

Bionda Mandarin & Orange

Entremets



Recipe for 1 frame of 36 x 56 cm

Recipe No.: TO20216

Sablé Dough

1000 g	35.27 oz	pastry flour type 400	
500 g	17.64 oz	butter	unsalted, soft
2 g	0.07 oz	salt	
260 g	9.17 oz	granulated sugar	
260 g	9.17 oz	fresh eggs	

Mix the flour with the soft butter and the salt. Whisk the sugar with the eggs. Add to the flour mixture and mix until well combined. Wrap in a plastic film and store in the refrigerator. Roll out at 2 3/4mm/ 0,11 inches and bake in a frame of 36 x 56cm/ 14,1 x 22 inches.

Baking temperature: 190°C/ 374°F

Baking time: 10-15 minutes

Pain de Gênes Orange

520 g	18.34 oz	California almond paste 1:1	
715 g	25.22 oz	fresh eggs	
150 g	5.29 oz	olive oil	
104 g	3.67 oz	pastry flour type 400	
2.5 g	0.09 oz	baking powder	
5 g	0.18 oz	salt	
		orange zest	5 pieces

Warm the California Almond paste in a micro-wave oven. Start mixing the almond paste with the paddle at medium speed by adding the eggs little by little. Then switch from the paddle to the whisk. When the mixture is whipped, slowly add the olive oil at low speed. Sieve the flour and baking powder and add the salt. Add the orange zest and bake in a frame of 36 x 56 cm/ 14,2 x 22 inches

Baking temperature: 170°C/ 338°F

Baking time: 20-25 minutes

Leave to cool down and store in the freezer.

Citrus Cremeux

600 g	21.16 oz	mandarin purée no added sugar	
600 g	21.16 oz	william pear purée with 11% invert sugar	
300 g	10.58 oz	granulated sugar	
18 g	0.63 oz	pectin NH	
300 g	10.58 oz	butter	unsalted, cubes
600 g	21.16 oz	mandarin purée no added sugar	
150 g	5.29 oz	kalamansi purée	cold

Warm the 1st quantity of mandarin purée with the pear purée at 50°C/ 122°F. Mix the sugar with the pectin together and gradually add to the purées while stirring with a whisk. Bring to a boil while stirring with a spatula. Add the cold cubes of butter. When the butter is melted, add the second quantity of cold mandarin purée and cold kalamansi purée. Homogenise with a hand blender.

Bionda Pastry Cream

40 g	1.41 oz	corn starch	
400 g	14.11 oz	milk 3,5%	
150 g	5.29 oz	heavy cream 35%	
55 g	1.94 oz	Sugar for Stabilisation	
100 g	3.53 oz	fresh egg yolks	
40 g	1.41 oz	granulated sugar	
40 g	1.41 oz	Gelatine Mix	
300 g	10.58 oz	Bionda 36%	

Dissolve the corn starch with some of the cold milk. Boil the remaining milk, cream and the Sugar for Stabilisation. Combine the egg yolks, sugar and dissolved corn starch

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and whip to obtain a creamy white mixture. Stir the hot liquid into the egg yolk mixture and bring to a boil while mixing with a whisk. Add the Gelatine Mix. Add the couverture and stir in thoroughly. Pour onto a tray covered with plastic film. Cover with another plastic film and refrigerate immediately. Beat cold as required.

Bionda Diplomat Cream

500 g 17.64 oz Bionda Pastry Cream
150 g 5.29 oz heavy cream 35% whipped

Stir the Bionda Pastry Cream to obtain a smooth mass. In two lots delicately fold in the whipped heavy cream. Place the cream in the refrigerator.

Chocolate Platelets

500 g 17.64 oz Maracaibo Clasificado 65% Rondo

Spread a thin layer of tempered Maracaibo Clasificado 65% couverture onto a plastic sheet. When it starts crystallising, cut rectangle of 3 x 8cm/ 1,2 x 3,14 inches.

Finishing

300 g 10.58 oz Choco Croquantine Flaky wafers

Melt the Choco Croquantine to 28-32°C/ 82.4- 89.6°F and spread it onto the cold baked sablé dough. Put a frame 36 x 56cm/ 14.2 x 22 inches and pour 1kg/ 35.3 oz of the Citrus Cremeux on top of the spreaded Choco Croquantine. Lay on the Orange Pain de Gênes. Pour the rest of the Citrus Cremeux over. Place in the freezer. Cut rectangles of 20 x 8cm/ 7,9 x 3,1 inches. Decorate with a Chocolate Platelet. Pipe on the Bionda Diplomat cream with a St Honoré tip. Decorate with chocolate decoration.

Basic recipes

Gelatine Mix

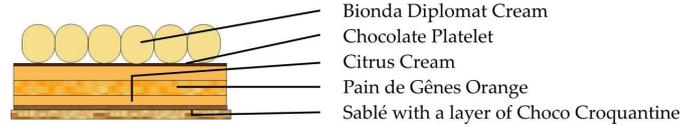
100 g 3.53 oz gelatine powder
600 g 21.16 oz water

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

Sugar for Stabilisation

90 g 3.17 oz granulated sugar
5 g 0.18 oz carrageenan
3 g 0.11 oz locust bean gum flour
3 g 0.11 oz mono- and diglycerides of fatty acids

Mix all the ingredients together.



Felchlin products

Art. no	Products
CO49	Bionda 36%, Couverture White Caramel Rondo
CS59	Maracaibo Clasificado 65% Rondo, Grand Cru couverture, dark
DK21	Choco Croquantine Flaky wafers
KK43	California almond paste 1:1