

Chocoras

Petits Gâteaux



Recipe for 16 petits gâteaux

Recipe No.: PG20216

Almond Dacquoise

375 g	13.23 oz	fresh egg whites
3 g	0.11 oz	cream of tartar 1:1
90 g	3.17 oz	granulated sugar
300 g	10.58 oz	ground almonds
300 g	10.58 oz	icing sugar
150 g	5.29 oz	almonds roasted, chopped

Whisk the egg white, cream of tartar 1:1 and granulated sugar to a meringue. Fold in the almond powder, powdered sugar and chopped almonds.

Raspberry Cream

100 g	3.53 oz	raspberry purée
50 g	1.76 oz	heavy cream 35%
50 g	1.76 oz	milk 3,5%
55 g	1.94 oz	past. liquid egg yolk
2.5 g	0.09 oz	gelatine leaves
15 g	0.53 oz	water

Bloom the gelatine in water. Make an anglaise with the raspberry purée, cream, milk and egg yolks. Add the bloomed gelatine. Dispense in 4cm/ 1,6 inches demisphere flexipan moulds and freeze.

Dark Chocolate Mousse

75 g	2.65 oz	milk 3,5%	
40 g	1.41 oz	heavy cream 35%	
90 g	3.17 oz	past. liquid egg yolk	
75 g	2.65 oz	past. liquid egg white	
50 g	1.76 oz	granulated sugar	
3 g	0.11 oz	gelatine leaves	1.5 piece

18 g	0.63 oz	water
160 g	5.64 oz	Costa Rica 70%-72h, Rondo
290 g	10.23 oz	heavy cream 35%

Bloom the gelatine in cold water. Make an anglaise with the milk, cream and egg yolks. Add the bloomed gelatine. Pour over the couverture. Whip a French Meringue and fold in to the chocolate mixture with the cream.

Chocolate Glaze

150 g	5.29 oz	water
300 g	10.58 oz	granulated sugar
300 g	10.58 oz	glucose
200 g	7.05 oz	sweetened condensed milk
140 g	4.94 oz	Gelatine Mix
300 g	10.58 oz	Edelweiss 36%, Rondo food colouring red as required

Cook the sugar, water and glucose to 103°C/ 217.4°F. Pour over the condensed milk, Gelatine Mix and Edelweiss couverture. Add the food colouring. Emulsify and refrigerate until required.

Finishing

150 g	5.29 oz	Choco Croquantine Flaky wafers
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Melt and spread a thin layer of Choco Croquantine on the Almond Dacquoise. Pipe the Dark Chocolate Mousse in 8cm/ 3,1 inches demisphere. Place the frozen Raspberry Cream in. Finish with the Dacquoise. Freeze. Unmould. Glaze and decorate.

Chocoras

Petits Gâteaux

Basic recipe

Gelatine Mix

100 g 3.53 oz gelatine powder

600 g 21.16 oz water

Bloom the gelatine approx. 10 minutes in cold water. Use for further processing or refrigerate.

Felchlin products

Art. no	Products
CO27	Costa Rica 70%-72h, Rondo, Couverture, Dark
CS84	Edelweiss 36%, Rondo, couverture, white
DK21	Choco Croquantine Flaky wafers

