

# Crème Brûlée Maracaibo 88%

Plated Desserts



Recipe for 40 plated desserts

Recipe No.: DE30045

## Crème Brûlé Maracaibo 88%

|       |          |                        |                  |
|-------|----------|------------------------|------------------|
| 600 g | 21.16 oz | heavy cream 35%        |                  |
| 400 g | 14.11 oz | milk 3,5%              |                  |
| 180 g | 6.35 oz  | Maracaibo 88% Rondo    | <b>S12.C088E</b> |
| 240 g | 8.47 oz  | past. liquid egg yolk  |                  |
| 150 g | 5.29 oz  | pasteurised liquid egg |                  |
| 200 g | 7.05 oz  | granulated sugar       |                  |

Bring the heavy cream and the milk to a boil, add the Maracaibo 88% couverture and mix until well combined. Stir together the egg yolk, the whole eggs and the sugar, fold into the cream-chocolate mix. Be aware not to incorporate too many bubbles. Pour 40g/ 1.4 oz into the bigger hollow of the black Xocolatl glass plate, bake.

Baking temperature: 85°C/ 185°F

Baking time: 30 minutes

After baking, keep in the refrigerator.

## Maracaibo 65% Biscuit

|       |          |                                 |                  |
|-------|----------|---------------------------------|------------------|
| 480 g | 16.93 oz | California almond paste 1:1     |                  |
| 180 g | 6.35 oz  | butter                          | unsalted         |
| 150 g | 5.29 oz  | Maracaibo Clasificado 65% Rondo |                  |
| 300 g | 10.58 oz | fresh eggs                      | <b>S12.CS59E</b> |
| 60 g  | 2.12 oz  | brown sugar                     |                  |
| 45 g  | 1.59 oz  | pastry flour type 400           |                  |
| 30 g  | 1.06 oz  | Cacao powder 22-24%             |                  |
| 150 g | 5.29 oz  | Maracaibo Crumble               |                  |

Slightly warm the California almond paste 1:1, whip slowly and slightly by adding the butter and the

Maracaibo 65% couverture, both at 40°C/ 104°F, to obtain a creamy mixture. Gradually add the eggs mixed with the sugar. Do not whip too much. Finally, add the sifted flour and Cacao powder 22-24%. Level it nicely in 2 Silicon frames, sprinkle with some Maracaibo Crumble, bake. Baking temperature: 170°C/ 338°F  
Baking time: approx. 20 minutes

After baking, cut 1cm/ 0.4 inches cubes.

## Fina Noble Piemontese Ice Cream

|       |          |   |  |
|-------|----------|---|--|
| 750 g | 26.46 oz | milk 3,5%                                 |  |
| 40 g  | 1.41 oz  | glucose                                   |  |
| 200 g | 7.05 oz  | past. liquid egg yolk                     |  |
| 100 g | 3.53 oz  | granulated sugar                          |  |
| 250 g | 8.82 oz  | Fina Noble Piemontese 60% - special order |  |
| 250 g | 8.82 oz  | heavy cream 35%                           |  |

Bring the milk and the glucose to a boil, mix the eggs with the sugar. Combine the two mixtures and cook to 82°C/ 179.6°F. Add the Fina Noble Piemontese 60% hazelnut paste and the cold heavy cream. Keep in the refrigerator overnight. Churn.

## Setting

|        |          |                                  |  |
|--------|----------|----------------------------------|--|
| 1000 g | 35.27 oz | Apricot Orange Compote           |  |
|        |          | Xocoflakes Grand Cru Grenada 38% |  |

Disperse some brown sugar on the Crème Brûlé Maracaibo 88%, caramelize using a torch. Place a Xocogusto glass in the second hollow on the black glass **S12.CR29E**

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plate, place 4-5 Maracaibo Biscuit pieces. Pipe 20-25g/ 07.-0.9 oz of the Apricot Orange Compote, cover with a Ø 3.5cm/ 1.4 inches thin Maracaibo 65% couverture disc. Pipe a Fina Noble Piemontese Ice Cream rosette on top, sprinkle with some golden Xocoflakes and decorate with Maracaibo 65% sticks.

## Basic recipes

### Maracaibo Crumble

|       |         |                                 |           |
|-------|---------|---------------------------------|-----------|
| 75 g  | 2.65 oz | butter                          | unsalted  |
| 25 g  | 0.88 oz | Maracaibo Clasificado 65% Rondo |           |
| 100 g | 3.53 oz | brown sugar                     | S12.CS59E |
| 100 g | 3.53 oz | ground almonds                  |           |
| 75 g  | 2.65 oz | pastry flour type 400           |           |
| 25 g  | 0.88 oz | Cacao powder 22-24%             |           |

Melt the butter and the Maracaibo 65% couverture to 35-40°C/ 95-104°F, add the brown sugar and sifted almond powder, mix by using a paddle to obtain a homogenous mixture. Add the sifted flour and Cacao powder 22-24%. Mix until it starts to crumble, bake.  
Baking temperature: 160°C/ 320°F  
Baking time: approx. 18 minutes

After baking, keep in a dry place.

### Apricot Orange Compote

|       |          |                             |           |
|-------|----------|-----------------------------|-----------|
| 750 g | 26.46 oz | fresh apricots              | pieces    |
| 50 g  | 1.76 oz  | apricot purée               |           |
| 150 g | 5.29 oz  | orange & orange amère purée |           |
| 2 g   | 0.07 oz  | Bourbon vanilla bean        | 1/2 piece |
| 160 g | 5.64 oz  | granulated sugar            |           |
| 5 g   | 0.18 oz  | pectin, yellow ribbon       |           |
| 30 g  | 1.06 oz  | lemon juice                 |           |

Bring the apricot pieces, apricot purée, orange & orange amère purée and 1/2 piece of vanilla to a boil, very briefly mix. Mix sugar and pectin and stir into the hot fruit mixture, boil, until the apricots are soft. At the end of the cooking process, incorporate the lemon juice.

### Fechlin Marketing Material

|                         |                             |
|-------------------------|-----------------------------|
| Quadro frame 5 mm green |                             |
| Silicon frame red       |                             |
| Glass plate, black      | All available from Felchlin |
| Xocogusto glass         |                             |

All special order

|           |   |
|-----------|---|
| HA01      | Cacao powder 22-24%                                   |
| HA45      | Xocoflakes Grand Cru Grenada 38%, coated flaky wafers |
| S12.KK43E | California almond paste 1:1                           |
| VO08      | Quadro frame 5 mm green                               |
| VO30      | Silicon frame red                                     |
| WR35      | Glass plateblack                                      |



Decoration  
Fina Noble Piemontese Ice Cream  
Chocolate Disk  
Apricot Orange Compote  
Maracaibo Biscuit Cubes  
Caramelized Crème Brûlée

### Felchlin products

| Art. no   | Products  |               |
|-----------|---|---------------|
| S12.CO88E | Maracaibo 88% Rondo, Grand Cru couverture, dark             | special order |
| S12.CS59E | Maracaibo Clasificado 65% Rondo, Grand Cru couverture, dark |               |
| S12.DC74E | Fina Noble Piemontese 60%, hazelnut paste, finely crushed   | special order |

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