

Glazed Maracaibo & Bionda

Petits Gâteaux



Recipe for 20 petits gâteaux

Recipe No.: PG20262

Chocolate Short Pastry

260 g	9.17 oz	butter	unsalted
130 g	4.59 oz	icing sugar	
1.5 g	0.05 oz	sea salt	
135 g	4.76 oz	fresh eggs	
440 g	15.52 oz	pastry flour type 400	
40 g	1.41 oz	Cacao powder 22-24%	
30 g	1.06 oz	ground almonds	finely ground

Beat the butter and sugar together until light and creamy. Dissolve the salt in the egg and add in portions to the butter mixture. Continue beating until you have a well aerated creamy mixture. Sieve together the flour and Cacao powder and add the finely ground almonds. Add the flour mixture to the butter mass and mix all together until a smooth paste is formed. Wrap in cling film and leave for at least 2 hours in the refrigerator before using.

Cut out bases of 2,5 mm/ 0,1 inch thickness, 9 cm/ 3,5 inches length and 6 cm/ 2,4 inches width for the petits gâteaux and store in the refrigerator at 5°C/ 41°F, bake. Baking temperature: 180°C/ 356°F
Baking time: approx. 15 minutes

When cool brush or spray thinly with cacao butter.

Blood Orange Gelée

275 g	9.7 oz	blood orange purée with 12% invert sugar, Boiron
25 g	0.88 oz	lemon juice
60 g	2.12 oz	granulated sugar

6 g	0.21 oz	gelatine leaves
		or 42 g gelatine mass

Soak the gelatine in cold water and squeeze out well. Add to the blood orange purée and warm gently until dissolved. Remove from the heat and stir in the sugar.

Almond Sponge

320 g	11.29 oz	California almond paste 1:1	
115 g	4.06 oz	fresh eggs	
1.5 g	0.05 oz	sea salt	
200 g	7.05 oz	fresh eggs	
80 g	2.82 oz	granulated sugar	
100 g	3.53 oz	butter	unsalted, melted
50 g	1.76 oz	corn flour	
5 g	0.18 oz	baking powder	

Beat the California almond paste with the first amount of egg together until smooth. Add the sugar and the second amount of egg and beat for approx. 10 minutes until you have a well aerated sponge. Stir in the melted butter and the corn flour sieved together with the baking powder. Bake on Silpat.

Baking temperature: 190°C/ 374°F
Baking time: approx. 10 minutes

Yields 1 x 60 x 40 cm/ 23,6 x 15,7 inches tray

Maracaibo Grand Cru 65% Chocolate Mousse

360 g	12.7 oz	Crème Anglaise	
215 g	7.58 oz	Maracaibo Clasificado 65% Rondo	
450 g	15.87 oz	heavy cream 35%	whipped
15 g	0.53 oz	Gelatine Mix	

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Melt the Maracaibo 65% couverture to 45-50°C/ 113-122°F. Dissolve the gelatine mass in the warmed Crème Anglaise, pour over the melted couverture and stir in well until smooth. When the temperature has cooled to 40°C/ 104°F add one third of the chilled whipped cream and mix in well. Gently fold in the rest of the whipped cream.

Bionda Chocolate Mousse

120 g 4.23 oz Crème Anglaise
300 g 10.58 oz Bionda 36%
40 g 1.41 oz Gelatine Mix
380 g 13.4 oz heavy cream 35% whipped

Melt the Bionda to 45°C/ 113°F. Warm the Crème Anglaise gently to 45°C/ 113°F, add the Gelatine Mix and form a ganache together with the couverture. Carefully mix in the lightly whipped cream. Use at 40°C/ 104°F.

Finishing

Pipe in 165g of the Bionda Chocolate Mousse into each silicone form and chill to set. Pipe on 70g of Blood Orange Gelée over the mousse and chill. Fill the mould with approx. 165g of Maracaibo Grand Cru 65% Chocolate Mousse and lay on a cut out piece of Almond Sponge 37 cm/ 14,6 inches in length and 20 mm/ 0,8 inches wide. Chill the moulded mousses and then freeze.

Turn the frozen mousse out of the silicone mould. For the petits gâteaux cut into 7cm lengths and spray with couverture or cover with Choco Brillant chocolate glaze and lay on the baked short pastry bases. Decorate with chocolate as required.

Basic recipes

Crème Anglaise

270 g 9.52 oz milk 3,5%
270 g 9.52 oz heavy cream 35%
50 g 1.76 oz granulated sugar
140 g 4.94 oz past. liquid egg yolk

Boil the milk and the heavy cream. Mix the sugar and the egg yolk before adding to the milk cream mixture. Cook to 82°C/ 179.6°F. Strain and homogenise with a hand blender.

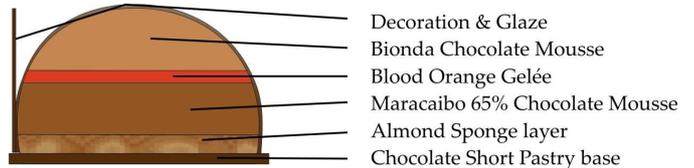
Gelatine Mix

100 g 3.53 oz gelatine powder
600 g 21.16 oz water

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

Felchlin products

Art. no	Products
CO49	Bionda 36%, Couverture White Caramel Rondo
CS59	Maracaibo Clasificado 65% Rondo, Grand Cru couverture, dark
HA01	Cacao powder 22-24%
KK43	California almond paste 1:1



Decoration & Glaze
Bionda Chocolate Mousse
Blood Orange Gelée
Maracaibo 65% Chocolate Mousse
Almond Sponge layer
Chocolate Short Pastry base