

Mango Passion Dolce

Petits Gâteaux



Recipe for 20 Petits Gâteaux

Recipe No.: PG20209

Sablé Breton

330 g	11.64 oz	butter	unsalted
50 g	1.76 oz	ground almonds	
50 g	1.76 oz	brown sugar	
70 g	2.47 oz	fresh egg yolks	
300 g	10.58 oz	pastry flour type 400	
6 g	0.21 oz	baking powder	
2 g	0.07 oz	fleur de sel	

Mix the butter, almond powder, brown sugar using a paddle. Little by little add the egg yolk. Fold in the sieved flour, baking powder and fleur de sel. Store well wrapped in the refrigerator. Roll out 2 mm/ 0,08 inches, cut pieces of 12 x 3cm/ 4,7 x 1,2 inches and bake.

Baking temperature: 180°C/ 356°F

Baking time: approx. 15 minutes

When it is cool, spray with 31-34°C/ 87.8-93.2°F liquid cocoa butter.

Mango Passion Fruit Cremeux

300 g	10.58 oz	mango purée	
300 g	10.58 oz	passion fruit purée	
180 g	6.35 oz	past. liquid egg yolk	
230 g	8.11 oz	pasteurised liquid egg	
180 g	6.35 oz	granulated sugar	
14 g	0.49 oz	gelatine leaves	7 pieces
84 g	2.96 oz	water	
230 g	8.11 oz	butter	unsalted

Warm the purées. Whip the egg yolks, whole eggs and sugar. Add to the warm purée and bring to a boil while mixing thoroughly with a whisk. Add the soaked gelatine leaves. Cool to 35°C/ 95°F and add the soft butter.

Homogenise with a hand blender. Pour into a frame of 60 x 8cm/ 23,6 x 3,1 inches and freeze.

Bionda Mousse

8 g	0.28 oz	gelatine powder	
45 g	1.59 oz	water	
480 g	16.93 oz	Crème Anglaise	
720 g	25.4 oz	Bionda 36%	
680 g	23.99 oz	heavy cream 35%	whipped

Dissolve the bloomed gelatine into the warm Crème Anglaise. Pour over the Bionda 36% couverture. At 35°C/ 95°F add the whipped cream.

Pour the Bionda Mousse on top of the Mango Passion Fruit Cremeux and freeze.

Caramel Glaze

720 g	25.4 oz	granulated sugar	
600 g	21.16 oz	water	
600 g	21.16 oz	heavy cream 35%	warm
40 g	1.41 oz	potato starch, Fecule	
20 g	0.71 oz	gelatine powder	
120 g	4.23 oz	water	

Make a light caramel with the sugar and bring to 185°C/ 365°F. Deglaze with the warm water. Mix the warm heavy cream with the potato starch and bring to a boil while mixing continuously. Little by little pour the caramel into the warm mixture and continue mixing. Strain. Add the soaked gelatine, melt at 40°C/ 104°F.

Finishing

Demould the frozen Mango Passion Dolce and glaze the log with the Caramel Glaze of 35°C/ 95°F. Cut into

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pieces of 2 x 10cm/ 0,8 x 3,9 inches and place onto the Sablé Breton Cookie. Decorate with a chocolate square, which has been sprayed with red coloured cacaobutter and silver leaves.

Basic recipe

Crème Anglaise

270 g 9.52 oz milk 3,5%

270 g 9.52 oz heavy cream 35%

50 g 1.76 oz granulated sugar

140 g 4.94 oz past. liquid egg yolk

Boil the milk and the heavy cream. Mix the sugar and the egg yolk before adding to the milk cream mixture. Cook to 82°C/ 179.6°F. Strain and homogenise with a hand blender.

Felchlin products

Art. no	Products
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CO49	Bionda 36%, Couverture White Caramel Rondo
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