

Chocolate Caramelosa Mousse Travel Cake

Petits Gâteaux



RECIPE QUANTITY	50 petits gâteaux	RECIPE NUMBER	PG20278
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Chocolate Caramelosa Mousse Travel Cake

1750 g Chocolate mousse for all seasons	61.73oz
430 g Chocolate soil	15.17oz
800 g Caramelito Croquantine	28.22oz

Finishing

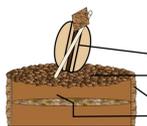
Butter the ring moulds. Fill half way with the Chocolate cake batter. Add the marble size piece of Caramelosa. Cover with cake batter and top with crumbled Chocolate soil and bake.

Baking temperature: 165°C/ 329°F

Baking time: 15 minutes

Allow to set in the refrigerator and dip in the melted Caramelosa Croquant (35°C/ 95°F). Garnish with a chocolate plaque and mini macaron of choice.

Structure



Decor & macaron
Chocolate soil
Caramelos Croquant
Chocolate mousse & Caramelos insert

Heat the first cream amount and glucose and bring to a boil. Pour over the chocolate and mix till smooth ganache is formed. Whip the second cream amount to soft peak and fold into the ganache. Allow to set in the refrigerator.

Chocolate soil

100 g granulated sugar	3.53oz
80 g pastry flour type 400	2.82oz
30 g Cacao powder 20-22%	1.06oz
2 g fleur de sel	0.07oz
120 g butter	4.23oz
100 g almonds peeled, ground	3.53oz

Mix butter and granulated sugar well. Add almond powder. Slowly fold in sieved pastry flour and Cacao powder and salt. Let the dough rest and form to crumble. Bake in the preheated oven.

Baking temperature: 180°C/ 356°F

Baking time: approx. 15 minutes

Caramelito Croquantine

750 g Caramelito 36%, milk couverture caramel Rondo	26.46oz
250 g Praline Croquantine, praline cream almonds flaky wafers	8.82oz

Mix both ingredients together and heat to 35°C/ 95°F.

FELCHLIN PRODUCTS

CO38 Caramelito 36%, milk couverture caramel Rondo

CO45 Sao Palme 75%, dark couverture Rondo

DC14 Praline Croquantine, praline cream almonds flaky wafers

HA01 Cacao powder 20-22%

Basic recipes

Chocolate mousse for all seasons

500 g Sao Palme 75%, dark couverture Rondo	17.64oz
250 g glucose	8.82oz
500 g heavy cream 35% liquid	17.64oz
500 g heavy cream 35% whipped	17.64oz