

Pod of Gold

Plated Dessert



RECIPE QUANTITY	25 plated desserts	RECIPE NUMBER	DE30076
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Pod of Gold

850 g Mousse Chocolat & Sao Palme 60%	29.98oz	2 g fleur de sel	0.07oz
430 g Chocolate soil	15.17oz	120 g butter	4.23oz
2205 g Edelweiss gelato	77.78oz	100 g almonds peeled, ground	3.53oz

Mix butter and granulated sugar well. Add almond powder. Slowly fold in sieved pastry flour and Cacao powder and salt. Let the dough rest and form to crumble. Bake in the preheated oven. Baking temperature: 180°C/ 356°F Baking time: approx. 15 minutes

Structure



Chocolate mousse
Edelweiss 36% gelato
Chocolate soil

Edelweiss gelato

145 g granulated sugar	5.11oz
40 g invert sugar	1.41oz
155 g glucose powder 40 DE	5.47oz
25 g milk powder partially skimmed	0.88oz
9 g ice cream stabilizer	0.32oz
1360 g milk 3,5%	47.97oz
175 g heavy cream 35%	6.17oz
300 g Edelweiss 36%, white couverture Rondo	10.58oz

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.

Basic recipes

Mousse Chocolat & Sao Palme 60%

250 g heavy cream 35% liquid	8.82oz
100 g glucose	3.53oz
250 g Sao Palme 60%, dark couverture Rondo	8.82oz
250 g heavy cream 35% whipped	8.82oz

Heat the liquid first amount of cream and glucose and bring to a boil. Pour over the Sao Palme 60% couverture and mix till a smooth ganache is formed. Whip the second amount of cream to soft peak and fold into the ganache. Allow to set in the refrigerator.

Chocolate soil

100 g granulated sugar	3.53oz
80 g pastry flour type 400	2.82oz
30 g Cacao powder 20-22%	1.06oz

FELCHLIN PRODUCTS

CR19 Sao Palme 60%, dark couverture Rondo
CS84 Edelweiss 36%, white couverture Rondo
HA01 Cacao powder 20-22%