

**35% OFF
CAMELITO**



**S12.C038E
FELCHLIN CAMELITO
36% MILK**

2kg
WAS £35.61

NOW £23.15
£11.58 per kilo

**THE PERFECT
INGREDIENT**



F15.60 YUZU PURÉE (FROZEN)
Origin: Japan
1kg
£38.50

Please call for further information: 0845 672 8000

Caramelito Yuzu Orange

Petits Gâteaux



Recipe for 90 petits gâteaux of 6 cm/ 2,4 inches Ø

Recipe No.: PG20127

Sablé Breton

660 g	23.28 oz	butter	unsalted
100 g	3.53 oz	almond powder	
90 g	3.17 oz	brown sugar	
140 g	4.94 oz	fresh egg yolk	
600 g	21.16 oz	pastry flour type 400	
12 g	0.42 oz	baking powder	
4 g	0.14 oz	fleur de sel	

Mix the butter, almond powder, brown sugar using a paddle. Little by little add the egg yolk. Fold in the sieved flour, baking powder and the fleur de sel. Keep well wrapped in the refrigerator. Roll out 2 mm/ 0,08 inches. Bake.

Baking temperature: 180°C/ 356°F

Baking time: approx. 15 minutes

When it is cool, spray with 31-34°C/ 87.8-93.2°F liquid cacao butter.

Yuzu Orange Crèmeux

300 g	10.58 oz	orange purée concentrate	
300 g	10.58 oz	yuzu purée	
180 g	6.35 oz	pasteurised liquid egg yolk	
225 g	7.94 oz	pasteurised liquid egg	
180 g	6.35 oz	granulated sugar	
10 g	0.35 oz	gelatine powder	
60 g	2.12 oz	water	
225 g	7.94 oz	butter	unsalted, soft

Warm the purées. Mix well the egg yolk, whole eggs and sugar. Add to the hot purée and bring to a boil while mixing thoroughly with a whisk. Add the soaked gelatine. Cool to 35°C/95°F and add the soft butter. Homogenize with a hand blender. Pour into tart rings. Freeze. For individual 6 cm/ 2,4 inches rings: 11-13 g/ 0.4-0.5 oz

Caramelito Mousse

7.5 g	0.26 oz	gelatine powder	
45 g	1.59 oz	water	
480 g	16.93 oz	Crème Anglaise	
720 g	25.4 oz	Caramelito 36% Rondo	
675 g	23.81 oz	heavy cream 35%	whipped

Dissolve the bloomed gelatine into the warm Crème Anglaise. Pour over the Caramelito 36% couverture. At 35°C/ 95°F, add the whipped heavy cream.

Caramel Glaze

720 g	25.4 oz	granulated sugar	
600 g	21.16 oz	water	warm
600 g	21.16 oz	heavy cream 35%	
40 g	1.41 oz	potato starch, Fecule	
20 g	0.71 oz	gelatine powder	
120 g	4.23 oz	water	for gelatine

Make caramel with the sugar and bring to 185°C/ 365°F. Deglaze with the warm water. Mix the cold heavy cream with the potato starch and bring to a boil while mixing. Little by little pour the caramel into the cream mixture while mixing. Strain. Add the soaked gelatine. Melt to

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40°C/104°F and use at 24°C/ 75.2°F.

Finishing & decoration

Pour the Yuzu Orange Crèmeux into a ring, freeze. Pour the Caramelito Mousse on top of the crèmeux, freeze. Remove from mould and glaze with Caramel Glaze. Place on top of the baked Sablé Breton. Decorate with gold powder and Caramelito 36% couverture.

Basic recipe

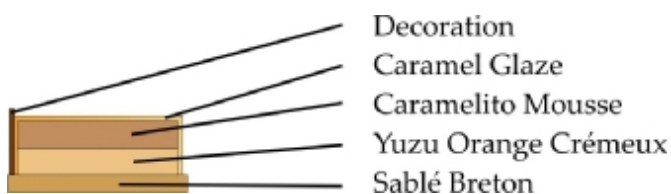
Crème Anglaise

270 g 9.52 oz milk 3,5%
270 g 9.52 oz heavy cream 35%
45 g 1.59 oz granulated sugar
135 g 4.76 oz pasteurised liquid egg yolk

Boil the milk and the heavy cream. Mix the sugar and the egg yolk before adding to the milk cream mixture. Cook to 82°C/ 179.6°F. Homogenize with a hand blender.

Felchlin products

Art. no	Products
CO38	Caramelito 36% Rondo, Couverture Milk Caramel



Decoration
Caramel Glaze
Caramelito Mousse
Yuzu Orange Crèmeux
Sablé Breton

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