

# Rio Huimbi Christmas

## Petits Gâteaux



<b>RECIPE QUANTITY</b>	20	petit gateaux	<b>RECIPE NUMBER</b>	PG20182
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### White Chocolate Mousse

180 g Crème Anglaise less Sweet	6.35oz
250 g Edelweiss 36%, White chocolate couverture, Rondo	8.82oz
225 g heavy cream 35%	7.94oz
30 g Cacaobutter Bio, Cacao butter, Grated	1.06oz
14 g Gelatine mix solution	0.49oz

Melt the Felchlin Couverture and cacao butter to 40 - 45°C / 104 - 113°F. Whip the heavy cream until a soft peak consistency and set aside in the refrigerator. Dissolve the gelatine in the warm Crème Anglaise, pour over the melted couverture and stir in well until smooth. When the temperature of the Crème Anglaise / Couverture mixture has cooled to 40°C / 104°F, add one third of the chilled whipped cream and mix in well. Gently incorporate the rest of the cream.

### Crème Anglaise less Sweet

140 g milk 3.5%	17.64oz
140 g heavy cream 35%	17.64oz
55 g past. liquid egg yolk	7.05oz
14 g granulated sugar	1.76oz

Bring the milk and cream to the boil and pour slowly onto the egg / sugar mixture. Stirring continuously and carefully cook to 82 - 84°C / 179.6 - 183.2°F and then strain through a fine sieve.

### Gelatine mix solution

100 g gelatine powder	3.53oz
600 g water	21.16oz

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

### Mousse Chocolat, Mousse Rio Huimbi

<b>42%</b>	
165 g Crème Anglaise less Sweet	5.82oz
220 g Rio Huimbi 42%, Milk chocolate couverture, Rondo	7.76oz
205 g heavy cream 35%	7.27oz
10 g Gelatine mix solution	0.32oz

Melt the Couverture to 40 - 45°C / 104 - 113°F. Whip the heavy cream until a soft peak consistency and set aside in the refrigerator. Dissolve the gelatine in the warm Crème Anglaise, pour over the melted couverture and stir in well until smooth. When the temperature of the Crème Anglaise / couverture mixture has cooled to 35 - 40°C / 95 - 104°F add one third of the chilled whipped cream and mix in well. Incorporate gently the rest of the cream.

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## Petits Gâteaux

### Chocolate Sponge

120 g fresh egg whites	5.64oz
2 g egg white powder	0.08oz
1.5 g salt	0.07oz
60 g granulated sugar	2.82oz
95 g fresh egg yolks	4.66oz
55 g fresh eggs	2.54oz
20 g granulated sugar	1.13oz
25 g invert sugar	1.13oz
60 g pastry flour type 400	2.82oz
15 g cacao powder 20-22%, cacao powder	0.71oz
30 g butter	1.13oz
30 g Sao Palme 75%, Dark chocolate couverture, Rondo	1.41oz

Whisk the egg whites, powdered egg white, salt and first amount of sugar to a meringue. Whisk the whole egg, egg yolks, and second amount of sugar and the invert sugar to a sponge. Sieve the flour and Cacao powder and add to the sponge together with the melted butter and melted couverture. Add half of the meringue to the chocolate sponge mixture and mix under. Carefully fold the remaining meringue into the mixture.

### Orange glaze

100 g Edelweiss 36%, White chocolate couverture, Rondo	3.53oz
20 g Cacaobutter Bio, Cacao butter, Grated	0.71oz
80 g Orangeosa, Filling orange	2.82oz

Mix the tempered white couverture at 28°C / 82.4°F together with the liquid cacao at 32°C / 89.6°F. Warm the Orangeosa to 26°C / 78.8°F and stir in. Homogenise using a hand blender taking care to avoid bubbles. Use at 30°C / 86°F.

### Spiced Orange Gelee

100 g orange juice fresh	3.53oz
8 g cinnamon stick Ceylon (1 pc = 8g)	0.28oz
12 g Gelatine mix solution	0.42oz

Heat the orange juice together with the cinnamon to 80°C / 176°F and leave to infuse for 20 minutes. Strain to remove the spices. Warm up the spiced orange mixture to 80°C / 176°F and add the gelatine mass. Stir till dissolved.

### Chocolate Spraying Mixture

140 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	4.94oz
60 g Cacaobutter Bio, Cacao butter, Grated	2.12oz

Melt the dark chocolate couverture and add the liquid cacao butter. Mix together and strain before using. Spray at 32 - 34°C / 89.6 - 93.2°F.

### Structure



### Rio Huimbi Christmas

700 g White Chocolate Mousse	24.69oz
600 g Mousse Chocolat, Mousse Rio Huimbi 42%	21.16oz
500 g Chocolate Sponge	17.64oz
200 g Orange glaze	7.05oz
113 g Spiced Orange Gelee	3.99oz
200 g Chocolate Spraying Mixture	7.05oz
50 g Croquantine, Pastry product, Croquantine	1.76oz
100 g Rio Huimbi 42%, Milk chocolate couverture, Rondo	3.53oz

### Gelee Orange

Pipe 3 g / 0.11 oz into individual round silicone moulds of 2 cm / 0.79 inch diameter. Chill well before removing the gelee from the moulds.

### Finishing

Pipe 35 g / 1.23 oz of the white chocolate mousse into the mould. Insert the chilled orange gelee sphere and pipe over the dark chocolate mousse. Mix the couverture together with the croquantine and spread over the chocolate sponge. Cut the sponge into squares of 4 x 4 cm / 1.57 x 1.57 inches and insert into the mould. Freeze the mousse, then remove from the mould and spray with the chocolate spraying mixture. Pipe in 10 g / 0.35 oz of the white chocolate mousse into sphere moulds of 3 cm / 1.18 inches ø in diameter. Freeze, then dip into the orange glaze and place onto the petit-gâteaux. Decorate with Christmas style decorations.

### FELCHLIN PRODUCTS

CO45	Sao Palme 75%, Dark chocolate couverture, Rondo
CR40	Rio Huimbi 42%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CS84	Edelweiss 36%, White chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DK26	Orangeosa, Filling orange
HA01	cacao powder 20-22%, cacao powder
HA20	Croquantine, Pastry product, Croquantine

Please note: Some products are not available in all markets

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## Petits Gâteaux



**Recipe number :** PG20182

**Description :** Two kinds of mousse with an orange jelly core wrapped in a biscuit with a crunchy topping

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	3 days	Kilocalorie (kcal)	417
Selling days	1 day	Kilojoule (kJ)	1745
Selling price		Lipids	31.57 g
Selling unit	1 petit gateaux	saturated fatty acids	18.46 g
		Carbohydrates	26.02 g
		of which sugars	23.51 g
		Proteins	5.75 g
		Salt	0.2 g

### Declaration :

**Cream**, sugar, cacaobutter, **egg yolk**, cacao kernel, **whole milk**, **egg white**, **whole milk powder**, orange juice 4%, **wheat flour**, **skimmed milk powder**, **eggs**, water, invert sugar, **butter**, coconut oil, cacao powder, sunflower oil, **cream powder**, cinnamon, edible gelatine, maltodextrin, orange juice powder, shea butter, illipe butter, rape seed oil, **egg white powder**, edible salt, lemon powder, butter fat, orange oil, emulsifier, natural flavour, **emulsifier (soy lecithin)**, flavour, emulsifier (sunflower lecithin), acidity regulator (potassium carbonate), vanilla extract, vanilla, **barley malt extract dried**, **colouring**, colour (paprika extract), colouring agent ( beta-carotene)

State 05.09.2022

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation