

Choco Croquantine Cakes

Baked Cakes



Recipe for 40 silicon moulds of 6 cm/ 2,4 inches Ø

Recipe No.: GB60170

Choco Croquantine

300 g 10.58 oz Choco Croquantine Flaky wafers

Carefully warm the Choco Croquantine to 30°C/ 86°F and stir well. Pipe 7g/ 0,25 oz into individual 30mm/ 1,2 inches half sphere silicone moulds and chill till set.

Chocolate Cake

400 g 14.11 oz Sao Palme 75%

400 g 14.11 oz Sao Palme 36%

200 g 7.05 oz butter

500 g 17.64 oz fresh eggs

200 g 7.05 oz granulated sugar

2 g 0.07 oz sea salt

120 g 4.23 oz pastry flour type 400

3.5 g 0.12 oz baking powder

Melt both the Grand Cru couvertures together with the butter to approximately 40°C/ 104°F. Sieve the flour and baking powder together. Beat the eggs, sugar, salt and vanilla using the whisk on 2nd speed on the machine until you have a well aerated sponge. Stir in the melted couverture and butter and mix well together. Add the sieved flour and baking powder and fold in. Pipe 20g/ 0,7 oz of the chocolate cake mixture into each individual 60mm/ 2,4 inches silicone mould and press in a chilled half sphere of the Chocolate Croquantine. Pipe on another 20g/ 0,7 oz of the chocolate cake mixture and leave to rest for minimum an hour at 5°C/ 41°F before baking.

Baking temperature: 190°C/ 374°F

Baking time: approx. 15-20 minutes

Finishing

Remove the chocolate cakes from the silicone forms and leave to cool down completely. Decorate with chocolate as required.

Felchlin products

Art. no	Products
CO45	Sao Palme 75%, Couverture Dark Rondo
CR18	Sao Palme 36%, milk couverture, Rondo
DK21	Choco Croquantine Flaky wafers



Chocolate Decoration
Choco Croquantine Core
Chocolate Cake