

# Opus Lait & Bionda Entremet

Entremets



Recipe for 4 entremets of 16 cm/ 6,3 inches Ø

Recipe No.: TO20215

## Crème Anglaise

500 g	17.64 oz	milk 3,5%
500 g	17.64 oz	heavy cream 35%
200 g	7.05 oz	past. liquid egg yolk
100 g	3.53 oz	granulated sugar

Bring the milk and the cream to the boil and mix the egg yolk and sugar together. Combine the 2 mixtures and heat carefully until the Anglaise thickens, not going over 85°C/ 185°F. Strain and chill until required.

## Raspberry Gelée

285 g	10.05 oz	raspberry purée
15 g	0.53 oz	lemon juice
60 g	2.12 oz	granulated sugar
6 g	0.21 oz	gelatine leaves

3 pieces

Soak the gelatine in cold water and squeeze out well. Add to the raspberry puree and warm gently until dissolved. Remove from the heat and stir in the sugar.

## Chocolate Short Pastry

260 g	9.17 oz	butter
130 g	4.59 oz	icing sugar
1.5 g	0.05 oz	sea salt
135 g	4.76 oz	fresh eggs
440 g	15.52 oz	pastry flour type 400
40 g	1.41 oz	Cacao powder 22-24%
30 g	1.06 oz	ground almonds

finely ground

Beat the butter and sugar together until light and creamy. Dissolve the salt in the egg and add in portions to the butter mixture. Continue beating until you have a well aerated creamy mixture. Sieve together the flour and

cocoa powder and add the finely ground almonds. Add the flour mixture to the butter mass and mix all together until a smooth paste is formed. Wrap in cling film and leave for at least 2 hours in the fridge before using. Cut out bases of 3mm/ 0,12 inches thick and 16cm/ 6,3 inches diameter and store in the fridge at 5°C/ 41°F.

## Almond Sponge

320 g	11.29 oz	California almond paste 1:1
115 g	4.06 oz	fresh eggs
1.5 g	0.05 oz	sea salt
200 g	7.05 oz	fresh eggs
80 g	2.82 oz	granulated sugar
100 g	3.53 oz	butter
50 g	1.76 oz	corn meal
5 g	0.18 oz	baking powder

unsalted, melted

Beat the California almond paste with the first amount of egg together until smooth. Add the sugar and the second amount of egg and beat for approx. 10 minutes until you have a well aerated sponge. Stir in the melted butter and the cornflour sieved together with the baking powder. Yields 1 x 60x40cm/ 23,6 x 15,7 inches tray. Bake on Silpat at 190°C/ 374°F for approximately 10 minutes.

## Opus Lait Chocolate Mousse

310 g	10.93 oz	Crème Anglaise
560 g	19.75 oz	Opus Lait Sélection 38%
700 g	24.69 oz	heavy cream 35%

lightly whipped

Melt the Opus Lait Couverture to 45°C/ 113°F. Warm the Crème Anglaise gently to 45°C/ 113°F and form a ganache together with the couverture. Carefully mix in the

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lightly whipped cream. Use at 40°C/ 104°F.

## Bionda Chocolate Mousse

120 g	4.23 oz	Crème Anglaise	
300 g	10.58 oz	Bionda 36%	
6 g	0.21 oz	gelatine leaves	3 pieces
380 g	13.4 oz	heavy cream 35%	whipped

Melt the Bionda to 45°C/ 113°F. Warm the creme anglaise gently to 45°C/ 113°F, add the soaked gelatine to dissolve and form a ganache together with the couverture.

Carefully mix in the lightly whipped cream. Use at 40°C/ 104°F.

## Finishing

### Grenada 38% Rondo

Line the silicone forms very thinly with Grenada 38% milk couverture. Pipe in 200g/ 7,1 oz of the Bionda chocolate mousse and chill to set. Pipe on 80-85g/ 2,8-3 oz of the Raspberry Gelée over the mousse and chill.

Fill the mould with approximately 350g/ 12,3 oz of Opus Lait Chocolate Mousse and lay on a cut out 14cm/ 5,5 inches diameter piece of almond sponge.

Chill the moulded mousses and then freeze.

Turn the frozen mousse out of the silicone mould. Either spray with couverture or cover with chocolate glaze and lay on a baked 16cm/ 6,3 inches Chocolate Short Paste base. Decorate with chocolate as required.

### Felchlin products

Art. no	Products
CO22	Opus Lait Sélection 38%
CO49	Bionda 36%, Couverture White Caramel Rondo
CR29	Grenada 38% Rondo, Grand Cru Couverture Milk
HA01	Cacao powder 22-24%
KK43	California almond paste 1:1

