

Strawberry and Rhubarb with White Chocolate

Entremets



RECIPE QUANTITY	3	pieces of 18 cm / 7.09 inches Ø	RECIPE NUMBER	TO20252
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Chocolate Sponge with Sao Palme 75%

200 g fresh egg whites	7.05oz
3 g egg white powder	0.11oz
2.5 g salt	0.09oz
100 g granulated sugar	3.53oz
90 g fresh eggs	3.17oz
165 g fresh egg yolks	5.82oz
40 g granulated sugar	1.41oz
40 g invert sugar	1.41oz
100 g pastry flour type 400	3.53oz
25 g cacao powder 20-22%, cacao powder	0.88oz
40 g butter	1.41oz
50 g Sao Palme 75%, Dark chocolate couverture, Rondo	1.76oz

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.

Rhubarb and White Chocolate Mousse

250 g Dominicana Blanc 36% Organic, White chocolate couverture, Rondo	8.82oz
30 g Cacaobutter Bio, Cacao butter, Grated	1.06oz
360 g Crème Anglaise, less sweet	12.7oz
56 g Gelatine mix solution	1.98oz
300 g rhubarb purée	10.58oz
450 g heavy cream 35%	15.87oz

Melt the Dominican Blanc Couverture and cacao butter to 45 - 50 °C / 113 - 122°F. Dissolve the gelatine mass in the warmed crème anglaise, pour over the melted couverture mixture and stir in well until smooth, then add the rhubarb puree. When the temperature has cooled to 35 - 40°C / 95 - 104°F add one third of the chilled whipped cream and mix in well. Gently fold in the rest of the whipped cream.

Crème Anglaise, less sweet

500 g milk 3.5%	17.64oz
500 g heavy cream 35%	17.64oz
200 g past. liquid egg yolk	7.05oz
50 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

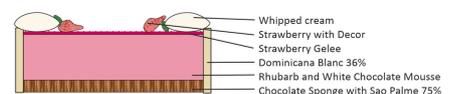
Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

Strawberry Gelee

280 g strawberry puree	9.88oz
25 g granulated sugar	0.88oz
60 g lemon juice fresh	2.12oz
42 g Gelatine mix solution	1.48oz

Mix the strawberry puree with the gelatine and lemon juice and warm gently until dissolved. Remove from the heat and stir in the sugar.

Structure



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855.5 g Chocolate Sponge with Sao Palme 75%	30.18oz
1496 g Rhubarb and White Chocolate Mousse	52.77oz
407 g Strawberry Gelee	14.36oz
300 g Dominicana Blanc 36% Organic, White chocolate couverture, Rondo	10.58oz
300 g heavy cream 35%	10.58oz
300 g fresh strawberries	10.58oz

Strawberry Gelee

Fill spiral silpat moulds of 12 cm / 4.72 inches diameter each with 100 - 110 g / 3.53 - 3.88 oz of the strawberry gelee. Chill until set and then freeze until required

Finishing

Place the cut out chocolate base in a metal ring of 18 cm / 7.09 inches diameter and 3 cm / 1.18 inches in height. Fill with approximately 300 g / 10.58 oz of the rhubarb and white chocolate mousse. Chill to set and then freeze until required. Remove the mousse from the metal ring, lay a 5 cm / 1.97 inches height white couverture band around the sides of the entremet, and then place the frozen gelee on the top of the entremet. Pipe whipped cream round the top of the entremets using the St Honore piping tube and decorate with fresh strawberries, lime zest and micro-greens as required.

FELCHLIN PRODUCTS

CO45	Sao Palme 75%, Dark chocolate couverture, Rondo
CO92	Dominicana Blanc 36% Organic, White chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
HA01	cacao powder 20-22%, cacao powder

Please note: Some products are not available in all markets

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Recipe number : TO20252

Description : Fruity white rhubarb mousse with Dominicana Blanc 36% couverture and a topping of strawberry jelly

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	275
Selling days	1 day	Kilojoule (kJ)	1152
Selling price		Lipids	20.08 g
Selling unit	1 piece	saturated fatty acids	11.45 g
		Carbohydrates	17.65 g
		of which sugars	16.22 g
		Proteins	4.61 g
		Salt	0.16 g

Declaration :

Cream, strawberries 16%, sugar, rhubarb 8%, cocoa butter, egg yolk, egg white, whole milk, whole milk powder, wheat flour, eggs, water, lemon juice, invert sugar, butter, cacao kernel, cacao powder, edible gelatine, egg white powder, edible salt, emulsifier (sunflower lecithin), acidity regulator (potassium carbonate), vanilla extract, vanilla, emulsifier (soy lecithin)

State 14.02.2023

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

Allergen information is compliant with current Swiss legislation