

Chocola

Petits Gâteaux



Recipe for 16 petits gâteaux

Recipe No.: PG20215

Crèmeux

135 g	4.76 oz	heavy cream 35%
20 g	0.71 oz	granulated sugar
40 g	1.41 oz	past. liquid egg yolk
140 g	4.94 oz	Costa Rica 40%-36h Rondo
28 g	0.99 oz	Costa Rica 70%-72h, Rondo

Boil the cream and sugar, add over the egg yolks. Cook to 85°C/ 185°F. Pour over the couvertures. Emulsify. Refrigerate until needed.

Dark Chocolate Mousse

3 g	0.11 oz	gelatine leaves	1.5 piece
18 g	0.63 oz	water	
75 g	2.65 oz	milk 3,5%	
40 g	1.41 oz	heavy cream 35%	
90 g	3.17 oz	past. liquid egg yolk	
75 g	2.65 oz	past. liquid egg white	
50 g	1.76 oz	granulated sugar	
160 g	5.64 oz	Costa Rica 70%-72h, Rondo	
290 g	10.23 oz	heavy cream 35%	

Bloom the gelatine in cold water. Make an anglaise with the milk, cream and egg yolks. Add the bloomed gelatine. Pour over the couverture. Whip a French Meringue with the egg white and granulated sugar. Fold in to the chocolate mixture with the cream.

Chocolate Glaze

150 g	5.29 oz	water
300 g	10.58 oz	granulated sugar
300 g	10.58 oz	glucose

200 g	7.05 oz	sweetened condensed milk
140 g	4.94 oz	Gelatine Mix
250 g	8.82 oz	Costa Rica 70%-72h, Rondo

Boil the water, sugar and glucose to 103°C/ 217.4°F. Pour over the condensed milk and Gelatine Mix. Add to the couverture. Emulsify. Refrigerate until use.

Pressed Sablé

150 g	5.29 oz	Crumble	
30 g	1.06 oz	puffed rice	
40 g	1.41 oz	Croquantine Flaky wafers	
6 g	0.21 oz	butter	unsalted
22 g	0.78 oz	Rustica Noble Piemontese 60%	
75 g	2.65 oz	Costa Rica 40%-36h Rondo	
15 g	0.53 oz	Cacaobutter 100% G	

Combine the dry ingredients. Melt the butter, couverture, cacao butter and Rustica Piemontese 60%. Add to the dry ingredients and mix until well combined. Pack in 6cm/ 2,4 inches discs.

Finishing

Pipe 25 g/ 0,9 oz of the Dark Chocolate Mousse in the Stone flexipan. Pipe 20 g/ 0,7 oz of the Crèmeux. Place a disc of the Dacquoise and freeze. Unmould and glaze at 35°C/ 95°F. Place on the pressed Sablé. Decorate.

Chocola

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Basic recipes

Almond Dacquoise

20 g	0.71 oz	egg white powder
200 g	7.05 oz	past. liquid egg white
100 g	3.53 oz	granulated sugar
140 g	4.94 oz	flaked almonds
30 g	1.06 oz	pastry flour type 400
130 g	4.59 oz	granulated sugar

Whisk the egg whites, egg white powder and first sugar amount to obtain a meringue. Mix the almonds, flour and second sugar amount and incorporate into the meringue.

Butter Almond Crumbles

100 g	3.53 oz	butter
100 g	3.53 oz	brown sugar
100 g	3.53 oz	pastry flour type 400
100 g	3.53 oz	almonds peeled, ground

Create a crumble with the ingredients. Refrigerate, press through a coarse sieve and bake at 160°C/ 320°F until golden brown.

Gelatine Mix

100 g	3.53 oz	gelatine powder
600 g	21.16 oz	water

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

Felchlin Marketing Material

Silicon mould for 6 "Stone" large

Felchlin products

Art. no	Products
CO27	Costa Rica 70%-72h, Rondo, Couverture, Dark
CO28	Costa Rica 40%-36h Rondo, Couverture Milk
CS11	Cacaobutter 100% G, Cacao butter Grated
DC44	Rustica Noble Piemontese 60%, hazelnut paste, coarsely crushed
HA20	Croquantine Flaky wafers
VO63	Silicon mould for 6 "Stone" large

