

Caramelito Dreameux

Petits Gâteaux



Recipe for 56 kg/ 129.3 oz

Recipe No.: PG20128

Chocolate Sponge

225 g	7.94 oz	fresh eggs
90 g	3.17 oz	fresh egg yolk
120 g	4.23 oz	invert sugar
60 g	2.12 oz	glucose
180 g	6.35 oz	heavy cream 35%
180 g	6.35 oz	Costa Rica 70%-72h, Rondo
60 g	2.12 oz	pastry flour type 400
720 g	25.4 oz	Baked Chocolate Crumble

Whip the eggs, egg yolk, invert sugar and glucose in the bain mairie to 60°C/140°F, whip until cold in the machine. Bring the heavy cream to a boil and pour over the Costa Rica 70% couverture to obtain a ganache. Maintain a temperature of 40°C/104°F. Add one third of the egg yolk/sugar-mixture and stir to a smooth mass. Delicately incorporate the chocolate/eggs-mixture into the remaining egg-mixture. Finally, fold the flour into the mass. Spread into a flexipan mat of 60x40 cm/23.6 x 15.7 inches, sprinkle with the baked Chocolate Crumble and bake.

Baking temperature: 200°C/392°F

Baking time: approx. 20 minutes

Chocolate Cremeux

225 g	7.94 oz	milk 3,5%
225 g	7.94 oz	heavy cream 35%
75 g	2.65 oz	glucose

90 g	3.17 oz	pasteurised liquid egg yolk
180 g	6.35 oz	Costa Rica 70%-72h, Rondo

Bring the milk, heavy cream and glucose to a boil. Pour the hot liquid over the egg yolk, mix. Heat the Costa Rica 70% couverture to 55°C/131°F. Mix briefly the couverture and the liquid using a hand blender. Pipe into a Silpat mould of 3 cm/1.2 inches in diameter, freeze.

Caramelito Mousse

180 g	6.35 oz	milk 3,5%
180 g	6.35 oz	heavy cream 35%
180 g	6.35 oz	pasteurised liquid egg yolk
60 g	2.12 oz	water
10 g	0.35 oz	gelatine powder
380 g	13.4 oz	Caramelito 36% Rondo
380 g	13.4 oz	heavy cream 35% whipped

Heat the milk, heavy cream and egg yolk to 85°C/185°F to create a cream anglaise. Bloom the gelatine for 10 minutes in the water, dissolve and add to the cream anglaise. Temper the Caramelito 36% couverture to 50°C/122°F, add to the anglaise. Cool to 30°C/86°F. Fold the whipped heavy cream into the mixture.

Finishing & decoration

Cut the Chocolate Biscuit with Chocolate Crumble using a heart shaped cookie cutter. Place the frozen Chocolate Cremeux hemisphere on top. Pipe 40g/1.4 oz of the Caramelito Mousse per heart mould, freeze. Remove from mould and spray with spraying milk couverture.

Caramelito Dreameux

Petits Gâteaux

Basic recipe

Chocolate Crumble

175 g	6.17 oz	butter	
200 g	7.05 oz	brown sugar	
150 g	5.29 oz	pastry flour type 550	
70 g	2.47 oz	cornflour	finely sifted
35 g	1.23 oz	Cacao powder 22-24%	
90 g	3.17 oz	almonds peeled, ground	finely sifted
2 g	0.07 oz	fleur de sel	

Beat the butter and brown sugar until creamy. Mix the flour, cornflour, Cacao powder 22-24%, almond flour and fleur de sel and incorporate into the butter/sugar-mixture. Knead to obtain a crumbly dough, bake.

Baking temperature: 145°C/293°F in the convection oven;
165°C/329°F in the deck oven

Baking time: 15-20 minutes

Felchlin Marketing Material

Cookie cutter, heart shaped

Silicon heart mold

Felchlin products

Art. no	Products
CO27	Costa Rica 70%-72h, Rondo, Couverture, Dark
CO38	Caramelito 36% Rondo, Couverture Milk Caramel
HA01	Cacao powder 22-24%
VO39	Silicon heart mold, multiportion 8 pieces
WG07	Cookie cutterheart shaped



Velvet Couverture Surface & Decoration

Chocolate Cremeux

Chocolate Crumble

Chocolate Sponge