

Chocolate Passion Fruit Moelleux

Plated Desserts



Recipe for 30 plated desserts

Recipe No.: DE30050

Sao Palme Passion Fruit Ganache

100 g	3.53 oz	heavy cream 35%
100 g	3.53 oz	passion fruit purée unsweetened
200 g	7.05 oz	Sao Palme 36%

Boil separately the heavy cream and the unsweetened passion fruit purée. Mix together. Pour the warm liquid over the Sao Palme 36% couverture. Make a nice ganache. When the ganache is 30-35°C/ 86-95°F, homogenize using a hand blender. Pipe 11g/ 0.4 oz in a half-sphere mold of 1.5cm/ 0.6 inches in diameter and 3cm/ 1.2 inches deep. Freeze.

Chocolate Moelleux

390 g	13.76 oz	Sao Palme 60%
390 g	13.76 oz	Butter unsalted
715 g	25.22 oz	fresh eggs
520 g	18.34 oz	granulated sugar
208 g	7.34 oz	pastry flour type 400

Melt the Sao Palme 60% couverture, add the butter and blend with the paddle. Mix the eggs, the sugar and the pastry flour. Incorporate the melted couverture-butter-mixture. Mix, using a paddle. Cool. Grease a 6cm/ 2.4 inches ring in diameter, line the base and the edge/ 5cm/ 2 inches high with baking paper. Pipe 30g/ 1.1 oz of the biscuit mixture into the ring. Place a frozen half-sphere Sao Palme Passion Fruit Ganache, pipe again 20g/ 0.7 oz of the Moelleux mixture. Refrigerate and bake. Baking temperature: 180°C/ 356°F, convection oven. Baking time: 11 minutes

Sao Palme Ice Cream

300 g	10.58 oz	milk 3,5%
100 g	3.53 oz	heavy cream 35%
125 g	4.41 oz	granulated sugar
80 g	2.82 oz	pasteurized liquid egg yolk
100 g	3.53 oz	Sao Palme 60%
30 g	1.06 oz	Cacao Nibs Qroqant Ghana

Warm the milk and the heavy cream. Mix the sugar with the egg yolk. Slowly warm all the ingredients together to 82°C/ 179.6°F while mixing. Pour over the Sao Palme 60% couverture. Immediately freeze in an ice cream machine. Finally add the Cacao Nibs Qroqant.

Passion Fruit Jelly

250 g	8.82 oz	passion fruit purée unsweetened
60 g	2.12 oz	granulated sugar
3.5 g	0.12 oz	pectin NH

Boil the unsweetened passion fruit purée. Mix the sugar and the pectin NH. Slowly add to the purée. Give a boil for 2 minutes while mixing. Pour into a round and oval fleximold. Freeze.

To assemble

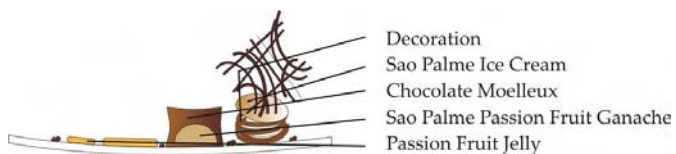
While the Chocolate Moelleux is baking, dispatch some frozen Passion Fruit Jelly on the plate. Place the baked Chocolate Moelleux on the plate. Make a quenelle of the Sao Palme Ice Cream mixed with the Cacao Nibs. Decorate with some tempered couverture decor.

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Felchlin Products

Art. no	Products
S12.CA23E	Cacao Nibs Qroqant Ghana, Cacao nibs Roasted Caramelized
S12.CR18E	Sao Palme 36%, milk couverture, Rondo
S12.CR19E	Sao Palme 60%, dark couverture, Rondo
F15.27	Passion Fruit Purée
SP110	Pectin NH



Decoration
 Sao Palme Ice Cream
 Chocolate Moelleux
 Sao Palme Passion Fruit Ganache
 Passion Fruit Jelly