

Grand Cru Maracaibo Mousse en boîte

Petits Gâteaux



RECIPE QUANTITY	45	Wooden box à 8 cm / 3.15 inch Ø and 3 cm / 1.18 inch height	RECIPE NUMBER	PG20265
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Chocolate Sponge with Maracaibo 65%

245 g fresh eggs	8.64oz
100 g fresh egg yolks	3.53oz
130 g invert sugar	4.59oz
65 g glucose	2.29oz
195 g heavy cream 35%	6.88oz
195 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	6.88oz
70 g pastry flour type 400	2.47oz

Mix the eggs, egg yolk, invert sugar and glucose together and heat over a bain-marie until the mixture is at 60°C / 140°F, then whisk all to a sponge until cold. Bring the cream to a boil and add to the chocolate to attain a ganache and cool down to 40°C / 104°F. Add one third of the sponge mixture to the ganache and mix in well until smooth. Carefully blend this mixture into the remaining sponge, then lastly fold in the flour.

Mousse Chocolate cream dark Maracaibo with liquid cream

750 g milk 3.5%	26.46oz
940 g Maracaibo Mousse, Chocolate mousse powder	33.09oz
1500 g heavy cream 35%	52.91oz

Bring the milk to the boil and make a ganache with the chocolate mousse powder. Stir in the liquid cream and leave to crystallise overnight in the refrigerator, whip up when ready to use.

Mango-passion fruit confit

350 g mango purée 10% sugar	12.35oz
145 g passion fruit purée 10% sugar	5.19oz
190 g granulated sugar	6.77oz
10 g pectin NH	0.35oz

Heat the puree and juice to 40°C / 104°F. Mix the sugar with the pectin and gradually into the puree/juice mixture. Cook together and chill.

Sablé Dough Breton with cacao powder

150 g butter	5.29oz
75 g raw sugar	2.65oz
60 g past. liquid egg yolk	2.12oz
175 g pastry flour type 400	6.17oz
30 g cacao powder 20-22%	1.06oz
8 g baking powder	0.26oz
3g fleur de sel	0.09oz

Beat the butter and sugar until creamy, add the egg yolks. Sieve the dry ingredients together and mix in. Chill the dough for at least 2 hours before using.

Structure



1000 g Chocolate Sponge with Maracaibo 65% 35.27oz

3150 g Mousse Chocolate cream dark Maracaibo with liquid cream 111.11oz

685 g Mango-passion fruit confit 24.16oz

450 g Sablé Dough Breton with cacao powder 15.87oz

450 g Praline Croquantine, Filling almond with biscuit splinters star-shaped nozzle, 16 tooth 15.87oz

Biscuit

Spread 1000g the mixture on a 55 x 35 cm / 21.65 x 13.78 inches Flexipat mat and bake.

Oven without steam
Baking temperature: 200°C / 392°F
Baking time: approx. 15 minutes

Leave the sponge to stand for approximately 10 minutes before placing in the freezer to cool. Turn out onto silicone paper and remove the flexipat mat. Cut circles out of the sponge using a 6.3 cm / 2.48 inches Ø round cutter. Temper the praline croquantine and spread thinly over the sponge.

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Sablé dough

Roll out to 10 mm / 0.394 inch, chill. Cut 15 x 15 mm / 0.59 inch cubes with the guitar cutter, bake.
Convection oven
Baking temperature: 160°C / 320°F
Baking time: approx. 20 minutes

Finishing

Pipe some of the whipped mousse into a wooden box lined with patisserie paper. Place the sponge on top with the praline croquantine facing downwards before piping 15 g / 7 oz of the mango-passion fruit confit on top. Fill up with the mousse and using 16 star-shaped tube pipe over 35 g / 1.23 oz of the whipped, stable mousse. Decorate with baked cubes of Sable Breton and the mango-passion fruit confit.

Source of supply:

Wood Boîte

Company Bichsel

www.bichsel-ag.ch

Art. No. 1856.99

Wooden chip box 79.5 mm Ø,

H 25 mm

Pistor

Art. No. 7708

Patisserie capsules, round, pleated, paper,
with smooth rim, Ø bottom 70 mm,

H 25 mm, white

FELCHLIN PRODUCTS

CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DK27	Praline Croquantine, Filling almond with biscuit splinters
HA01	cacao powder 20-22%
TM77	Maracaibo Mousse, Chocolate mousse powder
VO99	star-shaped nozzle, 16 tooth

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VO99 star-shaped nozzle, 16 tooth

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Recipe number : PG20265

Description : Light and airy chocolate mousse with crunchy base, mango-passion fruit confit and chocolate sablé breton

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	346
Selling days	1 day	Kilojoule (kJ)	1448
Selling price		Lipids	24.89 g
Selling unit	1 Wooden box	saturated fatty acids	13.98 g
		Carbohydrates	23.19 g
		of which sugars	19.75 g
		Proteins	4.57 g
		Salt	0.23 g

Declaration :

Cream, Maracaibo Mousse, Chocolate mousse powder 16% (cacao kernel, sugar, cacaobutter, glucose syrup (corn), gelling agent (carrageenan), vanilla Madagascar), **whole milk**, sugar, mango, **wheat flour**, **eggs**, **egg yolk**, passion fruit purée, **almonds**, **butter**, invert sugar, cacao kernel, raw cane sugar, **glucose syrup (wheat glucose)**, coconut fat, cacaobutter, cacao powder, **whole milk powder**, gelling agent (pectin), raising agent (baking powder), rapeseed oil, illipe butter, shea butter, fleur de sel (sea salt), water, **skimmed milk powder**, butterfat, flavour, edible salt, emulsifier (rapeseed oil lecithin), acidity regulator (potassium carbonate), **barley malt extract**, vanilla, paprika

State 27.03.2023






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

Allergen information is compliant with current Swiss legislation

Mousse chocolate cream Grand Cru Maracaibo








Chocolate Mousse Cream Liquid heated together with Maracaibo chocolate mousse powder, cold liquid added and then whipped the next day

	Liquid 1	Powder	Liquid 2	Consistency
	Milk	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid cream	very good creamy consistency, stable
	Espresso	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid cream	very good airy creamy consistency, stable
	Water	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	good creamy consistency, stable
	Alpro Long Life Oat Drink	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Karma Bio soy milk	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	TM77B Maracaibo Mousse Chocolate mousse powder	Raspberry purée/ Liquid Flora 1:1	Good, creamy consistency, suitable for fillings

Mousse chocolate Grand Cru Maracaibo



Chocolate Mousse with a whipped liquid: Liquid heated together with Maracaibo chocolate mousse powder with an added whipped liquid

	Liquid 1	Powder	Liquid 2	Consistency
	Milk	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped cream	very good airy creamy consistency, stable
	Espresso	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped cream	very good airy creamy consistency, stable
	Water	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	good, slightly heavier, creamy consistency, stable
	Alpro Long Life Oat Drink	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	very good airy creamy consistency, stable
	Karma Bio soy milk	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	very good airy creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	TM77B Maracaibo Mousse Chocolate mousse powder	Raspberry purée/ Flora Plant whipped 1:1	good compact creamy consistency, stable

All products with Flora Plant must be whipped more intensively and for a longer duration. Bear in mind that with drinks and the Flora Plant liquid cooked there is a tendency that the mousse will become soft again after standing in the refrigerator for an extended period and will therefore have to be whipped again.

Products with Flora Plant or Drink instead of water are not as stable / compact when cooked.