

Xoco Crema Pralinosa

with sMores Whip and Chocolate Chip Cookies



RECIPE QUANTITY	5	Glass bowls	RECIPE NUMBER	DR10469
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Xoco Crema Pralinosa

200 g milk 3.5%	7.05oz
100 g heavy cream 35%	3.53oz
100 g Pralinosa W, Filling hazelnut Soft	3.53oz
180 g Sao Palme 68%, Dark chocolate couverture, Rondo	6.35oz
50 g Sao Palme 43%, Milk chocolate couverture, Rondo	1.76oz

Bring the milk and cream to the boil, add the OSA and stir. Add the couvertures and bring to just before the boil.

Xoco Crema sMores Whip

200 g past. liquid egg white	7.05oz
50 g inulin HSI	1.76oz
20 g icing sugar	0.71oz
0.5 g xanthan gum	0.02oz
150 g heavy cream 35%	5.29oz

Sieve the icing sugar and inulin and mix with the xanthan gum, add the egg white, blend with a hand blender, add the cream and blend again, sieve into an iSi Thermo Whip using a funnel and pour in, fill with one gas cartridge and shake vigorously 25 times, chill for at least 2 hours.

Tip:

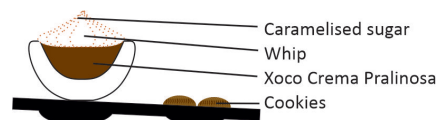
If you want to use the whip immediately, you can charge two gas cartridge instead of one piece but the foam will be more airy.

Cookie dough Chocolate Chip

170 g butter	6oz
115 g Muscovado sugar light	4.06oz
115 g granulated sugar	4.06oz
4 g fleur de sel	0.14oz
4 g bourbon vanilla bean (1 pc = 4g)	0.14oz
70 g fresh eggs	2.47oz
260 g pastry flour type 400 or type 420	9.17oz
12 g baking powder	0.42oz
250 g Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g	8.82oz

Whip the butter, sugars, fleur de sel and scraped vanilla until creamy. Slowly add the eggs, sieve the flour and baking powder together and mix in with the Chocolini.

Structure



Xoco Crema Pralinosa

630 g Xoco Crema Pralinosa	22.22oz
250 g Xoco Crema sMores Whip	8.82oz
125 g Cookie dough Chocolate Chip	4.41oz
15 g raw cane sugar fine ground	0.53oz

Mini Chocolate Chip Cookies

Felchlin
SWITZERLAND

Portion the fresh dough with a small ice cream scoop portion, 3 cm / 1.18 inch Ø, approx. 12.5 g / 0.44 oz. Put directly onto baking paper and baking tray and bake. Baking temperature: 160°C / 320°F Baking time: approx. 9 minutes

Finishing

Fill the hot Xoco Crema Pralinosa into a glass bowl, shake the s'Mores Whip bottle vigorously again before use, pipe the whip on top, dust with ground raw cane sugar and caramelize, decorate with 2 mini chocolate chip cookies and serve hot.

Source of supply:

Double-walled glass bowl
www.cash-hotel.ch, Art. Nr. 20.348.021
www.zieher.com, Art. Nr. 4956.03

FELCHLIN PRODUCTS

CR14	Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g
CR27	Sao Palme 68%, Dark chocolate couverture, Rondo
DC02	Pralinosa W, Filling hazelnut Soft
PS60	Sao Palme 43%, Milk chocolate couverture, Rondo

Please note: Some products are not available in all markets