

Key Lime Pie

Petits Gâteaux



RECIPE QUANTITY	30	pieces of 7 cm Ø / 2.76 inches	RECIPE NUMBER	PG20409
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Roasted hazelnuts Joconde sponge

120 g hazelnuts whole, roasted ground	4.23oz
40 g granulated sugar	1.41oz
20 g invert sugar	0.71oz
200 g fresh eggs	7.05oz
120 g fresh egg whites	4.23oz
80 g granulated sugar	2.82oz
60 g butter liquid, warm	2.12oz
40 g pastry flour type 400	1.41oz

Beat the ground hazelnuts together with the first quantity of sugar, invert sugar and fresh eggs in a mixer for approximately 10 minutes. Gently whisk the egg whites and the second quantity of sugar to form a soft meringue and fold in. Add the warm liquid butter and carefully fold in the pastry flour.

Lemon Jelly

160 g lemon purée without added sugar, Boiron	5.64oz
100 g water	3.53oz
60 g granulated sugar	2.12oz
5 g agar-agar powder	0.18oz
95 g Gelatine mix solution	3.35oz

Bring the purée, water and sugar to the boil. Add the agar-agar and gelatine mixture and mix until well combined.

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.

Sweet paste

400 g pastry flour type 550	14.11oz
4 g salt	0.14oz
240 g butter	8.47oz
150 g icing sugar	5.29oz
50 g almonds peeled, ground	1.76oz
88 g fresh eggs	3.1oz

Using a paddle, mix the flour, the salt and butter in a machine to obtain a sandy mixture, add the remaining ingredients. Knead by hand until all of the flour is well combined. Wrap in foil, refrigerate for at least 2 hours.

Strawberry Jelly

250 g strawberry puree without added sugar, Boiron	8.82oz
120 g granulated sugar	4.23oz
50 g glucose syrup DE 41-46	1.76oz
6 g yellow pectin	0.21oz
20 g granulated sugar	0.71oz
30 g lemon juice fresh	1.06oz

Warm the strawberry purée, first quantity of sugar and glucose. Combine the pectin and the second quantity of sugar. Add to the purée mixture. Boil for 2 minutes and add the lemon juice. Cover and refrigerate.

Key Lime filling

170 g Lime puree without added sugar, Boiron	6oz
28 g lemon juice fresh	0.99oz
2 g lime zest (1 pc = 3g)	0.07oz
170 g granulated sugar	6oz
100 g pasteurised liquid egg	3.53oz
150 g past. liquid egg yolk	5.29oz
200 g butter	7.05oz
12 g Gelatine mix solution	0.42oz
100 g Edelweiss 36%, White chocolate couverture, Rondo	3.53oz

Combine the lime juice, lemon juice, lime zest and granulated sugar and bring to a boil. Beat the whole eggs, egg yolk and add to the boiled liquid, cook to 85°C/ 185°F, add butter, gelatine mix solution and couverture.

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Italian meringue

300 g granulated sugar	10.58oz
125 g water	4.41oz
4 g bourbon vanilla bean (1 pc = 4g)	0.14oz
200 g past. liquid egg white	7.05oz
12 g Gelatine mix solution 3 g	0.42oz

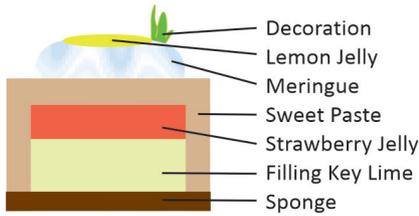
FELCHLIN PRODUCTS

CS84 Edelweiss 36%, White chocolate
couverture, Rondo

Please note: Some products are not available
in all markets

Boil the sugar, water and vanilla to 118°C / 244.4°F. Whip egg white until creamy and create an Italian Meringue. Add gelatine mix solution, whip the Italian Meringue to room temperature.

Structure



Key Lime Pie

680 g Roasted hazelnuts Joconde sponge	23.99oz
420 g Lemon Jelly	14.82oz
580 g Sweet paste	20.46oz
475 g Strawberry Jelly	16.76oz
930 g Key Lime filling	32.8oz
640 g Italian meringue	22.58oz

Sponge

Spread in a 560 x 360 mm / 22.5 x 14.17
inches silicone frame, bake.

Baking temperature: 200°C / 392°F

Baking time: approx. 20 minutes

Leave to cool. Cut out 7 cm / 2.76 inches
Ø circles.

Lemon Jelly

Pour into a 300 x 300 mm / 11.81 x 11.81
inches frame and leave to set. Cut out 3.5
cm / 1.38 Inches Ø circles.

Sablé shells

Roll out the dough to a thickness of 2.5
mm / 0.98 inch and cut out 7 cm / 2.76
inches Ø circles, place in tart shells. Cut
the edge to a height of 3 cm / 1.18 inches
and insert it at the side and leave to rest,
bake.

Baking temperature: 180°C / 356°F

Baking time: 8 - 10 minutes until golden
brown.

Finishing

Prepare the sablé shells and pipe 15 g /
0.53 oz of strawberry jelly into each, chill.
Pipe 30 g / 1.06 oz of key lime filling into
each, chill. Place the tart upside down on
the biscuit. Pipe the meringue with a 17
flat piping nozzle and top with the lemon
jelly, decorate.

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Recipe number : PG20409

Description : Sable tartlet with strawberry jelly and lemon filling on hazelnut biscuit

Sales data :

Shelf life	3 days
Selling days	1 day
Selling price	
Selling unit	1 piece

Nutritional values per 100 g :

Kilocalorie (kcal)	290
Kilojoule (kJ)	1214
Lipids	14.79 g
saturated fatty acids	6.89 g
Carbohydrates	33.39 g
of which sugars	27.17 g
Proteins	5.08 g
Salt	0.16 g

Declaration :

Sugar, **butter**, **eggs**, water, **egg white**, **wheat flour**, strawberries, lime, lemons 4%, **egg yolk**, **hazelnuts**, lemon juice 2%, glucose syrup (wheat glucose), cacaobutter, **almonds**, invert sugar, **whole milk powder**, edible gelatine, **skimmed milk powder**, gelling agent (pectin), seaweed, vanilla, edible salt, lime zest, **emulsifier (soy lecithin)**, vanilla extract

State 11.09.2024

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

Allergen information is compliant with current Swiss legislation