

Chocolate Heart Praliné - glazed

Petits Gâteaux



RECIPE QUANTITY	16	pieces	RECIPE NUMBER	GB60100
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Chocolate cake

370 g Luebeck, Marzipan, Raw mass	13.05oz
140 g butter	4.94oz
105 g Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g	3.7oz
230 g fresh eggs	8.11oz
50 g raw cane sugar fine	1.76oz
50 g heavy cream 35%	1.76oz
35 g pastry flour type 400	1.23oz
25 g Cacao powder 20-22%	0.88oz

Slightly beat the marzipan raw mass with the soft butter and the melted couverture. Dissolve the sugar with the eggs and heavy cream and gradually add to the marzipan chocolate mixture, do not beat foamy, fold in the sifted flour and Cacao powder.

Chocolate glaze

140 g Gelatine mix solution	4.94oz
400 g heavy cream 35%	14.11oz
360 g Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g	12.7oz
40 g Cacao powder 20-22%	1.41oz
170 g water	6oz
480 g granulated sugar	16.93oz
60 g butter unsalted	2.12oz

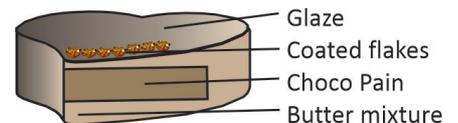
Boil the heavy cream to 80°C / 176°F and dissolve the soaked gelatinemix in the liquid. Add the couverture and cacao powder and stir to obtain an emulsion. Cook the water and the sugar to 125°C / 257°F and add to the cream mixture. Lastly add the butter and homogenize by using a hand blender, use at approx. 28°C / 82.4°F, for frozen cakes use at 40°C / 104°F.

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



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105 g Choco Pain, Filling cacao	3.7oz
1015 g Chocolate cake	35.8oz
240 g Chocolate glaze	8.47oz
50 g Xocoflakes Grand Cru Grenada, Coated flakes	1.76oz

Felchlin Promotional Material

2 piece Silicon mould for 8 "Hearts"

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Choco Pain

Using a 12 hole nozzle, pipe Choco Pain sticks onto parchment paper and freeze, cut into 3.5 cm / 1.4 inches pieces (6.5 g / 0.2 oz).

Finishing

Fill 60 g / 2.1 oz of the butter mix into heart mould, insert a Choco Pain stick and bake.

Baking temperature

190°C / 374°F in a deck oven,
160°C / 320°F in a convection oven

Baking time

30 - 40 minutes

Glaze the baked hearts with Chocolate
Glaze, decorate with Xocoflakes.

FELCHLIN PRODUCTS

CR14	Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g
DC60	Choco Pain, Filling cacao
HA01	Cacao powder 20-22%
KK05	Luebeck, Marzipan, Raw mass
VO39	Silicon mould for 8 "Hearts"

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VO39 Silicon mould for 8 "Hearts"

Format 65x60x30mm

Selling unit: 1 pc

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Recipe number : GB60100

Description : Succulent almond-chocolate cake with a delicious cacao filling

Sales data :		Nutritional values per 100 g :	
Shelf life	5 days	Kilocalorie (kcal)	425
Selling days	3 days	Kilojoule (kJ)	1777
Selling price		Lipids	29.19 g
Selling unit	1 piece	saturated fatty acids	12.3 g
		Carbohydrates	31.27 g
		of which sugars	27.74 g
		Proteins	7.28 g
		Salt	0.1 g

Declaration :

Sugar, **eggs, almonds, butter, cream**, cacao kernel, water, raw cane sugar, **wheat flour**, cacao powder, invert sugar syrup, sunflower oil, cacaobutter, cacao powder, **skimmed milk powder**, coconut fat, rice starch, **whole milk powder**, edible gelatine, preserving agent (potassium sorbate), **cream powder**, shea butter, illipe butter, rapeseed oil, **emulsifier (soy lecithin), glucose (wheat glucose)**, acidity regulator (potassium carbonate), vanilla, edible salt, **butterfat**, flavour, coating agent (gum arabic), emulsifiers (sunflower lecithin), malt extract, paprika, vanilla Madagascar

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