

Baked Chocolate Mousse Tartlet

Petits Gâteaux



RECIPE QUANTITY 30 pieces of 6 cm Ø / 2.36 inches

RECIPE NUMBER PG20161

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.

Baked Mousse Chocolate dark Costa Rica 70%

200 g Costa Rica 70%-72h, Chocolat foncé de couverture, Rondo	7.05oz
75 g butter	2.65oz
150 g past. liquid egg white	5.29oz
40 g granulated sugar	1.41oz
75 g past. liquid egg yolk	2.65oz

Melt the couverture together with the butter. Whisk the egg whites and sugar to a meringue. Add the egg yolks to the couverture/butter mixture and finally add the meringue mixing well.

Ganache dark Costa Rica 70% with tonka

125 g heavy cream 35%	4.41oz
25 g butter	0.88oz
30 g past. liquid egg yolk	1.06oz
50 g pasteurised liquid egg	1.76oz
100 g Costa Rica 70%-72h, Chocolat foncé de couverture, Rondo	3.53oz
0.3 g tonka beans	0.01oz

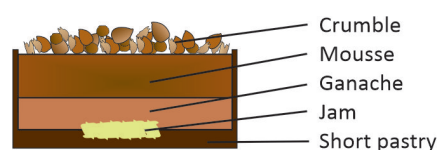
Bring the cream and butter to the boil and stir in the egg and yolks. Carefully boil all, stirring continuously to 82 - 84°C / 179.6 - 183.2°F and strain onto the couverture. 1 g tonka beans per kg final weight must not be exceeded.

Dark chocolate butter crumble with almonds, raw cane sugar and sea salt

160 g butter	5.64oz
180 g raw cane sugar fine	6.35oz
1 g sea salt	0.04oz
135 g pastry flour type 400	4.76oz
65 g cornmeal finely sieved	2.29oz
30 g Cacao powder 20-22% finely sieved	1.06oz
80 g almonds peeled, ground	2.82oz

Cream together the butter, sugar and salt. Add the remaining ingredients and knead briefly to form crumbles.

Structure



Baked Chocolate Mousse Tartlet

90 g marmalade aux abricots	3.17oz
1035 g Chocolate short pastry with almonds, sea salt and eggs	36.51oz
540 g Baked Mousse Chocolate dark Costa Rica 70%	19.05oz
330 g Ganache dark Costa Rica 70% with tonka	11.64oz
651 g Dark chocolate butter crumble with almonds, raw cane sugar and sea salt	22.96oz

Baked Chocolate Mousse Tartlet

Petits Gâteaux

Chocolate short pastry

Roll to 2.25 mm / 0.089 inch thickness and line rings of 60 mm / 2.36 inches diameter.

Crumble

Baking temperature:

165°C / 329°F deck oven

145°C / 293°F fan oven

Baking time: approx. 15 minutes

Finishing

Pipe 3 g / 0.11 ounce of apricot or raspberry jam onto the base of the lined tartlets. Pipe over 10 g / 0.35 ounce of the ganache and then 15 g / 0.53 ounce of the chocolate mousse mixture. Finally, sprinkle over 6 g / 0.21 ounce of the crumble before baking.

Baking temperature: 180°C / 356°F

Baking time: approx 15 minutes

FELCHLIN PRODUCTS

CO27 Costa Rica 70%-72h, Chocolat foncé de couverture, Rondo

HA01 Cacao powder 20-22%

Please note: Some products are not available in all markets

Baked Chocolate Mousse Tartlet

Petits Gâteaux



Recipe number : PG20161

Description : Baked chocolate tartlets with the finest ganache and fluffy mousse made from our Costa Rica 70% couverture, decorated with butter crumble

Sales data :		Nutritional values per 100 g :	
Shelf life	3 days	Kilocalorie (kcal)	432
Selling days	2 days	Kilojoule (kJ)	1806
Selling price		Lipids	27.65 g
Selling unit	1 piece	saturated fatty acids	14.77 g
		Carbohydrates	37.21 g
		of which sugars	19.23 g
		Proteins	7.22 g
		Salt	0.17 g

Declaration :

Wheat flour, butter, cacao kernel, eggs, raw cane sugar, sugar, egg white, cream, almonds, egg yolk, apricot fruit preparation (apricots, raw cane sugar, water, glucose syrup, lemon juice from concentrate, gelling agent (apple and citrus pectin), firming agent (calcium citrate)), raw cane sugar, cacao powder, corn flour, cacao kernel, sea salt, acidity regulator (potassium carbonate), tonka beans, vanilla

State 07.04.2025

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

Allergen information is compliant with current Swiss legislation