

Chocolate Bar Tiramisu

in mould chocolate squares Rotondo



RECIPE QUANTITY	10	pieces of 150 g / 5.29 oz	RECIPE NUMBER	CS15540
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Coffee Caramel

650 g espresso	22.93oz
50 g granulated sugar	1.76oz
5 g yellow pectin	0.18oz
190 g granulated sugar	6.7oz
200 g glucose syrup DE 41-46	7.05oz
5 g fleur de sel	0.18oz
400 g Caramel brûlé fleur de sel	14.11oz

Reduce freshly brewed espresso to 50% of its weight, mix the first quantity of sugar and pectin and sprinkle in, bring to the boil. Add glucose syrup, second quantity of sugar and fleur de sel and cook to 103°C / 217.4°F, add caramel brûlé and cook to 105°C / 221°F, fill into a piping bag and cool to room temperature.

Breton shortbread

300 g butter unsalted	10.58oz
160 g icing sugar	5.64oz
120 g past. liquid egg yolk	4.23oz
400 g pastry flour type 420	14.11oz
15 g baking powder	0.53oz
5 g fleur de sel	0.18oz

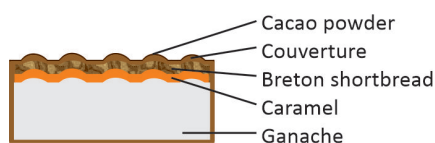
Cream the butter and sugar until white and foamy, then slowly add the egg yolks. Sift the flour and baking powder and knead briefly into the dough with the fleur de sel, then chill.

Ganache white Edelweiss 36% with mascarpone

140 g heavy cream 35%	4.94oz
60 g glucose syrup DE 41-46	2.12oz
35 g invert sugar	1.23oz
28 g liquid sorbitol	0.99oz
2 g bourbon vanilla bean (1 pc = 4g)	0.07oz
200 g mascarpone cheese	7.05oz
530 g Edelweiss 36%, White chocolate couverture, Rondo	18.7oz
5 g Cacaobutter Bio, Cacao butter, Grated Magic Temper	0.18oz

Bring the cream, glucose syrup, invert sugar, sorbitol and scraped vanilla to the boil. Add the mascarpone and bring to the boil again. Temper to 34°C / 93.2°F, then use a hand blender to create an emulsion with the tempered couverture, adding Magic Temper cacao butter.

Structure



Chocolate Bar Tiramisu

300 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	10.58oz
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75 g Coffee Caramel	2.65oz
100 g Breton shortbread	3.53oz
750 g Ganache white Edelweiss 36% with mascarpone	26.46oz
300 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	10.58oz
20 g Cacao powder 20-22%	0.71oz

Casting the mould

Cast with tempered couverture (approx. 30 g / 1.06 oz per bar) and leave to crystallise at 5°C / 41°F for approx. 15 - 20 minutes.

Breton shortbread

Roll out the cold dough to a thickness of 10 mm / 0.3937 inch, freeze lightly, press through a coarse sieve or alternatively roll out to a thickness of 5 mm / 0.197 inch, cut into 0.75 x 0.75 cm / 0.295 x 0.295 inch cubes with a harp and freeze briefly. Spread the crumble or cubes loosely on a baking tray and bake.

Baking temperature: 160°C / 320°F fan oven

Baking time: approx. 12 minutes

Separate while still warm after baking.

Finishing

Sprinkle 10 g / 0.35 oz of shortbread crumble into the indentations. Pipe 7.5 g / 0.26 oz of caramel onto each crumble and top with 75 g / 2.65 oz of ganache, allow to crystallise. Cover with tempered couverture. Place at 5°C / 41°F for approx. 20 - 30 minutes before carefully removing from the mould. Warm the surface with a

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hairdryer until slightly melted, dust with cacao powder, leave to stand overnight and powder with a fine brush.

FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
CS84	Edelweiss 36%, White chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
HA01	Cacao powder 20-22%
TM01	Caramel brûlé fleur de sel

Please note: Some products are not available in all markets

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Recipe number : CS15540

Description : Chocolate bar with crispy sablé and fine coffee caramel on a Edelweiss ganache, covered in the finest dark couverture

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	507
Selling days	28 days	Kilojoule (kJ)	2121
Selling price		Lipids	36.09 g
Selling unit	1 piece	saturated fatty acids	22.03 g
		Carbohydrates	36.66 g
		of which sugars	32.04 g
		Proteins	5.38 g
		Salt	0.19 g

Declaration :

Sugar, cacao kernel, cacao butter, mascarpone cheese (**cream, milk**, acidifier (citric acid)), **cream, whole milk powder**, glucose syrup (wheat glucose), **wheat flour**, coffee, **butter, skimmed milk powder**, invert sugar, humectant (sorbitol), cacao powder, **egg yolk, cream, wheat glucose syrup (wheat glucose)**, vanilla, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), fleur de sel (sea salt), **emulsifier (soy lecithin)**, gelling agent (pectin), acidity regulator (potassium carbonate), water, vanilla extract

State 09.12.2025

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

Allergen information is compliant with current Swiss legislation