark	6.35oz
495 g heavy cream 35%	17.46oz

Mix the sugar, honey, vanilla pod, vanilla cream powder and eggs until smooth, stir in the low-fat quark add the cream and mix carefully so that there are no air bubbles.

### Tip

Can also be made with Philadelphia cream cheese instead of low-fat quark.

### Apple confit with yuzu

1000 g water	35.27oz
200 g blossomhoney	7.05oz
200 g granulated sugar	7.05oz
200 g Oligo Fructose P95	7.05oz
150 g apple juice 100%, clear	5.29oz
130 g yuzu purée without added sugar, Boiron	4.59oz
1000 g fresh apples Golden Delicious	35.27oz
100 g granulated sugar	3.53oz
20 g pectin NH	0.71oz

Boil the first quantity of sugar, honey, inulin, water, apple juice and yuzumark. Peel and halve the apples, remove the cores and cut each half into even slices, cut the remaining apples into chunky cubes. First dip the apple pieces into the boiling syrup and simmer over a medium heat for approx. 3 minutes, then briefly simmer the apple slices. The apples must not be cooked soft. Strain and drain the apples straight away, leave to cool immediately and refrigerate for 12 hours. Mix the second quantity of sugar with pectin, turn the drained apples in the pectin sugar.

### Glaze with apple juice

240 g Oligo Fructose P95	8.47oz
12 g pectin NH	0.42oz
1 g locust bean gum flour	0.04oz
287 g water	10.12oz
400 g apple juice	14.11oz
60 g glucose syrup DE 41-46	2.12oz

Mix the Oligo Fructose, the locus bean gum and pectin. Warm the water, juice and glucose together to 40°C / 104°F. Add the dry ingredients, bring to the boil and skim off the foam and refrigerate.

Inulin supplier:

IMCD Switzerland AG  
+41 43 244 80 00  
www.imcdgroup.com

### Glaze with apple juice (with alcohol)

920 g Apple confit with yuzu - only the juice	32.45oz
10 g Apple Brandy 40% Thurgados	0.35oz
55 g glucose powder DE40	1.94oz
10 g pectin NH	0.35oz
2 g locust bean gum flour	0.07oz
3 g agar-agar powder	0.11oz

Warm the jus to 40°C / 104°F, mix the glucose powder, pectin, locust bean gum and agar together. Add the dry ingredients, bring to the boil, add the Thurgados, skim off the foam and chill.

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## Petits Gâteaux

### Edelweiss 36% Chantilly

260 g heavy cream 35%	9.17oz
100 g milk 3.5%	3.53oz
4 g bourbon vanilla bean (1 pc = 4g)	0.14oz
140 g Edelweiss 36%, White chocolate couverture, Rondo	4.94oz
35 g Gelatine mix solution	1.23oz
465 g heavy cream 35%	16.4oz

Heat the first cream amount to 85°C / 185°F with the milk and scraped out vanilla pod. Pour over the couverture. Add the melted Gelatine mix. Mix with a hand blender while adding the second amount of cream. Place in the refrigerator overnight before use.

### 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.

### Pecan nut base praline past

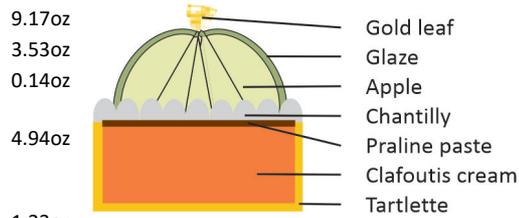
545 g pecans	19.22oz
310 g granulated sugar	10.93oz
75 g water	2.65oz
65 g glucose syrup DE 41-46	2.29oz
2 g fleur de sel	0.07oz
3 g bourbon vanilla bean (1 pc = 4g) 3/4 bean	0.11oz

Roast the nuts in a fan oven at 150°C / 302°F for approx. 20 mins. Boil the sugar, water and glucose syrup to a light-coloured caramel. Add the vanilla pod in small pieces halfway through the cooking process. Add the salt and pour the caramel over the nuts. Leave to cool and mix everything together in the Robot Coupe to a fine praline mixture. Leave to cool to room temperature.

### Tip

Praline paste can also be made with walnuts or hazelnuts.

### Structure



### Thurgau apple blossom

820 g <i>Sablé dough grated</i>	28.92oz
1260 g <i>Clafoutis cream</i>	44.45oz
3000 g <i>Apple confit with yuzu</i>	105.82oz
250 g <i>Glaze with apple juice or (with alcohol)</i>	8.82oz
250 g <i>Glaze with apple juice (with alcohol)</i>	8.82oz
600 g <i>Edelweiss 36% Chantilly</i>	21.16oz
200 g <i>Pecan nut base praline past</i>	7.05oz

### Sablé dough grated

Roll out to 2 mm / 0.079 inch and lay out in 7 cm Ø / 2.76 inches tartlette rings, pre-bake blind.

**Baking temperature:** 160°C / 320°F fan oven

**Baking time:** approx. 12 minutes

Pour the clafoutis cream into the cold tartlets and bake.

**Baking temperature:** 155 - 160°C /

302 - 320°F fan oven

**Baking time:** approx. 10 minutes

### Confit apples

Place evenly in 5 cm Ø / 1.97 inches Flexipan dome moulds (approx. 35 g / 1.23 oz), bake.

**Baking temperature:** 160°C / 320°F fan oven

**Baking time:** approx. 15 minutes

Leave to stand for 15 minutes, weigh down with a tray, place in the fridge overnight, place briefly in the freezer and unmould. Baked apples can be frozen.

### Apple glaze

Bring to the boil briefly and use at approx. 45°C / 113°F.

### Finishing

Glaze the apples all over with the glaze. Whip the Chantilly until creamy, fill the baked tartlette with the pecan praline mixture and spread until smooth, place the glazed apples on top of the tartlette, drizzle the Chantilly around the apples like flowers. Decorate with gold leaf.

### Mould:

Hemisphere mould

Pavoni FR039

Ø 5 cm / 1.97 inches

h 23 mm / 0.91 inch

### FELCHLIN PRODUCTS

CS84	Edelweiss 36%, White chocolate couverture, Rondo
UE03	Vanilla cream powder, Custard powder with vanilla, warm

Please note: Some products are not available in all markets

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## Petits Gâteaux



**Recipe number :** PG20332

**Description :** Tartlet with clafoutis cream, confit apples and fluffy Edelweiss Chantilly

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	2 days	Kilocalorie (kcal)	215
Selling days	1 day	Kilojoule (kJ)	901
Selling price		Lipids	11.05 g
Selling unit	1 piece	saturated fatty acids	5.61 g
		Carbohydrates	24.2 g
		of which sugars	19.39 g
		Proteins	2.5 g
		Salt	0.09 g

### **Declaration :**

Water, apples 17%, **cream**, sugar, **wheat flour**, honey, fructose, **eggs**, apple juice, **butter**, **low fat quark**, yuzu, **pecans**, **whole milk**, maize flour, **almonds**, cacaobutter, glucose syrup (wheat glucose), gelling agent (pectin), pear juice concentrate, **whole milk powder**, dried glucose syrup, vanilla, **skimmed milk powder**, edible gelatine, Apple Brandy, edible salt, thickening agent (locust bean gum), seaweed, fleur de sel (sea salt), colouring agents (riboflavin, sunset yellow S, beta-carotene), **emulsifier (soy lecithin)**, gelling agents (carbo bean gum, guar gum), vanilla extract Madagascar, vanilla extract

State 28.10.2024

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

Allergen information is compliant with current Swiss legislation