

Mango with Bolivia chocolate plated dessert

Plated Dessert



RECIPE QUANTITY	20	Plated Desserts	RECIPE NUMBER	DE30105
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Chocolate Sponge Bolivia 45%

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
165 g fresh egg yolks	5.82oz
90 g fresh eggs	3.17oz
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 Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, 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.

Bolivia 45% Chocolate Mousse

140 g Crème Anglaise, less sweet	4.83oz
185 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	6.46oz
170 g heavy cream 35%	6.07oz
8 g Gelatine mix solution	0.27oz

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.

Crème Anglaise, less sweet

125 g milk 3.5%	17.64oz
125 g heavy cream 35%	17.64oz
50 g past. liquid egg yolk	7.05oz
12 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. Afterward heat up and leave to cool. Use for further processing or refrigerate.

Bolivia 45% Jelly

75 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	2.65oz
75 g water	2.65oz
1.5 g Gelatine mix solution	0.05oz

Boil the water and pour over the milk couverture. Mix with a blender and add the gelatine mass.

Crème Chocolat, dark chocolate Cremeux Bolivia 68%

55 g Bolivia 68%-60h, Dark chocolate couverture, Rondo	1.87oz
150 g Crème Anglaise, less sweet	5.19oz

Cook the cream anglaise and pour over the couverture rondos. Emulsify with a hand blender.

Mango Gelée

300 g mango purée 10% sugar	10.58oz
30 g granulated sugar	1.06oz
3 g agar-agar	0.11oz

Bring the mango purée to the boil. Mix the sugar with the agar agar and add to the boiling puree. Allow to cool before blending to a smooth gel.

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Almond Cocoa Crumble

55 g butter	1.87oz
60 g raw sugar	2.12oz
0.3 g sea salt	0.01oz
45 g pastry flour type 400	1.59oz
20 g corn flour finely sieved	0.78oz
10 g cacao powder 20-22%, cacao powder finely sieved	0.35oz
30 g almonds peeled, ground	0.95oz

Cream the butter, sugar and salt together. Add the remaining ingredients and knead until you obtain a crumble. Bake at 165°C / 329°F. for ca. 15 - 20 minutes

Ganache Cru, Bolivia 45% milk couverture, for moulds

80 g heavy cream 35%	2.86oz
5 g invert sugar	0.19oz
5 g butter	0.19oz
110 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	3.81oz

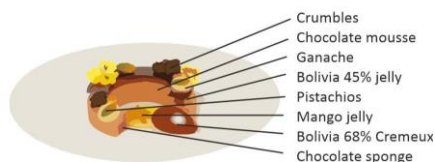
Bring the cream, invert sugar and butter to the boil. Gradually add in portions to the Felchlin Couverture Rondos. When the ganache is at 31 - 33°C / 87.8 - 91.4°F emulsify using an immersion blender.

Caramelised Pistachios

36 g granulated sugar	1.27oz
29 g water	1.02oz
36 g pistachios	1.27oz

Cook granulated sugar and water to 120°C / 248°F. Add warm pistachios and cook until caramelised. Spread onto a Silpat sheet and allow to cool.

Structure



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850 g Chocolate Sponge Bolivia 45%	30.18oz
500 g Bolivia 45% Chocolate Mousse	17.64oz
150 g Bolivia 45% Jelly	5.34oz
200 g Creme Chocolat, dark chocolate Cremeux Bolivia 68%	7.05oz
300 g Mango Gelée	10.58oz
200 g Almond Cocoa Crumble	7.05oz
200 g Ganache Cru, Bolivia 45% milk couverture, for moulds	7.05oz
100 g Caramelised Pistachios	3.53oz

Chocolate Sponge

Bake the sponge in a 60 x 40 cm / 23.6 x 15.75 inches silicone mat with rim Baking temperature: 190°C / 374°F Baking time: 15 - 18 minutes Cut out rings with a 7 cm / 2.75 inches and a 6 cm / 2.36 inches round cutter.

Mousse

Pour 30 g / 1.06 oz of the mousse into an 8 cm / 3.14 inches silicone mould and place the sponge in the mousse. Freeze before demoulding.

Bolivia 45% jelly

Pour 15 g / 7 oz of the jelly into the 7 cm / 2.75 inches silicone ring mould.

Bolivia 68% Cremeux

Pour 9 g / 0.32 oz of the Bolivia Cremeux into the canele silicone mould.

Finishing

Cut out one quarter of the mousse and place the rest on a plate. Put the Bolivia 45% jelly on top. Pipe some of the mango jelly in the centre of the dessert. Put the Bolivia 68% Cremeux on one side of the mousse. Place a chocolate disc decor on the Bolivia jelly and decorate with crumbles, whipped ganache and pistachios.

FELCHLIN PRODUCTS

CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
CS93	Bolivia 68%-60h, Dark chocolate couverture, Rondo
HA01	cacao powder 20-22%, cacao powder

Please note: Some products are not available