

Chocomel Bar

Petits Gâteaux



RECIPE QUANTITY	50 bars	RECIPE NUMBER	PG20279
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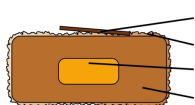
Chocomel Bar

1750 g Chocolate mousse for all seasons	61.73oz
250 g Caramel brûlé fleur de sel, cream caramel salt	8.82oz
800 g Caramelito Croquantine	28.22oz

Finishing

Fill the Lollipop silicone mould halfway with Chocolate mousse. Pipe the center with Caramel Brûlé and freeze for 20 minutes. Top the cavity with more Chocolate mousse and smooth. Insert the lollipop stick and freeze solid. Unmold and dip in Caramelosa Corquant (35°C/ 95°F)

Structure



Chocolate Decor
Caramelito Croquantine
Caramel brûlé insert
Chocolate mousse

to soft peak and fold into the ganache. Allow to set in the refrigerator.

Caramelito Croquantine

750 g Caramelito 36%, milk couverture caramel Rondo	26.46oz
250 g Praline Croquantine, praline cream almonds flaky wafers	8.82oz

Mix both ingredients together and heat to 35°C/ 95°F.

FELCHLIN PRODUCTS

CO38 Caramelito 36%, milk couverture caramel Rondo
CO45 Sao Palme 75%, dark couverture Rondo
DC14 Praline Croquantine, praline cream almonds flaky wafers
TM01 Caramel brûlé fleur de sel, cream caramel salt

Basic recipes

Chocolate mousse for all seasons

500 g Sao Palme 75%, dark couverture Rondo	17.64oz
250 g glucose	8.82oz
500 g heavy cream 35% liquid	17.64oz
500 g heavy cream 35% whipped	17.64oz

Heat the first cream amount and glucose and bring to a boil. Pour over the chocolate and mix till smooth ganache is formed. Whip the second cream amount

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