

# Sao Palme 75% Applications



Recipe for 5 different Sao Palme 75% applications

Recipe No.: DV20026

## Process temperatures

Melt at: 50°C/122°F  
Precrystallisation: 27-29°C/80.6-84.2°F  
Working temperature: 31.5°C/88.7°F

## Sao Palme 75% - Basic Ganache

510 g	17.99 oz	heavy cream 35%	
75 g	2.65 oz	liquid sorbitol	
45 g	1.59 oz	invert sugar	
45 g	1.59 oz	butter	unsalted
500 g	17.64 oz	Sao Palme 75%	

Bring the cream, sorbitol, invert sugar and butter to the boil. Pour in 3-4 lots onto the chocolate Rondos. Emulsify at 33-35°C/ 91.4-95°F and pour into the frame, spread level. Leave to crystallise overnight before removing from frame and cutting to desired size. Enrobe and decorate as required.

Yield for 1 frame of 30 x 30 cm/ 11,8 x 11,8 inches

## Sao Palme 75% - Basic Ganache (Filling)

615 g	21.69 oz	heavy cream 35%	
65 g	2.29 oz	invert sugar	
65 g	2.29 oz	butter	unsalted
500 g	17.64 oz	Sao Palme 75%	

Bring the cream, invert sugar and butter to the boil. Pour in 3-4 lots onto the chocolate Rondos. Emulsify at 33-35°C/ 91.4-95°F. Pipe into the desired Felchlin moulds and leave to crystallise overnight. Back off and place into fridge for 15 minutes, before removing from the mould.

## Sao Palme 75% Crèmeux

360 g	12.7 oz	heavy cream 35%	
75 g	2.65 oz	past. liquid egg yolk	
50 g	1.76 oz	granulated sugar	
200 g	7.05 oz	Sao Palme 75%	

Bring the cream to the boil. Mix the sugar and the egg yolks together. Pour hot cream over egg mixture and stir well. Leave to cool down and at 55-60°C/ 131-104°F, strain over the Sao Palme 75% chocolate. Emulsify till smooth.

## Sao Palme 75% Financier

205 g	7.23 oz	butter	unsalted
170 g	6 oz	Sao Palme 75%	
110 g	3.88 oz	pastry flour type 400	
3 g	0.11 oz	baking powder	
70 g	2.47 oz	brown sugar	
550 g	19.4 oz	California almond paste 1:1	
340 g	11.99 oz	fresh eggs	

Melt the butter. Melt the chocolate to 35°C/ 95°F. Sieve the flour and baking powder together. Add the sugar to the almond paste and add the eggs, gradually until well incorporated. Add the melted butter to the mixture and the melted chocolate. Fold in the flour mixture. Pipe into forms and bake at 180°C/ 356°F.

---

---

# Sao Palme 75% Applications

---

---

## Sao Palme 75% Sorbet

500 g 17.64 oz water  
60 g 2.12 oz invert sugar  
300 g 10.58 oz Sao Palme 75%

Bring the water and invert sugar to a boil. Add the chocolate and stir well. Strain and leave to cool. Churn as required in your ice cream maker or Paco Jet.

---

### *Felchlin products*

Art. no	Products
CO45	Sao Palme 75%, Couverture Dark Rondo
KK43	California almond paste 1:1