

Maracaibo Garden

Petits Gâteaux



RECIPE QUANTITY	20	petits gâteaux	RECIPE NUMBER	PG20155
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Citrus Confit

250 g fresh mandarin Bio, Paterno	8.82oz
1000 g water	35.27oz
3 g salt	0.11oz
4 g pectin NH	0.14oz
140 g granulated sugar	4.94oz
30 g mandarin purée no added sugar	1.06oz
140 g yuzu purée	4.94oz

Wash the mandarins and cut into thin slices. Remove the seeds and white pith of the mandarins. Bring the water and salt to a boil. Blanch the mandarins for 3 minutes, sieve and rinse with cold water. Mix the pectin and sugar. Heat the mandarin juice and yuzu purée, add the pectin. Add the mandarins and cook all for approx. 15 - 20 minutes to obtain a soft confit. Chop finely or puree, refrigerate.

Chocolate sponge, lactose-free

230 g fresh egg whites	8.11oz
155 g granulated sugar	5.47oz
100 g fresh eggs	3.53oz
190 g fresh egg yolks	6.7oz
65 g invert sugar	2.29oz
50 g pastry flour type 400	1.76oz
30 g Cacao powder 20-22%	1.06oz
80 g almonds peeled, ground finely ground	2.82oz
45 g olive oil	1.59oz

Whisk the egg whites and sugar to obtain a meringue. Whip the whole eggs, egg yolks and invert sugar to obtain a creamy sponge mixture. Incorporate the egg-mixture into the meringue. Sieve the flour and cacao powder and mix with the ground almonds. Carefully incorporate into the egg-mixture. Finally, add the olive oil.

Diplomat Cream with Maracaibo 66% and 88%

500 g Vanilla Pastry Cream with Maracaibo 66% and 88%	17.64oz
150 g heavy cream 35% whipped	5.29oz

Beat the pastry cream with Maracaibo chocolate until smooth. Carefully fold the whipped cream in two lots into the pastry cream and store in the refrigerator.

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Vanilla Pastry Cream with Maracaibo 66% and 88%

40 g cornstarch	1.41oz
500 g milk 3.5%	17.64oz
150 g heavy cream 35%	5.29oz
55 g Sugar for stabilisation	1.94oz
4 g Bourbon vanilla bean (1 pc = 4g)	0.14oz
100 g past. liquid egg yolk	3.53oz
40 g granulated sugar	1.41oz
40 g Gelatine mix solution	1.41oz
130 g Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g	4.59oz
20 g Maracaibo 88%, Dark chocolate couverture, Rondo	0.71oz

Dissolve the corn starch with some of the cold milk. Boil the remaining milk, heavy cream, sugar and vanilla. Combine the egg yolks, the sugar and dissolved corn starch and whip to obtain a creamy white mixture. Add the hot liquid to the egg yolk mixture and bring to a boil. Add the Gelatine Mix. Fold in the couvertures and stir thoroughly.

Sugar for stabilisation

90 g granulated sugar	3.17oz
5 g carrageenan	0.18oz
3 g locust bean gum flour	0.11oz
3 g glycerol monostearate	0.11oz

Mix all the ingredients together.

Gelatine mix solution

100 g gelatine powder (200 Bloom)	3.53oz
600 g water	21.16oz

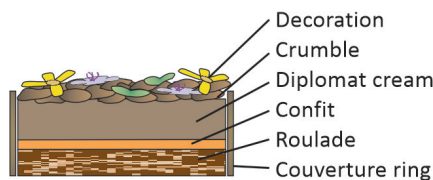
Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

Chocolate crumble with almonds and Fleur de Sel

175 g butter unsalted	6.17oz
200 g raw sugar	7.05oz
150 g pastry flour type 550	5.29oz
70 g cornmeal finely sifted	2.47oz
35 g Cacao powder 20-22%	1.23oz
90 g almonds peeled, ground finely sifted	3.17oz
2 g fleur de sel	0.07oz

Cream together the butter and brown sugar. Mix the flour, corn meal, cacao powder and ground almonds together with fleur de sel and add to the butter mixture. Knead until you obtain a crumble.

Structure



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1565 g Citrus Confit	55.2oz
945 g Chocolate sponge, lactose-free	33.33oz
650 g Diplomate Cream with Maracaibo 66% and 88%	22.93oz
645 g Chocolate crumble with almonds and Fleur de Sel	22.75oz
750 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	26.46oz
1 g Gold glamour powder	0.04oz
10 g alcohol 96%vol.	0.35oz

Roulade

Spread the mass onto a tray of 64 x 50 cm / 25.2 x 19.7 inches or 450 g / 15.9 oz between two small trays of 48 x 28 cm / 18.9 x 11 inches, bake.

Baking temperature: 200°C / 392°F in deck oven, 170°C / 338°F in convection oven

Baking time: approx. 15 min. in deck oven, approx. 12 min. in convection oven
After baking, immediately turn over and place onto a cold tray, covered with baking paper and refrigerate. Cut out round 6 cm / 2.36 inches Ø.

Chocolate crumble

Spread on a baking tray and bake.

Baking temperature

145°C / 293°F in a convection oven
165°C / 329°F in a deck oven

Baking time

approx 15 - 20 minutes.

Cut bands of 22 cm / 8.7 inches of 2 cm / 0.8 inches of plastic sheet. Brush over some gold powder that has been mixed together with pur alcohol, then spread over a thin layer of tempered couverture. Place it inside a 7 cm / 2.8 inches metal ring and stick together with tape. Leave overnight to crystallise before using.

Finishing

Pipe Confit on top of the sponge. Spread level with a spatula. Pipe Diplomate Cream on top. Place a couverture ring around the cake and cover the entire surface with crumble. Garnish with edible flowers and honey cress.

FELCHLIN PRODUCTS

CO88	Maracaibo 88%, Dark chocolate couverture, Rondo
CR14	Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
HA01	Cacao powder 20-22%

Please note: Some products are not available in all markets

Couverturering

Felchlin
SWITZERLAND

Maracaibo Garden

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Recipe number : PG20155

Description : Yuzu mandarin confit combined with Diplomat cream made with our Maracaibo Intenso 66% and Maracaibo 66% dark couvertures. The surface is covered with chocolate crumble.

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	284
Selling days	1 day	Kilojoule (kJ)	1187
Selling price		Lipids	17.4 g
Selling unit	1 piece	saturated fatty acids	8.46 g
		Carbohydrates	23.86 g
		of which sugars	19.74 g
		Proteins	4.81 g
		Salt	0.24 g

Declaration :

Water, sugar, cacao kernel, mandarins, **egg yolk, whole milk, egg white, cream, wheat flour**, raw cane sugar, **almonds, butter**, yuzu purée, cacaobutter, **eggs**, invert sugar, corn flour, cacao powder, olive oil, mandarin purée, corn starch, alcohol, gelling agent (pectin), edible salt, edible gelatine, vanilla, fleur de sel (sea salt), gelling agent (carrageenan), colour (E175: gold), thickening agent (locust bean gum), emulsifier (mono and diglycerides of fatty acids, fatty acids), acidity regulator (potassium carbonate)

State 05.03.2024

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

Allergen information is compliant with current Swiss legislation