

# Glazed Bionda Mousse

Petits Gâteaux



Recipe for 25 Petits Gâteaux

Recipe No.: PG20206

## Choco Croquantine

**Choco Croquantine Flaky wafers**

Roll Choco Croquantine out between 2 x Silpat mats to 3mm/ 0,1 inch and chill. Cut out rounds of 5cm/ 2 inches and store in the fridge at 5°C/ 41°F.

## Caramel Brûlé

100 g 3.53 oz **Caramel brûlé fleur de sel**

Gently warm Caramel Brûlé to a pipeable consistency.

## 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**

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 cocoa 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 fridge before using. Cut out bases of 2,25mm/ 0.09 inches thickness and 7cm/ 2,8 inches diameter.

After resting in the fridge for another hour bake.

Baking temperature: 190°C/ 374°F

Baking time: approx. 15 minutes

## Crème Anglaise

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

Bring the milk and the cream to the boil and mix the egg yolk and sugar together. Combine the 2 mixtures and heat carefully until the anglaise thickens, not going over 85°C/ 185°F. Strain and chill until required.

## Almond Sponge

320 g 11.29 oz **California almond paste 1:1**  
1.5 g 0.05 oz **sea salt**  
115 g 4.06 oz **fresh eggs**  
200 g 7.05 oz **fresh eggs**  
80 g 2.82 oz **granulated sugar**  
100 g 3.53 oz **butter** melted  
50 g 1.76 oz **corn meal**  
5 g 0.18 oz **baking powder**

Beat the California almond paste with the salt and the first amount of egg together until smooth. Add the sugar and the second amount of egg and beat for approx. 10 minutes until you have a well aerated sponge. Stir in the melted butter and the cornflour sieved together with the baking powder, bake on Silpat.

Baking temperature: 200°C/ 392°F

Baking time: approx. 13-15 minutes

Yields 1 x 60x40cm/ 23,6 x 15,7 inches tray

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## Bionda Chocolate Mousse

120 g	4.23 oz	Crème Anglaise	
300 g	10.58 oz	Bionda 36%	
4 g	0.14 oz	gelatine leaves	2 pieces
380 g	13.4 oz	heavy cream 35%	whipped

Melt the Bionda to 45°C/ 113°F. Warm the crème anglaise gently to 45°C/ 113°F, add the soaked gelatine to dissolve and form a ganache together with the couverture.

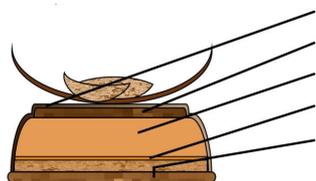
Carefully mix in the lightly whipped cream. Use at 40°C/ 104°F.

## Finishing

Cut out a 6cm/ 2,4 inches disc of almond sponge and place in the bottom of a 6cm 15mm high ring. Pipe on 3g/ 0,1 oz of the softened Caramel Brûlé. Pipe in 20g/ 0,7 oz of the Bionda Chocolate Mousse, spread level and chill to set. Lay on the cut out discs of Choco Croquantine and freeze. Remove from the rings and glaze thinly with Choco Brillant or a chocolate glaze and lay on the Short Pastry bases. Decorate with chocolate as required.

### Felchlin products

Art. no	Products
CO49	Bionda 36%, Couverture White Caramel Rondo
DK21	Choco Croquantine Flaky wafers
HA01	Cacao powder 22-24%
KK43	California almond paste 1:1
TM01	Caramel brûlé fleur de sel, Cream caramel Salt



Decoration & Chocolate glaze  
Choco Croquantine disc  
Bionda Chocolate Mousse  
Caramel Brûlé  
Almond Dacquoise placed on  
Chocolate Short Pastry