

# Chocolate Sao Palme 75%

Plated Desserts



Recipe for 25 plated desserts

Recipe No.: DE30064

## Flourless Chocolate Sponge

380 g	13.4 oz	butter	unsalted
100 g	3.53 oz	granulated sugar	
200 g	7.05 oz	fresh eggs	
210 g	7.41 oz	fresh egg yolks	
450 g	15.87 oz	Sao Palme 75%	S12.CO45E
670 g	23.63 oz	fresh egg whites	
250 g	8.82 oz	granulated sugar	

Make a ganache with all ingredients except for the egg white and granulated sugar. Heat up to approx. 40°C/ 104°F. Whip the egg white up with the sugar to soft peak and fold carefully into the chocolate mixture. Spread out onto a Silpat sheet and bake in the preheated oven at 170°C/ 338°F for 12 minutes. Open vent for the last 6 minutes.

## Concha Chocolate Mousse

140 g	4.94 oz	granulated sugar	
50 g	1.76 oz	water	
120 g	4.23 oz	past. liquid egg yolk	
100 g	3.53 oz	pasteurised liquid egg	
4 g	0.14 oz	gelatine leaves	
220 g	7.76 oz	Sao Palme 75%	S12.CO45E
500 g	17.64 oz	heavy cream 35%	whipped

Make a pâte à bombe with sugar and water. Add to the whipped egg and egg yolk. Stir gelatine in the hot mixture. Melt the couverture up to 45°C/ 113°F and mix in the egg mixture. At a temperature of approx. 35°C/ 95°F fold in the whipped cream.

## Vanilla Panna Cotta

200 g	7.05 oz	milk 3,5%	
		Bourbon vanilla bean	1 piece
70 g	2.47 oz	granulated sugar	
6 g	0.21 oz	gelatine leaves	soaked
440 g	15.52 oz	heavy cream 35%	

Heat the milk, the scraped vanilla seeds and the granulated sugar to 82°C/ 180°F. Stir in the bloomed gelatine. Add the heavy cream. At 30°C/ 86°F pipe into moulds and let set in the refrigerator before freezing.

## Apricot Compote

500 g	17.64 oz	fresh apricots	ripe
		Bourbon vanilla bean	1 piece

Cut the apricots into cubes and cook with the vanilla bean to a compote. The apricots should not get too soft.

## Caramel Center

380 g	13.4 oz	Caramel brûlé fleur de sel	
		Bourbon vanilla bean	1/2 piece
20 g	0.71 oz	granulated sugar	
2 g	0.07 oz	agar-agar	
100 g	3.53 oz	butter	unsalted

Heat the Caramel brûlé with the vanilla bean. Mix the granulated sugar with the agar-agar and add to the caramel. Bring to a boil. Incorporate the butter and allow to cool to room temperature. Freeze. Form small balls and roll them in flour. Store frozen.

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## Chocolate Moelleux with Caramel Center

600 g 21.16 oz fresh eggs  
480 g 16.93 oz granulated sugar  
360 g 12.7 oz butter  
380 g 13.4 oz Sao Palme 75% **S12.CO45E**  
140 g 4.94 oz pastry flour type 400

Whip the eggs and the granulated sugar 10 minutes on slow speed. Heat the butter and the couverture to 40°C/ 104°F. Emulsify. Amalgamate the beaten eggs and the couverture mixture, finally fold in the sifted flour. Place the mix into the refrigerator. Pipe into buttered aluminium moulds and insert a caramel ball in the middle. Bake at 160°C/ 320°F in a convection oven for 6-8 minutes. Serve hot.

## Setting

Pipe the Concha Chocolate Mousse into the Mythen Flexi mould, place a piece of Vanilla Panna Cotta inside. Cover with Flourless Chocolate Sponge. Freeze. Unmould and spray with couverture (30/70).

Decorate with gold leaves and chocolate decoration.

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### *Felchlin products*

Art. no	Products
S12.CO45E	Sao Palme 75%, Couverture Dark Rondo
S12.TM01E	Caramel brûlé fleur de sel, Cream caramel Salt