

Caramel Petits Gâteaux

Petits Gâteaux



RECIPE QUANTITY	45 petits gâteaux	RECIPE NUMBER	PG20272
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Caramel Petits Gâteaux

2030 g Pain de Gênes	71.61oz
1335 g Short cacao	47.09oz
1160 g Salted caramel	40.92oz
1425 g Whipped Caramel ganache	50.27oz

Xocolatl Pain de Gênes

Spread 1000g/ 35,27 oz of the Pain de Gênes mass into a 60 x 40 cm/ 23,6 x 15,7 inches silicone baking frame and bake.
Baking temperature: 185°C/ 365°F
Baking time: approx. 20-25 minutes

Chocolate Short pastry

Cut out bases of 2,5 mm/ 0,1 inch thickness, 9 cm/ 3,5 inches length and 3 cm/ 1,2 inches width for the petit gâteau and store in the refrigerator at 5°C/ 41°F. Bake.

Baking temperature: 180°C/ 356°F
Baking time: approx. 15 minutes

When cool, brush or spray thinly with cacao butter.

Finishing

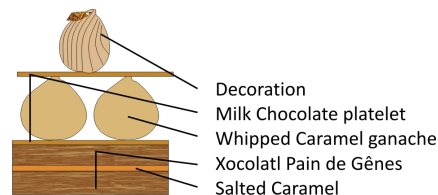
Cut the Xocolatl Pain de Gênes in half and place into a half 60 x 40 cm/ inches frame and spread level with 600 g/ 21,16 oz of the Salted Caramel. (For a half frame of 60 x 40 cm/ 23,6 x 15,7 inches). Place the other half of the Xocolatl Pain de Gênes on top of the Caramel, then freeze. Cut into pieces of 8 x 2.5 cm/ 3,15 x 1 inches and lay on a cut plain milk chocolate platelet. Pipe the Whipped Caramel

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ganache on top of the platelet (plain tube 12). Lay on another milk chocolate platelet on top of the ganache and decorate as required.

Place onto a cut out rectangular 9 x 3 cm/ 3,54 x 1,2 inches Chocolate sweet pastry base.

Structure



Basic recipes

Pain de Gênes

660 g California 1:1, almond paste	23.28oz
600 g fresh eggs	21.16oz
190 g butter unsalted, warm, melted	6.7oz
100 g pastry flour type 400	3.53oz
35 g Cacao powder 20-22%	1.23oz
6.5 g baking powder	0.23oz
260 g fresh egg whites	9.17oz
90 g granulated sugar	3.17oz
90 g Maracaibo Clasificado 65%, dark couverture grated	3.17oz

Whisk the California almond paste with the eggs to a sponge. Add the warm melted butter. Fold in the sieved flour, the Cacao powder and the baking powder. Whisk the egg white and sugar to a firm

meringue and carefully mix under the almond sponge together with the grated Maracaibo rapé.

Short cacao

260 g butter	9.17oz
130 g icing sugar	4.59oz
1.5 g sea salt	0.05oz
135 g fresh eggs	4.76oz
440 g pastry flour type 400	15.52oz
40 g Cacao powder 20-22%	1.41oz
30 g almonds peeled, ground fine	1.06oz

Beat the butter and the icing sugar together until light and creamy. Dissolve the salt in the egg 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 cling film and leave for 2 hours in the refrigerator before using.

Salted caramel

270 g granulated sugar	9.52oz
180 g glucose	6.35oz
5 g fleur de sel	0.18oz
8 g Bourbon vanilla bean (2 bean)	0.28oz
540 g heavy cream 35%	19.05oz
90 g milk 3,5%	3.17oz
70 g Gelatine mix	2.47oz

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Caramelize the sugar, the glucose, the fleur de sel and the vanilla at 185°C/ 365°F and gradually deglaze with the hot cream and milk. Add the Gelatine mix, strain and leave to cool to 30°C/ 86°F.

Gelatine mix

100 g gelatine powder	3.53oz
600 g water	21.16oz

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

Whipped Caramel ganache

1000 g heavy cream 35%	35.27oz
50 g glucose	1.76oz
350 g Caramelito 36%, milk couverture caramel Rondo	12.35oz
28 g Gelatine mix	0.99oz

Heat the cream and the glucose to approx. 80°C/ 176°F, add the Caramelito couverture and the Gelatine mix. Emulsify well and leave overnight in the refrigerator at 5°C/ 41°F. When needed, whip as for cream.

FELCHLIN PRODUCTS

CO38 Caramelito 36%, milk couverture
caramel Rondo

CS29 Maracaibo Clasificado 65%, dark
couverture grated

HA01 Cacao powder 20-22%

KK43 California 1:1, almond paste