

Sao Palme 75%, Vanilla & Raspberries

Petits Gâteaux



Recipe for 1 piece

Recipe No.: PG20213

Chocolate Short Pastry

| | | | |
|-------|----------|------------------------|----------|
| 260 g | 9.17 oz | butter | unsalted |
| 130 g | 4.59 oz | icing sugar | |
| 1.5 g | 0.05 oz | sea salt | |
| 135 g | 4.76 oz | pasteurised liquid egg | |
| 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 | |

Beat the butter and the sugar together until light and creamy. Dissolve the salt in the eggs and add in portions to the butter mixture. Continue beating until you have a well aerated creamy mixture. Sieve together the flour and cacao powder and add the finely ground almonds. Add the flour mixture to the butter mass and mix all together until a paste is formed. Wrap in plastic film and place for 2 hours in the refrigerator before using. Roll out the chocolate short pastry dough to 2,25 mm/ 0,1 inch and cut out of 9cm/ 3,5 inches diameter.

Sao Palme 75% Mousse

| | | | |
|-------|---------|-----------------------|---------|
| 60 g | 2.12 oz | past. liquid egg yolk | |
| 40 g | 1.41 oz | granulated sugar | |
| 120 g | 4.23 oz | milk 3,5% | |
| 130 g | 4.59 oz | heavy cream 35% | |
| 6 g | 0.21 oz | Gelatine Mix | |
| 275 g | 9.7 oz | Sao Palme 75% | |
| 530 g | 18.7 oz | heavy cream 35% | whipped |

Mix the egg yolks and sugar together. Heat the milk and cream. Then make a cream anglaise by bringing all the ingredients to 85°C/ 185°F while mixing with a spatula. Add the melted Gelatine Mix. Pour the crème anglaise

over the melted couverture and mix well until you obtain an emulsion. Cool to 40°C/ 104°F. Fold the whipped cream carefully into the chocolate mixture.

Edelweiss Vanilla Chantilly

| | | | |
|--------|----------|----------------------|---------|
| 1000 g | 35.27 oz | heavy cream 35% | |
| 4 g | 0.14 oz | Bourbon vanilla bean | 1 piece |
| 48 g | 1.69 oz | Gelatine Mix | |
| 200 g | 7.05 oz | Edelweiss 36%, Rondo | |

Bring to a boil the cream with the grated vanilla bean. Remove the vanilla bean. Add the melted Gelatine Mix and pour onto the Edelweiss couverture. Let set overnight. Whip with the whisk and use.

Finishing

400 g 14.11 oz Choco Croquantine Flaky wafers

Melt the Choco Croquantine 28-32°C/ 82.4-95°F and pipe 8g/ 0,3 oz onto a 6cm/ 2,4 inches diameter tartlet ring. Let shortly set in the fridge. Pipe the Sao Palme 75% mousse on top of it. Level it with a spatula. Freeze.

ChocoBrilliant Dark

Unmould and glaze with melted Choco Brilliant dark 35°C. Place in the middle of a chocolate round dough. Pipe some of the Vanilla Chantilly using a tip n°12. Decorate with fresh raspberries and gold leaves.

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Basic recipe

Gelatine Mix

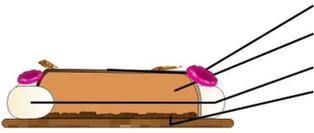
100 g 3.53 oz gelatine powder

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 |
|---------|--|
| CO45 | Sao Palme 75%, Couverture Dark Rondo |
| CS84 | Edelweiss 36%, Rondo, couverture, white |
| DK21 | Choco Croquantine Flaky wafers |
| HA01 | Cacao powder 22-24% |
| TM99 | ChocoBrilliant Dark, chocolate glaze, dark |



Decoration & Chocolate glaze
Sao Palme 75% Mousse
Edelweiss Vanilla Chantilly
Chocolate Short Pastry with a layer
of Choco Croquantine