

Fruit of the Pods

Petits Gâteaux



RECIPE QUANTITY	50 pieces	RECIPE NUMBER	PG20280
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Fruit of the Pods

1000 g Chocolate mousse for all seasons	35.27oz	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.
250 g Blueberrynosa, blueberry filling	8.82oz	
200 g Choco Croquantine, cacao cream flaky wafers	7.05oz	
500 g ChocoBrillant glaze	17.64oz	

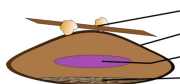
Felchlin Marketing Material

Formaflex for 6 "Cabosse"	0oz
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Finishing

Line the cocoa pod silicone mould with Chocolate mousse. Fill the cavity with the Osa filling of choice. Cover the remaining mould with Chocolate mousse and freeze solid. Apply a thin layer of Choco Croquantine on the base. Glaze in thin layered of ChocoBrillant. Garnish as desired.

Structure



Decor
ChocoBrillant glaze
Chocolate mousse & Fruit insert
Choco Croquantine layer

ChocoBrillant glaze

400 g Choco Brillant Dark, dark coating	14.11oz
100 g Sugar Syrup 30°Bé	3.53oz

Mix together the ingredients and heat to 35-40°C/ 95-104°F.

Sugar Syrup 30°Bé

1000 g water	35.27oz
1350 g granulated sugar	47.62oz

Boil the syrup to 30°Bé. Leave to cool.

FELCHLIN PRODUCTS

CO45 Sao Palme 75%, dark couverture Rondo
DF41 Blueberrynosa, blueberry filling
DK21 Choco Croquantine, cacao cream flaky wafers
TM99 Choco Brillant Dark, dark coating
VM54 Formaflex for 6 "Cabosse"

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

www.felchlin.com

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FELCHLIN ARTICLE PROMOTIONS



VM54 Formaflex for 6 "Cabosse"

75 x 21 x 47 mm