

Chocolate Croquantine Tartlet

with Praline Croquantine



RECIPE QUANTITY	20	petits gâteaux	RECIPE NUMBER	PG20138E
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Chocolate short pastry with almonds, sea salt and eggs

260 g butter	9.17oz
130 g icing sugar	4.59oz
1.5 g sea salt	0.05oz
135 g fresh eggs	4.76oz
440 g pastry flour type 400	15.52oz
40 g Cacao powder 20-22%	1.41oz
30 g almonds peeled, ground	1.06oz

Whip butter and icing sugar together until light and creamy. Dissolve the salt in the eggs and add in portions to the butter mixture. Continue whipping until you have a well aerated creamy mixture. Sieve together flour and cacao powder and add the finely ground almonds. Add the flour mixture to the butter mass and mix all together until a paste is formed. Wrap in cling film and leave for 2 hours in the refrigerator before using.

Chocolate Almond filling

500 g California 1:1, Bakeable filling almond	17.64oz
250 g butter	8.82oz
20 g invert sugar	0.71oz
175 g fresh eggs	6.17oz
100 g Cacaomass Suhum Organic, Cacao mass, Rondo	3.53oz
60 g pastry flour type 400	2.12oz

Mix the almond paste, butter and invert sugar together. Add the eggs in portions until you have a light creamy texture. Stir in the melted Cacao mass and fold in the flour.

Salted Caramel Cremeux

350 g heavy cream 35%	12.35oz
35 g glucose syrup DE 41-46	1.23oz
1.5 g sea salt	0.05oz
75 g past. liquid egg yolk	2.65oz
320 g Caramelito 36%, Milk chocolate couverture, Rondo	11.29oz
60 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	2.12oz

Heat the cream, mix the glucose, salt and egg yolk well together and pour over the hot cream. Make into an Anglaise and sieve through a fine strainer onto the couvertures. Stir together until you obtain a smooth elastic mass. Leave to chill for at least 4 hours before using.

Chocolate Truffle

1080 g Milk Truffles	38.1oz
400 g Ambra 38%, Milk chocolate couverture, Rondo tempered	14.11oz
100 g Cacao powder 20-22%	3.53oz

Felchlin Marketing material

4 piece Formaflex hemisphere shaped 3 cm / 1.18 inches Ø for 24 piece
2 piece Rubber stencil for 63 truffles bases, Ø 28 mm / 1.1 inches

Finishing

Immediately pour the ganache into the Formaflex moulds. Prepare couverture bases using a ballini stencil and leave to crystallise. Place on the ganache and place for 8 minutes in the refrigerator to initiate the crystallisation. Leave to crystallise for 24 hours ideally 16°C / 60.8°F. Demould the truffles and leave again for 24 hours. Enrobe with tempered couverture. Place and roll in cacao powder and form using the fingers. Brush off the excess powder using a sieve.

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Milk Truffles

305 g heavy cream 35%	10.76oz
80 g butter	2.82oz
72 g invert sugar	2.54oz
585 g Ambra 38%, Milk chocolate couverture, Rondo	20.64oz
40 g Cacaobutter Bio, Cacao butter, Grated	1.41oz

The cream, butter and invert sugar together bring to the boil. Gradually add in portions to the couverture and the cacao butter. When the ganache is at 32 - 34°C / 89.6 - 93.2°F emulsify using an immersion blender.

Structure



FELCHLIN PRODUCTS

CO38	Caramelito 36%, Milk chocolate couverture, Rondo
CS06	Cacaomass Suhum Organic, Cacao mass, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CS85	Ambra 38%, Milk chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DC14	Praline Croquantine, Filling almond with biscuit splinters
HA01	Cacao powder 20-22%
KK43	California 1:1, Bakeable filling almond
VM12	Rubber stencil for 63 truffles bases, Ø 28 mm / 1.1 inches
VO20	Formaflex hemisphere shaped 3 cm / 1.18 inches Ø for 24 piece

Please note: Some products are not available in all markets

Chocolate Croquantine Tartlet

1035 g Chocolate short pastry with almonds, sea salt and eggs	36.51oz
1105 g Chocolate Almond filling	38.98oz
840 g Salted Caramel Cremeux	29.63oz
675 g Chocolate Truffle	23.81oz
100 g Praline Croquantine, Filling almond with biscuit splinters	3.53oz

Chocolate Short Pastry

Roll out the Chocolate Short Pastry to 2.25 mm / 0.09 inches and line 6 cm / 2.4 inches tartlet rings. Store in the refrigerator until required.

Finishing from petit gâteau

Pipe 5 g / 0.15 oz Praline Croquantine onto the base of the tartlet shell.
Pipe 20 g / 0.7 oz of the Chocolate Almond Filling onto the Croquantine and bake.
Baking temperature: 180°C / 356°F
Baking time: 20 minutes

Leave to cool and pipe 12.5 g / 0.44 oz of Salted Caramel Cremeux onto the baked pastry. Decorate with a cut out circle of couverture and a whipped Chocolate Truffle.

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Recipe number : PG20138E

Description : Chocolate short pastry filled with chocolate almond cream made with our California almond paste 1:1 and decorated with a chocolate truffle made with our Ambra 38% milk chocolate.

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	472
Selling days	1 day	Kilojoule (kJ)	1974
Selling price		Lipids	33.32 g
Selling unit	1 piece	saturated fatty acids	17.26 g
		Carbohydrates	33.43 g
		of which sugars	23.48 g
		Proteins	6.88 g
		Salt	0.2 g

Declaration :

Sugar, **butter**, **wheat flour**, **cream**, **eggs**, **almonds**, cacaobutter, cacao kernel, **partially skimmed milk powder**, cacao powder, **egg yolk**, invert sugar, glucose syrup (wheat glucose), water, **whey powder**, butterfat, maltodextrin, **whole milk powder**, **skimmed milk powder**, sunflower oil, sea salt, coconut fat, rapeseed oil, **emulsifier (soy lecithin)**, edible salt, preserving agents (sorbic acid, potassium sorbate), malt extract powder, **emulsifier (soy lecithin)**, acidity regulator (potassium carbonate), vanilla, flavour, emulsifier (rapeseed oil lecithin), **barley malt extract**, paprika

State 16.12.2024

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

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Allergen information is compliant with current Swiss legislation