

Sao Palme, Raspberry & Hazelnut

Plated Dessert



Recipe for 60 plated desserts

Recipe No.: DE30072

Hazelnut Brownie

100 g	3.53 oz	fresh egg yolks
50 g	1.76 oz	invert sugar
280 g	9.88 oz	brown sugar
230 g	8.11 oz	Sao Palme 60%
435 g	15.34 oz	clarified butter
100 g	3.53 oz	pastry flour type 400
25 g	0.88 oz	Cacao powder 22-24%
200 g	7.05 oz	hazelnuts roasted, chopped
220 g	7.76 oz	fresh egg whites
180 g	6.35 oz	dextrose

Mix the egg yolk with the invert and brown sugar at medium speed. Melt the Sao Palme 60% couverture at 48-50°C/ 118.4-122°F and mix with the clarified butter. Add to the sugar egg mixture. Sieve the flour and Cacao powder together and add. Slowly mix for a very short period. Add the roasted and crushed hazelnuts. Whip up the egg white with dextrose powder and mix with the rest of the mixture. Pour into a 40 x 60 cm/ 15,7 x 23,6 inches frame on a silpain and bake.
Baking temperature: 170°C/ 338°F
Baking time: 25-30 minutes

Choco Croquantine

650 g 22.93 oz Choco Croquantine Flaky wafers

Melt the Choco Croquantine at 26°C/ 78.8°F and spread on top of the Hazelnut Brownie. Keep in a refrigerator for 20 minutes for crystallisation.

Sao Palme 75% Crèmeux

1000 g	35.27 oz	Crème Anglaise
340 g	11.99 oz	Sao Palme 75%

Pour the hot and strained Crème Anglaise in 2-3 additions directly over the couverture Rondos and mix until a smooth and elastic texture is obtained. Emulsify using an immersion blender, taking care not to incorporate air into the finished crèmeux. Pour on top of the Brownie with the Choco Croquantine. Freeze.

Sao Palme 36% Chantilly

525 g	18.52 oz	heavy cream 35%
255 g	8.99 oz	Sao Palme 36%

Warm the cream and make a ganache with the Sao Palme 36% couverture. Let set in the refrigerator for a minimum of 8 hours. Whip to soft peak.

Soft Raspberry Jelly

175 g	6.17 oz	raspberry purée
44 g	1.55 oz	glucose
44 g	1.55 oz	granulated sugar
6 g	0.21 oz	pectin NH
175 g	6.17 oz	raspberry purée

Warm the 1st amount of raspberry purée with the glucose at 50°C/ 122°F. Mix together the sugar with the pectin NH then add to the warm mixture while mixing with a whisk. Give a boil while mixing with a spatula. Add the second amount of the cold raspberry purée.
Mix with a hand blender. Store in the refrigerator.

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Sao Palme 36% Gelato

160 g	5.64 oz	granulated sugar
100 g	3.53 oz	milk powder partially skimmed
180 g	6.35 oz	glucose powder 38 DE
60 g	2.12 oz	invert sugar
12 g	0.42 oz	ice cream binding agent/ thickener
1850 g	65.26 oz	milk 3,5%
240 g	8.47 oz	heavy cream 35%
390 g	13.76 oz	Sao Palme 36%

Mix the dry ingredients together and add to the milk and cream together with the invert sugar. Pasteurise in the pastomat at 84°C/ 183.2°F. Add the couverture. Cool to 4°C/ 39.2°F and freeze.

Raspberry Coulis

400 g	14.11 oz	raspberry purée
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Defreeze the purée and store in the cooler.

Sao Palme 60% Disks

500 g	17.64 oz	Sao Palme 60%
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Cover an acetate with a thin layer of couverture. When it starts to crystallise, cut with a round cutter of 5 cm/ 2 inches diameter.

Finishing

fresh raspberries

Cut 5 cm/ 2 inches diameter circle of the Brownie, Choco Croquantine and Sao Palme 75% crèmeux base. Pipe the Sao Palme 36% Chantilly around. In the center, pipe some Raspberry Jelly and place a fresh raspberry. On top, place a disc of Sao Palme 60%. Decorate with fresh raspberries and gold leaves. On the plate, decorate with some Raspberry Coulis. Place the Sao Palme & Raspberry dessert, pipe some Sao Palme Chantilly and place a quenelle of Sao Palme 36% Gelato. Decorate with fresh raspberries and gold leaf.

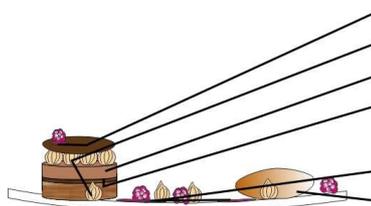
Basic recipe

Crème Anglaise

500 g	17.64 oz	milk 3,5%
500 g	17.64 oz	heavy cream 35%
100 g	3.53 oz	glucose
200 g	7.05 oz	past. liquid egg yolk
50 g	1.76 oz	granulated sugar

Bring the milk, the cream and glucose to the boil and pour slowly onto the egg/sugar mixture stirring continuously and carefully cook to 82-84°C/ 179.6-183.2°F and then strain through a fine sieve.

CR19	Sao P alme 60%, dark couverture, Rondo
DK21	Choco Croquantine Flaky wafers
HA01	Cacao powder 22-24%



Decor with Raspberry Jelly
Sao Palme Chantilly
Sao Palme Crèmeux
Hazelnut Brownie &
Choco Croquantine
Raspberry Coulis
Sao Palme 36% Gelato

Felchlin products

Art. no	Products
CO45	Sao P alme 75%, Couverture Dark Rondo
CR18	Sao P alme 36%, milk couverture, Rondo