

# Sao Palme 75%, Caramel & Hazelnut

Petits Gâteaux



Recipe for 1 petit gâteau

Recipe No.: PG20214

## 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	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	

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 leave for 2 hours in the refrigerator before using. Roll out the chocolate short pastry dough to 2.25mm/ 0.1 inch and cut out of 9cm/ 3,5 inches in 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 creme anglaise by bringing all the ingredients to 85°C/ 185°F while mixing with a spatula. Add the melted Gelatine Mix. Pour the creme anglaise

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

## Salted Caramel Chantilly

360 g	12.7 oz	heavy cream 35%	
200 g	7.05 oz	Caramel brûlé fleur de sel	
27 g	0.95 oz	Gelatine Mix	
360 g	12.7 oz	heavy cream 35%	liquid, cold

Bring to a boil the first amount of liquid cream with the Caramel brûlé. Add the melted Gelatine Mix and add the second cold liquid cream amount. Leave in the fridge overnight. Whip up with the whisk and use.

## Finishing

400 g 14.11 oz Choco Croquantine Flaky wafers

Melt the Choco Croquantine at 28-32°C/ 82.4-89.6°F and pipe 8g/ 0,3 oz onto a 6 cm/ 2,4 inches diameter tartlet ring. Let shortly set in the fridge. Pipe the Sao Palme 75% Mousse on top. Level it with a spatula. Freeze.

### ChocoBrilliant Dark

Unmould and glaze with melted Choco Brilliant dark 35°C/ 95°F. Display it in the middle of a round chocolate dough base. Pipe some of the Salted Caramel Chantilly with a tip n° 12. Decorate with caramelized hazelnuts and gold leaves.

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## Basic recipe

### Gelatine Mix

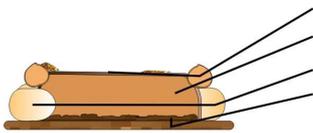
100 g 3.53 oz gelatine powder

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
DK21	Choco Croquantine Flaky wafers
HA01	Cacao powder 22-24%
TM01	Caramel brûlé fleur de sel, Cream caramel Salt
TM99	ChocoBrilliant Dark, chocolate glaze, dark



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