

# White Chocolate Raspberry

Petits Gâteaux



Recipe for 20 petits gâteaux

Recipe No.: PG20210

## Almond Dacquoise

190 g	6.7 oz	fresh egg whites
1.5 g	0.05 oz	cream of tartar 1:1
45 g	1.59 oz	granulated sugar
150 g	5.29 oz	ground almonds
150 g	5.29 oz	icing sugar
75 g	2.65 oz	desiccated coconut

Whip the egg whites, cream of tartar and granulated sugar to a meringue. Fold the ground almonds, icing sugar and desiccated coconut into the meringue. Spread onto a Silpat sheet and bake in a pre-heated oven.

Baking temperature: 200°C/ 390°F

Baking time: approx. 15 minutes

Cut in pieces of 3 x 12cm/ 1,2 x 4,7 inches.

## Choco Croquantine

400 g	14.11 oz	Choco Croquantine Flaky wafers
150 g	5.29 oz	Maracaibo Criolait 38% Rondo

Melt the Choco Croquantine at approx. 30°C/ 86°F, add the tempered couverture and mix well. Spread out on a plastic sheet, leave to set and cut out pieces of 3 x 12 cm/ 1,2 x 4,7 inches. Place the Almond Dacquoise rectangles onto the Choco Croquantine, like a sandwich and set a part.

## Raspberry Gelée

500 g	17.64 oz	raspberry purée
30 g	1.06 oz	invert sugar
12 g	0.42 oz	gelatine leaves
75 g	2.65 oz	granulated sugar

6 pieces

Boil raspberry purée, inverted sugar and granulated sugar add dissolved gelatine. Mix well. Fill up in a flexipan tube of 2 x 9cm/ 0,8 x 3,5 inches and freeze.

## White Chocolate Lime Mousse

90 g	3.17 oz	milk 3,5%
20 g	0.71 oz	glucose powder 38 DE
70 g	2.47 oz	past. liquid egg yolk
200 g	7.05 oz	milk 3,5%
4 g	0.14 oz	lime zest
120 g	4.23 oz	past. liquid egg yolk
12 g	0.42 oz	gelatine leaves
480 g	16.93 oz	Opus Blanc Sélection 35%
480 g	16.93 oz	heavy cream 35%

6 pieces  
whipped

Whip the first milk amount, glucose powder and first amount of the egg yolks foamy. Boil the second milk amount with the lime zest and add to the second amount of the egg yolks. Boil to a Creme Anglaise 82°C/ 179.6°F. Strain, add the bloomed gelatine leaves. Gently fold in the first amount of the egg yolks mixture into the Creme Anglaise. Pour over the couverture and mix well until well combined. Leave to cool to 35°C/ 95°F and delicately fold in the whipped cream.

## Setting & finishing

Pipe 1/3 of the White Chocolate Lime Mousse into the Flexipan mould 12 x 3cm/ 4,7 x 1,2 inches. Place the frozen Raspberry Gelée stick and fill with the remaining White Chocolate Lime Mousse. Place the Almond Dacquoise with the Choco Croquantine on top the Mousse. Freeze. Demould and spray the frozen pastry with a mixture of white Edelweiss 36% Couverture and 1/3 melted

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cacaobutter. Spread out a thin layer of tempered milk couverture onto a plastic sheet, leave to crystallise. Cut into squares of 12 x 3,5cm/ 4,7 x 1,4 inches and stick with some melted of couverture on the sides of the pastry. Decorate with a raspberry halves and gold leaf.

## Felchlin products

Art. no	Products
CO35	Opus Blanc Sélection 35%
CS36	Maracaibo Criolait 38% Rondo, Grand Cru couverture, milk
DK21	Choco Croquantine Flaky wafers

