

Grand Cru Maracaibo Coffee Cake 16 cm / 6.3 inches Ø

Entremets



RECIPE QUANTITY	8	pieces of 16 cm / 6.3 inches Ø	RECIPE NUMBER	TO30014
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Chocolate Sponge with Maracaibo 65%

490 g fresh eggs	17.28oz
200 g fresh egg yolks	7.05oz
260 g invert sugar	9.17oz
130 g glucose	4.59oz
390 g heavy cream 35%	13.76oz
390 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	13.76oz
140 g pastry flour type 400	4.94oz

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 dark Maracaibo with whipped cream

390 g milk 3.5%	13.76oz
490 g Maracaibo Mousse, Chocolate mousse powder	17.21oz
780 g heavy cream 35%	27.51oz

Bring the milk to the boil and make a ganache with the chocolate mousse powder. Add the whipped cream.

Mousse Chocolate dark Maracaibo with coffee

240 g espresso	8.47oz
300 g Maracaibo Mousse, Chocolate mousse powder	10.58oz
480 g heavy cream 35%	16.93oz

Bring the freshly brewed espresso to the boil and make a ganache with the chocolate mousse powder. Stir in the liquid cream and allow to crystallise overnight in the refrigerator, whip up to use.

Sugar syrup with coffee and Kahlua coffee liqueur 20%vol.

120 g espresso	4.23oz
40 g Kahlua coffee liqueur 20% vol.	1.41oz
40 g Sugar syrup 30°Bé	1.41oz

Mix freshly brewed espresso with Kahlua and sugar syrup 30°Bé, chill.

Sugar syrup 30°Bé

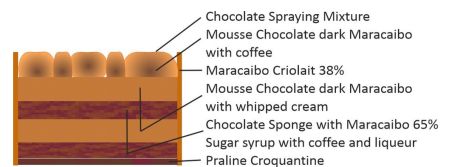
1000 g water	35.27oz
1350 g granulated sugar	47.62oz

Boil the syrup to 30°Bé. Leave to cool.

Spraying dark couverture untempered

100 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	3.53oz
50 g Cacaobutter Bio, Cacao butter, Grated	1.76oz

Melt the couverture at 48°C and mix with dissolved cocoa butter, sieve. Spray on at approx. 40°C.
Use on frozen products.



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2000 g Chocolate Sponge with Maracaibo 65%	70.55oz
1650 g Mousse Chocolate dark Maracaibo with whipped cream	58.2oz
1020 g Mousse Chocolate dark Maracaibo with coffee	35.98oz
320 g Praline Croquantine, Filling almond with biscuit splinters	11.29oz
200 g Sugar syrup with coffee and Kahlua coffee liqueur 20%vol.	7.05oz
150 g Chocolate Spraying Mixture	5.29oz
400 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	14.11oz

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Sponge

Spread 1000 g / 35.27 oz of sponge onto a 55 x 35 cm / 21.65 x 13.78 inches fleximat and bake.

Baking temperature

200°C / 392°F in a preheated oven.

Baking time

approx. 15 minutes

Leave to stand for 10 min., chill in the fridge and put in the freezer. Turn onto silicone paper and remove Silpain mats. Cut out biscuit rounds with a 14 cm Ø / 5.51 inches diameter ring.

Finishing

Temper the praline croquantine and spread over thinly on half of the sponge. Place the sponge with the praline croquantine on face down in rings of 16 cm / 6.3 inches Ø diameter and 3 cm / 1.18 inches in height. Soak the sponge with the syrup with coffee and Kahlua and then fill with the dark chocolate mousse with cream. Lay on the second sponge and again soak with the coffee syrup before filling with the remaining mousse. Spread level and freeze. Whip the dark chocolate mousse with coffee until stable and pipe large dots with a 14 mm / 0.55 inch plain tube into a 16 cm / 6.3 inches Ø inches diameter metal ring on plastic foil. Cover with another piece of 16 cm / 6.3 inches Ø diameter plastic foil and press down lightly with a cake board or similar and then freeze. Remove the ring, turn over the plastic with the mousse dots on and spray with the spraying couverture and then lightly heating the surface with a bunsen burner. Remove the rings from the cakes and place the sprayed dark chocolate mousse with coffee on top. Spread tempered criolait milk couverture on plastic cake foil strips 4 cm / 1.57 inches in width, cut to the size needed and lay around the side of the cake with it. Leave the couverture to crystallise before removing the foil strips. of the cake with it. Leave the couverture to crystallise before removing the foil strips.

FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DK27	Praline Croquantine, Filling almond with biscuit splinters
TM77	Maracaibo Mousse, Chocolate mousse powder

Please note: Some products are not available in all markets

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Entremets



Recipe number : TO30014

Description : Light and airy chocolate coffee cake with a crispy base

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	364
Selling days	1 day	Kilojoule (kJ)	1525
Selling price		Lipids	26.98 g
Selling unit	1 piece	saturated fatty acids	15.27 g
		Carbohydrates	20.6 g
		of which sugars	20.13 g
		Proteins	5.09 g
		Salt	0.14 g

Declaration :

Cream, Maracaibo Mousse, Chocolate mousse powder 14% (cacao kernel, sugar, cacaobutter, glucose syrup (corn), gelling agent (carrageenan), vanilla Madagascar), **eggs**, sugar, **whole milk**, coffee 6%, cacao kernel, invert sugar, cacaobutter, **egg yolk**, **wheat flour**, **glucose syrup (wheat glucose)**, **almonds**, **whole milk powder**, **skimmed milk powder**, coffee liqueur, coconut fat, water, **cream powder**, rapeseed oil, illipe butter, shea butter, **emulsifier (soy lecithin)**, butterfat, flavour, edible salt, emulsifier (rapeseed oil lecithin), vanilla, **barley malt extract**, 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.