

# Glazed Costa Rica Mousse & Mandarin

Petits Gateaux



Recipe for 40 petits gâteaux

Recipe No.: PG20150

## Mandarin Jelly

4 g	0.14 oz	gelatine leaves	2 pieces
250 g	8.82 oz	concentrated mandarin juice	
40 g	1.41 oz	glucose	
25 g	0.88 oz	granulated sugar	

Soak the gelatine in cold water and squeeze out well. Add to the mandarin juice and warm gently until dissolved. Remove from the heat and stir in the glucose and the sugar. Deposit into 3 cm/ 1,2 inches diameter silicone hemisphere moulds and freeze.

## Chocolate Short Pastry

260 g	9.17 oz	butter	unsalted
130 g	4.59 oz	icing sugar	
1.5 g	0.05 oz	sea salt	
135 g	4.76 oz	fresh eggs	
440 g	15.52 oz	pastry flour type 400	
40 g	1.41 oz	Cacao powder 22-24%	
30 g	1.06 oz	ground almonds	fine

Beat the butter and sugar together until light and creamy. Dissolve the salt in the egg and add in portions to the butter mixture. Continue beating until you have a well aerated creamy mixture. Sieve together the flour and Cacao powder and add the finely ground almonds. Add the flour mixture to the butter mass and mix all together until a smooth paste is formed. Wrap in cling film and leave for at least 2 hours in the refrigerator before using. Cut out bases of 2,25 cm/ 0,9 inches thickness and 5,5

cm/ 2,2 inches diameter.

## Flourless Chocolate Sponge

50 g	1.76 oz	butter	unsalted
30 g	1.06 oz	granulated sugar	
40 g	1.41 oz	fresh eggs	
70 g	2.47 oz	fresh egg yolks	
130 g	4.59 oz	Costa Rica 70%-72h, Rondo	S12.CO27E
180 g	6.35 oz	fresh egg whites	
80 g	2.82 oz	granulated sugar	

Cream the butter and sugar. Add the eggs and egg yolks and beat well. Add the melted Costa Rica 70% couverture to the butter mixture. Whisk the egg whites with the second quantity of sugar to a meringue and fold in to the chocolate butter mixture. Spread into a red Quadro silicone form and bake.

Baking temperature: 180°C/ 356°F

Baking time: 15 minutes

## Milk Chocolate Mousse

380 g	13.4 oz	Costa Rica 40%-36h Rondo	S12.CO28E	special order
100 g	3.53 oz	Costa Rica 70%-72h, Rondo	S12.CO27E	
320 g	11.29 oz	Creme Anglaise		
450 g	15.87 oz	heavy cream 35%		lightly whipped

Melt the two Grand Cru Costa Rica couvertures together to 45°C/ 113°F. Warm the Creme Anglaise gently to 45°C/ 113°F and form a ganache together with the couverture. Carefully mix in the lightly whipped cream. Use at 40°C/ 104°F.

www.felchlin.com

TOWN & COUNTRY  
FINE FOODS

Telephone 0845 672 8000

Condirama

ATELIER DES SAVEURS

Felchlin

SWITZERLAND

Fax 01753 691774

orders@tcfinefoods.co.uk

# Glazed Costa Rica Mousse & Mandarin

Petits Gateaux

## Finishing

200 g 7.05 oz Praline Croquantine S12.DC14E

Cut out 4 cm/ 1,6 inches diameter bases from the Flourless Chocolate Sponge. Warm up the Praline Croquantine to 28°C/ 82.4°F and pipe on 5 g/ 0,18 oz of the Praline Croquantine onto each base. Chill until set and then place into metal rings of 4,5 cm/ 1,8 inches diameter. Lay on a frozen Mandarin Jelly hemisphere and then pipe on 30 g/ 1,06 oz of the Chocolate Mousse over the Mandarin Jelly. Freeze and remove from the metal rings, then glaze with Dark Chocolate Glaze. Place on a Chocolate Short Pastry Disc. Decorate with chocolate as required.



## Basic recipes

### Crème Anglaise

500 g 17.64 oz milk 3,5%  
500 g 17.64 oz heavy cream 35%  
100 g 3.53 oz granulated sugar  
200 g 7.05 oz past. liquid egg yolk

Bring the milk and the cream to a boil. Whip the sugar and the egg yolks to obtain a smooth mix and add to the hot liquid. Heat to 84°C/ 183.2°F, homogenise using a hand blender.

### Dark Chocolate Glaze

180 g 6.35 oz water  
280 g 9.88 oz granulated sugar  
200 g 7.05 oz glucose  
420 g 14.82 oz heavy cream 35%  
180 g 6.35 oz Gelatine Mix, gold  
360 g 12.7 oz Maracaibo 65% S12.CO59E  
120 g 4.23 oz Maracaibo 88% special order

Boil the water, sugar and glucose to 125°C/ 257°F. Boil the heavy cream and add the Gelatine Mix, dissolve. Add the couverture, incorporate the boiled sugar. Homogenise using a hand blender. Use for further processing at approx. 35-40°C/ 95-104°F.

### Felchlin Marketing Material

Silicon frame red

#### Felchlin products

Art. no	Products
S12.CO27E	Costa Rica 70%-72h, Rondo, Couverture, Dark
S12.CO28E	Costa Rica 40%-36h Rondo, Couverture Milk
S12.CO59E	Maracaibo 65%, Grand Cru couverture, dark
S12.CO88E	Maracaibo 88%, Grand Cru couverture, dark
S12.DC14E	Praline Croquantine, almond cream with flaky wafers
S12.HA01E	Cacao powder 22-24%
S12.VO30E	Silicon frame red

special order

special order

www.felchlin.com

TOWN & COUNTRY  
FINE FOODS

Telephone 0845 672 8000

Condirama  
ATELIER DES SAVEURS

Felchlin  
SWITZERLAND

Fax 01753 691774

orders@tcfinefoods.co.uk