

Tropicana

Petits Gâteaux



RECIPE QUANTITY	15	petits gâteaux of 35 x 55 cm	RECIPE NUMBER	PG20273
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Tropicana

1020 g Almond Joconde sponge	35.98oz
1115 g Sweet paste	39.33oz
985 g Coconut gianduja & Malibu	34.74oz
815 g Passion Mango cream	28.75oz
1390 g Fruit glaze	49.03oz

Joconde sponge

Fill up the Joconde sponge mixture onto a baking silicon mat and bake.
Baking temperature: approx. 240°C/ 464°F
Baking time: approx. 7-10 minutes

Leave to cool.

Sablé

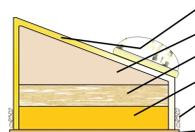
Roll the Sugar paste on a dough sheeter to 1,5-2 mm/ 0,06-0,07 inches. Place on a baking sheet. Cut out 13 x 3.5 cm/ 5,1 x 1,4 inches and bake.
Baking temperature: 180°C/ 356°F
Baking time: 7-10 minutes

Finishing

Spread out the Coconut gianduja mixture half way up onto a silicon pastry mould 35 x 55 cm/ 13,8 x 21, 7 inches. Place a Biscuit Joconde on it and let set for approx. 5 minutes in the refrigerator. Delicately place the Passion Mango cream on it and freeze. Demould and glaze the frozen pastry with the Fruit glaze. Let set in the refrigerator. Sprinkle some coconut flakes around the edges to cover the bottom. Place onto the Sugar paste and decorate.

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Structure



Decoration & Fruit glaze
Coconut gianduja & Malibu
Almond Joconde Biscuit
Passion Mango cream
Coconut flakes
Sugar paste

Basic recipes

Almond Joconde sponge

120 g almonds peeled, ground	4.23oz
40 g granulated sugar	1.41oz
20 g invert sugar	0.71oz
200 g fresh eggs	7.05oz
8 g orange zest	0.28oz
120 g fresh egg whites	4.23oz
80 g granulated sugar	2.82oz
60 g butter liquid, warm	2.12oz
40 g pastry flour type 400	1.41oz

Beat the almond powder, first quantity of sugar, invert sugar, fresh eggs and orange zest in a mixer for approx. 10 minutes. Gently whisk the egg white with the second quantity of sugar to form soft peaks. Add the liquid warm butter. Finally, delicately fold in the pastry flour.

Sweet paste

1000 g pastry flour type 550	35.27oz
10 g salt	0.35oz
600 g butter	21.16oz
375 g icing sugar	13.23oz
125 g almonds peeled, ground	4.41oz

220 g fresh eggs

7.76oz

Using a paddle, mix the flour, the salt and butter in a machine to obtain a sandy mixture, add the remaining ingredients. Knead by hand until all of the flour is well combined. Wrap in a foil, refrigerate for at least 2 hours.

Coconut gianduja & Malibu

250 g milk 3,5%	8.82oz
380 g Cocos-Gianduja, white gianduja grated coconut	13.4oz
4 g gelatine leaves	0.14oz
5 g Malibu liqueur 21%vol.	0.18oz
350 g heavy cream 35% whipped	12.35oz

Warm the milk. Add the dissolved Coconut Gianduja and the gelatine leaves. Mix until well combined. Add the Malibu liqueur and cool down to approx. 30°C/ 86°F. Lastly, fold the whipped cream into the mixture.

Passion Mango cream

100 g mango purée 100%	3.53oz
60 g passion fruit purée	2.12oz
160 g granulated sugar	5.64oz
200 g past. liquid egg yolk	7.05oz
290 g butter soft	10.23oz
6 g gelatine leaves	0.21oz

Boil the mango and passion fruit purées. Mix the egg yolks and the granulated sugar until well dissolved. Incorporate the hot liquid into the egg yolks and reboil to a cream anglaise 86°C/ 186.8°F. Strain through a sieve. Add the dissolved

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gelatine leaves and cool down to approx. 30°C/ 86°F. Slowly incorporate the soft butter until creamy.

Fruit glaze

75 g passion fruit purée	2.65oz
75 g mango purée 100%	2.65oz
300 g granulated sugar	10.58oz
300 g glucose	10.58oz
200 g sweetened condensed milk	7.05oz
110 g Gelatine mix solution	3.88oz
300 g Edelweiss 36%, white couverture Rondo	10.58oz

Boil the fruit purées, the sugar and glucose to 103°C/ 217.4°F. Pour over the condensed milk and Gelatine mix. Add the Edelweiss 36% and mix until well combined. By using a blender, homogenise the entire mixture and glaze the frozen pastry. The glaze should be between 26-28°C/ 78.8-82.4°F before glazing the pastry.

Gelatine mix solution

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.

FELCHLIN PRODUCTS

CS84 Edelweiss 36%, white couverture Rondo
FE93 Cocos-Gianduja, white gianduja grated coconut