

Piemont Costa Rica Dessert

Plated Desserts



Recipe for 30 plated desserts

Recipe No.: DE30073

Flourless Chocolate Sponge

380 g	13.4 oz	butter	unsalted, melted
100 g	3.53 oz	granulated sugar	
200 g	7.05 oz	fresh eggs	
210 g	7.41 oz	fresh egg yolks	
500 g	17.64 oz	Costa Rica 70%-72h, Rondo	
670 g	23.63 oz	fresh egg whites	
250 g	8.82 oz	granulated sugar	

Mix melted butter, the first part of granulated sugar, whole eggs and egg yolk well. Add the warm couverture into the mixture. Whisk egg white and the second part of granulated sugar to a stiff meringue and fold into the mixture, bake in the preheated oven.

Baking temperature: 160°C/ 320°F

Baking time: approx. 12 minutes

Yield for 1 tray of 400 x 600 mm/ 15.7 x 23.6 inches

Ganache

180 g	6.35 oz	heavy cream 35%	
40 g	1.41 oz	past. liquid egg yolk	
20 g	0.71 oz	granulated sugar	
60 g	2.12 oz	Maracaibo Criolait 38% Rondo	
60 g	2.12 oz	Costa Rica 70%-72h, Rondo	

Make a Cream Anglaise with the heavy cream, egg yolk and granulated sugar. Pour over the milk couverture and dark couvertures and mix well until dissolved.

Croustillant Bottom

55 g	1.94 oz	Costa Rica 70%-72h, Rondo	
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140 g	4.94 oz	Praline paste 1:1	
130 g	4.59 oz	Croquantine Flaky wafers	

Warm the couverture and the Praline Paste 1:1. Add the Croquantine flaky wafers and mix well.

Piemont Mousseline

60 g	2.12 oz	past. liquid egg yolk	
25 g	0.88 oz	pasteurised liquid egg	
75 g	2.65 oz	sugar syrup	1:2
8 g	0.28 oz	gelatine leaves	
90 g	3.17 oz	heavy cream 35%	liquid, hot
300 g	10.58 oz	Maracaibo Piemont Gianduja dark	
50 g	1.76 oz	Maracaibo Criolait 38% Rondo	
390 g	13.76 oz	heavy cream 35%	lightly whipped

Heat egg yolk, whole eggs and sugar syrup in the water bath up to 85°C/ 185°F. Beat until cold. Mix the bloomed gelatine leaves with the hot heavy cream and make a ganache with the Maracaibo Piemont Gianduja dark and Maracaibo Criolait 38% couverture (temperature at approx. 37°C/ 99°F). Fold in the lightly whipped heavy cream.

To assemble & decorate

Spread the Croustillant Bottom into a frame of 310 x 310 x 5 mm/ 12 x 12 x 0.2 inches and place one layer of Flourless Chocolate Sponge. Spread the Crudo Ganache onto the Flourless Chocolate Sponge and place another Sponge on top. Finally, evenly spread the Piemont Mousseline. Freeze. Spray with couverture and cut rectangles of 3 x 10 cm/ 1.2 x 3.9 inches. Brush the plate with some caramel sauce and place the dessert on it. Add a thin chocolate rectangle with hazelnuts on top and

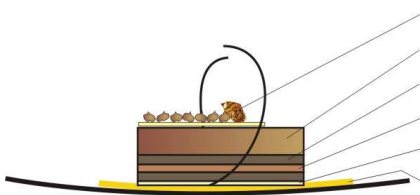
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add a gold leave. Garnish with a chocolate spiral on each side. Serve.

Felchlin products

Art. no	Products
CO27	Costa Rica 70%-72h, Rondo, Couverture, Dark
CP88	Maracaibo Piemont Gianduja dark
CS36	Maracaibo Criolait 38% Rondo, Grand Cru couverture, milk
DC46	Praline paste 1:1, hazelnut paste
HA20	Croquantine Flaky wafers



Decoration
Piemont Mousseline
Flourless Sponge
Chocolate Ganache
Croustillant Bottom
Caramel Sauce