

Concept 9 Petits Gâteaux

Petits Gâteaux



RECIPE QUANTITY	18 petits gâteaux	RECIPE NUMBER	PG20281
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Concept 9 Petits Gâteaux

800 g Dense Chocolate cake & Sao Palme 75%	28.22oz
600 g Syrup	21.16oz
545 g Caramel cream	19.22oz
530 g Raspberry cream	18.7oz
605 g Chocolate cream	21.34oz
315 g Orange marmalade	11.11oz
255 g Raspberry Jam	8.99oz
180 g Chocolate Praline marmalade	6.35oz
1115 g Caramel Glaze & Maracaibo 65%	39.33oz
695 g Red Chocolate glaze	24.52oz
220 g Dark ChocoBrillant glaze	7.76oz
550 g Pulverised Chocolate	19.4oz

Finishing

Pipe the cake batter in 7 cm/ inches savarin moulds to get 18 cakes. Bake at 180°C/356°F.

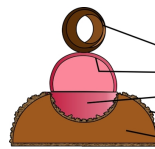
Assembly

The idea of concept 9 is to make different petit gâteaux with a few elements. We have 3 marmalades, three creams and a baked cake. The idea is to be able to take a soaked base cake pipe a jelly/marmalade (praline, orange, raspberry) and top with any cream of choice (caramel, chocolate, raspberry).

Apply a bit of thinned down neutral glaze on the baked cakes, placed the pulverised chocolate. Spray with dark chocolate

spray. Fill with jelly/marmalade of your choice and top with a cream.

Structure



Chocolate decoration
Cream enrobed with Fruit glaze
Marmalade or jam filling
Couverture & Cacao nibs coating
Dense Chocolate cake

Basic recipes

Dense Chocolate cake & Sao Palme 75%

190 g hazelnuts raw, ground	6.7oz
190 g granulated sugar	6.7oz
30 g pastry flour type 400	1.06oz
1 g baking powder	0.04oz
100 g butter melted	3.53oz
190 g fresh eggs	6.7oz
100 g Sao Palme 75%, dark couverture Rondo	3.53oz

Combine the dry ingredients. Add the eggs, melted butter and Sao Palme 75% chocolate.

Syrup

200 g water	7.05oz
375 g granulated sugar	13.23oz
25 g glucose	0.88oz

Bring the water, sugar and glucose to a boil. Refrigerate.

Caramel cream

90 g granulated sugar	3.17oz
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15 g glucose	0.53oz
288 g heavy cream 35%	10.16oz
75 g past. liquid egg yolk	2.65oz
28 g Gelatine mix	0.99oz
50 g heavy cream 35%	1.76oz

Make a caramel with the glucose and sugar. Deglaze with the hot cream. Make an anglaise with the yolks. Add the Gelatine mix. Cool and fold in the cream.

Gelatine mix

100 g gelatine powder	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 minutes in cold water. Use for further processing or refrigerate.

Raspberry cream

125 g raspberry purée	4.41oz
100 g granulated sugar	3.53oz
65 g fresh eggs	2.29oz
95 g past. liquid egg yolk	3.35oz
125 g butter	4.41oz
21 g Gelatine mix	0.74oz

Heat the raspberry purée and the sugar. Make a raspberry anglaise with the eggs and yolks. Add the Gelatine mix. Cool and add the butter. Emulsify.

Chocolate cream

350 g heavy cream 35%	12.35oz
90 g past. liquid egg yolk	3.17oz
45 g granulated sugar	1.59oz
90 g Sao Palme 60%, dark couverture Rondo	3.17oz

Concept 9 Petits Gâteaux

Petits Gâteaux

30 g Sao Palme 75%, dark couverture Rondo 1.06oz

Make an anglaise pour over the couvertures. Emulsify.

Orange marmalade

165 g Blanched oranges chopped 5.82oz
 35 g orange & orange amère purée 1.23oz
 35 g water 1.23oz
 83 g granulated sugar 2.93oz
 1 g pectin NH 0.04oz

Combine all ingredients and bring to a boil. Cook until marmalade consistency. Refrigerate.

Blanched oranges

360 g oranges 2 pc 12.7oz
 650 g water 22.93oz
 20 g salt 0.71oz

Dock the oranges and blanch them in boiling water with salt until they soften a bit. Rinse in cold water.

Raspberry Jam

170 g raspberry purée 6oz
 80 g granulated sugar 2.82oz
 3 g pectin, yellow ribbon 0.11oz
 6 g lemon juice 0.21oz

Combine the raspberry purée, sugar and pectin. Bring to a boil. Add the lemon juice and refrigerate.

Chocolate Praline marmalade

150 g Praline paste 1:1, praline mass hazelnuts 5.29oz
 30 g Sao Palme 60%, dark couverture Rondo 1.06oz

Warm both ingredients to 35°C/ 95°F and combine.

Caramel Glaze & Maracaibo 65%

430 g granulated sugar 15.17oz
 350 g heavy cream 35% liquid 12.35oz
 250 g water 8.82oz
 12 g corn starch 0.42oz
 60 g Maracaibo Clasificado 65%, dark couverture Rondo 2.12oz
 14 g gelatine leaves (7 Stück) 7.5 pieces 0.49oz

Caramelize lightly the granulated sugar, add boiled liquid heavy cream and let it simmer until the caramel is completely dissolved. Mix the water and cornstarch together before adding to the caramel. Incorporate the dissolved gelatine leaves. Cook for approx. 30 seconds. Cool down to 48°C/ 148°F. Add the Maracaibo Clasificado 65% couverture.

Red Chocolate glaze

150 g water 5.29oz
 300 g granulated sugar 10.58oz
 300 g glucose 10.58oz
 200 g sweetened condensed milk 7.05oz
 140 g Gelatine Preparation 4.94oz
 300 g Edelweiss 36%, white couverture Rondo 10.58oz
 5 g food colouring red as required 0.18oz

Bring the water, the sugar and the glucose to 103°C/ 217.4°F. Add the condensed milk and Gelatine mix. Pour over the Edelweiss 36% couverture. Stir and emulsify until well combined and leave to cool to 32°C/ 89.6°F.

Tip:

The glaze should be prepared 24 hours before use because the crystallisation of the couverture is required!

Gelatine Preparation

17 g gelatine leaves (Stück) 0.6oz
 85 g water 3oz

Let bloom the gelatine in the cold water. Then heat to 80°C/176°C. Use immediately or pasteurize.

Dark ChocoBrillant glaze

200 g Choco Brillant Dark, dark coating 7.05oz
 15 g Sugar Syrup 30°Bé 15-20 g 0.53oz

Warm both ingredients and use at approx. 25-30°C/ 77-86°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.

Pulverised Chocolate

500 g Sao Palme 60%, dark couverture Rondo 17.64oz
 50 g Cacao Nibs Qroqant, croquants caramelised granulated 1.76oz

Crush the Sao Palme 60% couverture in the Robo coupe and combine with the nibs.

FELCHLIN PRODUCTS

CA19 Cacao Nibs Qroqant, croquants caramelised granulated
 CO45 Sao Palme 75%, dark couverture Rondo
 CR19 Sao Palme 60%, dark couverture Rondo
 CS59 Maracaibo Clasificado 65%, dark couverture Rondo
 CS84 Edelweiss 36%, white couverture Rondo
 DC46 Praline paste 1:1, praline mass hazelnuts
 TM99 Choco Brillant Dark, dark coating