

# Pâtisserie Citron

## Petits Gâteaux



|                        |    |        |                      |         |
|------------------------|----|--------|----------------------|---------|
| <b>RECIPE QUANTITY</b> | 28 | pieces | <b>RECIPE NUMBER</b> | PG20267 |
|------------------------|----|--------|----------------------|---------|

### Lemon confit, fresh

|  |         |
|--|---------|
| 650 g lemon organic, 7 pieces Amalfi       | 22.93oz |
| 140 g lemon purée, with 15% invert sugar   | 4.94oz  |
| 140 g water                                | 4.94oz  |
| 50 g glucose                               | 1.76oz  |
| 5 g pectin NH                              | 0.18oz  |
| 235 g granulated sugar                     | 8.29oz  |
| 65 g inulin in cold (replaceable by sugar) | 2.29oz  |
| 10 g fresh peppermint Moroccan             | 0.35oz  |

Wash the lemons and prick the surface with a needle. Cook in salt water for approximately 15 minutes until soft, then cut and remove the seeds before cutting into pieces of 1.5 x 1.5 cm / 0.6 x 0.6 inches. Bring the lemon puree, the water, glucose, and inulin together with 650 g / 22.9 oz of the lemon pieces to the boil and add the pre-mixed pectin and sugar and cook all for 7 minutes. Leave to cool before processing into smaller pieces using a Robot Coupe or a food processor. Add the chopped peppermint and mix again for a short while.

### White chocolate mousse with yuzu puree

|  |         |
|--|---------|
| 180 g Edelweiss 36%, White chocolate couverture, Rondo | 6.35oz  |
| 120 g yuzu purée                                       | 4.23oz  |
| 40 g Gelatine mix solution                             | 1.41oz  |
| 45 g invert sugar                                      | 1.59oz  |
| 675 g heavy cream 35% lightly whipped                  | 23.81oz |

Melt the couverture at 48°C / 118.4°F. Mix the yuzu purée with the Gelatine Mix and invert sugar. Add to the melted couverture and prepare a ganache. Homogenise using a hand blender. Temperature of the ganache 40°C / 104°F. Fold in half of the whipped cream then the remaining cream.

### Gelatine mix solution

|                                   |         |
|-----------------------------------|---------|
| 100 g gelatine powder (200 Bloom) | 3.53oz  |
| 600 g water                       | 21.16oz |

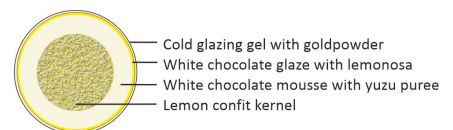
Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

### White chocolate glaze with lemonosa

|  |         |
|--|---------|
| 500 g Edelweiss 36%, White chocolate couverture, Rondo | 17.64oz |
| 100 g Cacaobutter Bio, Cacao butter, Grated            | 3.53oz  |
| 400 g Lemonosa, Filling lemon                          | 14.11oz |

Mix the tempered couverture 28°C / 82.4°F and the liquid cacao butter 32°C / 89.6°F. Warm the Lemonosa to 26°C / 78.8°F and fold in. Homogenise using a hand blender and avoiding bubbles; use at 30°C / 86°F.

### Structure



### Pâtisserie Citron

|   |         |
|---|---------|
| 1295 g Lemon confit, fresh                    | 45.68oz |
| 1060 g White chocolate mousse with yuzu puree | 37.39oz |
| 1000 g White chocolate glaze with lemons      | 35.27oz |
| 200 g cold glazing gel                        | 7.05oz  |
| 5 g alcohol 96%vol.                           | 0.18oz  |
| 0.5 g Gold glamour powder                     | 0.02oz  |

### Lemon confit

Fill the Lemon confit into small silicon spheres of 35 mm / 1.4 inches diameter, 27.5 g / 1 oz per piece and freeze.

# Pâtisserie Citron

## Petits Gâteaux

### Finishing

Remove the frozen lemon confit from the moulds and roll a little with gloved hands. Pipe the mousse into large sphere moulds and press in the small frozen lemon confit balls. Pipe in carefully the remaining mousse in 3 portions while turning the tray holding the spheres to ensure that there are no air bubbles. Freeze and demould and then skewer the frozen spheres. Pipe a small amount of mousse on the ends of the spheres and spread using a spatula so it resembles a lemon. Freeze, then glaze with the lemon glaze, freeze again and spray with the same glaze. Spray the frozen lemon with glazing gel at 30°C / 86°F before spraying with gold powder diluted with alcohol. Attach the lemon stem and leaf. Slightly melt the base using a warm palette knife before placing onto a meringue base or a small patisserie card plate.

#### FELCHLIN PRODUCTS

|      |  |
|------|--|
| CF80 | Gold glamour powder                              |
| CS76 | Cacaobutter Bio, Cacao butter, Grated            |
| CS84 | Edelweiss 36%, White chocolate couverture, Rondo |
| DK25 | Lemonosa, Filling lemon                          |

Please note: Some products are not available in all markets

# Pâtisserie Citron

## Petits Gâteaux



**Recipe number :** PG20267

**Description :** Refreshing lemon ball coated in creamy Edelweiss 36% mousse

| <b>Sales data :</b> |          | <b>Nutritional values per 100 g :</b> |         |
|---------------------|----------|---------------------------------------|---------|
| Shelf life          | 2 days   | Kilocalorie (kcal)                    | 335     |
| Selling days        | 1 day    | Kilojoule (kJ)                        | 1401    |
| Selling price       |          | Lipids                                | 22.67 g |
| Selling unit        | 1 pieces | saturated fatty acids                 | 13.63 g |
|                     |          | Carbohydrates                         | 27.69 g |
|                     |          | of which sugars                       | 23.92 g |
|                     |          | Proteins                              | 2.51 g  |
|                     |          | Salt                                  | 0.18 g  |

### **Declaration :**

Lemons 22%, **cream**, sugar, cacaobutter, gelee (glucose syrup, water, sugar, fructose, gelling agent (pectin), acidifier (citric acid), preservative (potassium sorbate)), water, **whole milk powder**, yuzu purée, coconut oil, **skimmed milk powder**, sunflower oil, inulin, **glucose syrup (wheat glucose)**, invert sugar, maltodextrin, shea butter, illipe butter, peppermint leaves, edible gelatine, lemon powder, gelling agent (pectin), alcohol, lemon fruit powder, colouring agents (curcuma extract), emulsifier, lemon oil, natural flavour, colour (E175: gold), **emulsifier (soy lecithin)**, vanilla extract

State 13.03.2023

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

Allergen information is compliant with current Swiss legislation