

Coffee Vanilla Luis

Petits Gâteaux



Recipe for 1 Quadro frame providing 45 pieces

Recipe No.: PG20242

Cacao Feuilletine

130 g	4.59 oz	Praline paste 1:1
50 g	1.76 oz	Ghana Nibs Qroqant
30 g	1.06 oz	Cacaobutter 100% G
60 g	2.12 oz	Maracaibo Clasificado 65% Rondo
50 g	1.76 oz	Croquantine Flaky wafers

Warm up the Praline paste to 26°C/ 39.2°F, add the melted Cacaobutter 30°C/ 86°F, the Cacaonibs, the crushed Croquantine flaky wafers and mix well. Slowly incorporate the tempered Maracaibo Clasificado 65% and mix. Place a plastic foil onto a Quadrado plate. Place the Quadro frame 2,5 mm/ 0,1 inch and spread out the Cacao Feuilletine. Immediately cut out the Almond Sponge and place on top.

Almond Joconde Sponge

120 g	4.23 oz	ground almonds	
40 g	1.41 oz	granulated sugar	
20 g	0.71 oz	invert sugar	
200 g	7.05 oz	pasteurised liquid egg	
8 g	0.28 oz	orange zest	fresh grated
120 g	4.23 oz	past. liquid egg white	
80 g	2.82 oz	granulated sugar	
60 g	2.12 oz	butter	unsalted, melted
40 g	1.41 oz	pastry flour type 400	

Beat the ground almonds, the first amount of sugar, the invert sugar, the whole eggs and orange zest in a small mixer for approx. 10 minutes. Gently whisk the egg white with the second amount of sugar to form soft peaks. Add the liquid butter. Finally incorporate the pastry flour into the mixture. Fill up onto a baking silicon mat, bake.

Baking temperature: 270°C/ 518°F

Baking time: approx. 5-7 minutes

Leave to cool. Cut the Joconde Sponge 30 x 30 cm/ 11,8 x 11,8 inches and place on top of the prepared Cacao Feuilletine. The sponge has to stick on the still warm Feuilletine mixture.

Vanilla Mousse

250 g	8.82 oz	milk 3,5%	
40 g	1.41 oz	granulated sugar	
8 g	0.28 oz	Bourbon vanilla bean	scraped out
50 g	1.76 oz	past. liquid egg yolk	
80 g	2.82 oz	corn starch	
8 g	0.28 oz	gelatine leaves	
300 g	10.58 oz	heavy cream 35%	lightly whipped

Boil the milk and scraped out the vanilla seeds, mix the sugar, the egg yolks and corn starch well together. Add the boiled milk to the egg yolks mixture and mix well. Reboil to 85°C/ 185°F and strain by using a sieve. Add the dissolved gelatine leaves and cool down to approx. 30°C/ 86°F. Slowly add the lightly whipped cream and stir slowly. Place 2 Quadro frames 5 mm/ 0,2 inches and fill in the Vanilla Mousse mixture.

Coffee Hazelnut Cream

240 g	8.47 oz	heavy cream 35%	liquid
20 g	0.71 oz	Praline paste 1:1	
15 g	0.53 oz	roasted coffee beans	crushed
150 g	5.29 oz	granulated sugar	
120 g	4.23 oz	past. liquid egg yolk	

Coffee Vanilla Luis

Petits Gâteaux

8 g 0.28 oz **gelatine leaves**
400 g 14.11 oz **heavy cream 35%** whipped

Bring the heavy cream and the crushed coffee beans to the boil, place overnight in the refrigerator to get the fully aroma. Scale and add the evaporated weight to obtain the initial weight. Boil and strain by using a sieve. Add the Praline Paste and mix well. Mix the egg yolks and the sugar. Add the boiled liquid and prepare a Crème Anglaise at 85°C/ 185°F, strain once again. Add the dissolved gelatine, cool down to 30°C/ 86°F. Slowly fold the whipped heavy cream under. Place a Quadro frame 2,5 mm/ 0,1 inch on top and fill up with Coffee Hazelnut cream. Freeze.

Chocolate Glaze

350 g 12.35 oz **heavy cream 35%**
400 g 14.11 oz **granulated sugar**
40 g 1.41 oz **water**
120 g 4.23 oz **corn starch**
12 g 0.42 oz **gelatine leaves**
100 g 3.53 oz **water**
150 g 5.29 oz **Bionda 36%**
red cacao butter

Boil the heavy cream and the granulated sugar. Mix the corn starch and the first amount of water until well dissolved. Add to the boiled heavy cream and reboil. Add to the Bionda 36% couverture and mix well. Slowly add the dissolved gelatine leaves.

Tipp: Colour the glaze if requested individually.

Sablé dough

500 g 17.64 oz **pastry flour type 400**
5 g 0.18 oz **salt**
300 g 10.58 oz **butter** unsalted
190 g 6.7 oz **icing sugar**
70 g 2.47 oz **ground almonds**
110 g 3.88 oz **pasteurised liquid egg**

Using a paddle, mix the pastry flour, salt and butter in the machine to obtain a sandy mixture. Add the remaining ingredients, knead by hand until all the flour is well combined, wrap up in a foil, refrigerate for approx. 2 hours. Roll on a dough sheeter to 1,5-2 mm/ 0,06 x 0,08 inches. Place on a baking sheet, bake in the oven at 180°C/ 356°F.

Finishing

Remove all the frames and cut the petits gâteaux into rectangles of 2,5 x 9,5 cm/ 1 x 3,7 inches and glaze. Make sure once you glaze the pastry, the glaze needs to have a temperature of 35°C/ 95°F. Place the glazed pastry on a baked Sablé dough of 10,5 x 3 cm/ 4,1 x 1,2 inches. Decorate with a small chocolate rectangle and silver leaves.

Felchlin Marketing Material

Quadro frame 2.5 mm yellow
Quadro frame 5 mm green

Felchlin products

Art. no	Products
CA19	Ghana Nibs Qroqant, caramelized
CO49	Bionda 36%, Couverture White Caramel Rondo
CS11	Cacaobutter 100% G, Cacao butter Grated
CS59	Maracaibo Clasificado 65% Rondo, Grand Cru couverture, dark
DC46	Praline paste 1:1, hazelnut paste
HA20	Croquantine Flaky wafers
VO08	Quadro frame 5 mm green
VO09	Quadro frame 2.5 mm yellow

