

Applications for Bolivia 45% milk couverture

RECIPE QUANTITY	4	Applications	RECIPE NUMBER	DV20108
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Ganache Cru, Bolivia 45% Milk Couverture, less sweet, cut

300 g heavy cream 35%	10.58oz
55 g invert sugar	1.94oz
50 g butter	1.76oz
700 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo (or 36%)	24.69oz

Boil heavy cream, invert sugar and butter, let cool to 24°C / 75.2°F. Add the liquid to the 40°C / 104 °F melted Couverture. Homogenise with the hand blender.

Ganache Cru, Bolivia 45% milk couverture, for moulds

750 g heavy cream 35%	26.46oz
50 g invert sugar	1.76oz
50 g butter	1.76oz
1000 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	35.27oz

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.

Bolivia 45% Chocolate Mousse

360 g Crème Anglaise, less sweet	12.7oz
480 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	16.93oz
450 g heavy cream 35%	15.87oz
20 g Gelatine mix solution	0.71oz

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

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 min. in cold water. Afterward heat up and leave to cool. Use for further processing or refrigerate.

Milk chocolate Cremeux Bolivia 45%

275 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	9.7oz
10 g Gelatine mix solution	0.35oz
500 g Crème Anglaise, for chocolate cremeux, milk and white	17.64oz

Slowly melt the couverture and add to the warm cream anglaise and the gelatine mass, mix well until everything is dissolved. Store in the refrigerator.

Crème Anglaise, for chocolate cremeux, milk and white

500 g milk 3.5%	17.64oz
500 g heavy cream 35%	17.64oz
200 g past. liquid egg yolk	7.05oz
25 g granulated sugar	0.88oz
50 g glucose	1.76oz

Bring milk, cream and glucose to a boil and pour slowly onto the egg / sugar mixture. Stirring continuously and carefully cook to 82 - 84 °C / 179.6 - 183.2°F. Strain through a sieve.

Applications for Bolivia 45% milk couverture

1105 g Ganache Cru, Bolivia 45% Milk Couverture, less sweet, cut	38.98oz
1850 g Ganache Cru, Bolivia 45% milk couverture, for moulds	65.26oz
1310 g Boliva 45% Chocolate Mousse	46.21oz
785 g Milk chocolate Cremeux Bolivia 45%	27.69oz
1275 g Crème Anglaise, for chocolate cremeux, milk and white	44.97oz

Ganache cuttable

Spread in 300 x 300 x 10 mm / 11.81 x 11.81 inches frame and let rest for 24 hours. Cover with tempered Couverture on top and the bottom and cut (22.5 x 22.5 mm / 0.98 x 0.98 inches), take apart and let them rest overnight, enrobe.

Ganache for moulds

Pipe into the prepared moulds. Leave to crystallise at ideally 15 - 18°C / 59 - 64.4°F for a minimum of 12 hours before closing the moulds with tempered couverture. Place the moulds in the fridge at 5°C / 41°F for approximately 15 minutes before carefully removing the finished chocolates from the moulds. Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

FELCHLIN PRODUCTS

CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
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Please note: Some products are not available in all markets