

# Intenso Sensation

## Petits Gâteaux



<b>RECIPE QUANTITY</b>	15 silicon savarin moulds	<b>RECIPE NUMBER</b>	PG20282
------------------------	---------------------------	----------------------	---------

### Intenso Sensation

1640 g Cake mixture & California	57.85oz
530 g Crèmeux Intenso	18.7oz
635 g Orange gelée	22.4oz
100 g Grenada 65%, dark couverture Rondo	3.53oz

### Almond Cake

Slowly fill up the mixture 2/3 into silicon savarin moulds. Bake in the preheated oven.

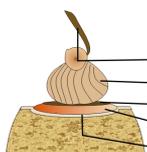
Baking temperature: 200°C/ 392°F

Baking time: approx. 20 minutes

### Finishing

Spread out on a plastic sheet a thin layer of any kind of tempered dark couverture. Leave to crystallise. Before setting, cut out by using a cutter disc of 3 mm/ 0,12 inches. Dust the baked Intenso Sensation cake with some icing sugar or decoration powder. By using a spoon, add some Orange gelée into it. Place the chocolate disc on it. By using a star tube pipe a rosette as desired. Decorate with a chocolate spirale, gold leaves and a piece of roasted hazelnut.

### Structure



- Decoration
- Crèmeux Intenso rosette
- Chocolate disc
- Orange gelée
- Almond cake dusted with icing sugar

### Basic recipes

#### Cake mixture & California

340 g California 1:1, almond paste	11.99oz
160 g Gianduja M Intenso Gianduja Milk Almonds Bar	5.64oz
290 g fresh egg whites	10.23oz
300 g granulated sugar	10.58oz
170 g pastry flour type 400	6oz
280 g butter liquid, warm	9.88oz
100 g almonds roasted, chopped	3.53oz

Mix the California almond paste 1:1, the melted Gianduja M Intenso and stir until well combined. Slowly add the liquid egg whites, the sugar and mix all ingredients until well combined. Incorporate the liquid warm butter, the pastry flour and the chopped almonds.

#### Crèmeux Intenso

350 g heavy cream 35%	12.35oz
180 g Gianduja M Intenso Gianduja Milk Almonds Bar	6.35oz

Boil the heavy cream and add the chopped Gianduja Intenso. Mix until well combined. Homogenise by using a handblender. Set in the refrigerator overnight. Slowly whip.

#### Orange gelée

325 g Orange compote	11.46oz
70 g orange purée concentrate	2.47oz
70 g water	2.47oz
3 g pectin NH	0.11oz
170 g granulated sugar	6oz

Strain and wash the Orange compote in cold water. Chop the entire oranges in small pieces. Add the remaining ingredients and boil the whole mixture once again for approx 2-3 minutes. Cool down in the refrigerator.

#### Orange compote

540 g oranges (3 Stück) 2-3 pieces	19.05oz
1000 g water	35.27oz
10 g salt	0.35oz

Boil the water and add the whole oranges. Let cook until soft.

### FELCHLIN PRODUCTS

- CP74 Gianduja M Intenso Gianduja Milk Almonds Bar
- CR44 Grenada 65%, dark couverture Rondo
- KK43 California 1:1, almond paste