

Marshmallow & Raspberry Gelée

with Choco Croquantine



Recipe for 2.497 kg/ approx. 200 pralines

Recipe No.: PR10456

Casting of mould

30 g 1.06 oz Cacaobutter 100% G red coloured
650 g 22.93 oz Grenada 65% Rondo

Spray the mould with red coloured cacao butter and mould with Grand Cru Grenada 65% dark couverture.

Choco Croquantine

350 g 12.35 oz Choco Croquantine Flaky wafers

Roll out chocolate croquantine between 2 silicone mats to 3,5mm/ 0,14 inches and chill in the refrigerator.

When cool and firm, remove the mats and cut out circles of approximately 22-25mm/ 0,9-1 inches.

Raspberry Gelée

60 g 2.12 oz granulated sugar
4 g 0.14 oz pectin, yellow ribbon
170 g 6 oz raspberry purée
50 g 1.76 oz raspberry purée
200 g 7.05 oz granulated sugar
15 g 0.53 oz glucose

Mix the first amount of sugar together with the pectin. Heat the first amount of fruit puree to 80°C/ 176°F and gradually add the sugar/pectin mixture. Boil for a minute stirring continuously, add the second amount of sugar and glucose and cook to 104°C/ 219.2°F. Boil the second amount of Raspberry puree and add to the rest. Pour into a bowl, cover with cling film and leave to set at room temperature. When cool blend till smooth with a hand blender and fill into a disposable piping bag.

Vanilla Marshmallow

500 g 17.64 oz granulated sugar
300 g 10.58 oz water
90 g 3.17 oz fresh egg whites
50 g 1.76 oz invert sugar
20 g 0.71 oz gelatine leaves 10 pieces
8 g 0.28 oz Bourbon vanilla bean 2 pods

Soak the gelatine leaves in cold water.

Split the vanilla pod, scrape out the seeds then add both the pod and seeds to the water and sugar and heat to 80°C/ 176°F. Cover and leave to infuse for 20 minutes, strain into a fresh saucepan and boil to 125°C/ 257°F.

When the sugar solution has reached 110°C/ 230°F start whisking the egg whites and invert sugar and whisk until you have a well aerated meringue. Pour the hot syrup slowly into the meringue mixture. Continue whisking and add the gelatine. Whisk further until you obtain a stable and pipeable mixture.

Finishing

Pipe 1g/ 0,04 oz of the fruit gelée into the preformed chocolate moulds. Leave for a short time until a skin forms then pipe in the vanilla marshmallow until 5mm/ 0,2 inches from the top of the mould. Lay on the cut out piece of chocolate croquantine and leave to set at room temperature for 20 minutes.

Cover with tempered Grand Cru Grenada 65% Dark Couverture.

Refrigerate at 5°C for approx. 30 minutes. Remove from the mould.

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| Art. no | Products |
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| CR44 | Grenada 65% Rondo, Grand Cru Couverture Dark |
| CS11 | Cacaobutter 100% G, Cacao butter Grated |
| DK21 | Choco Croquantine Flaky wafers |

