

Grand Cru Maracaibo Mousse Cream Slice 2.0

Petits Gâteaux



RECIPE QUANTITY 35 pieces

RECIPE NUMBER PG20266

Puff Pastry for slices

290 g water	10.19oz
565 g pastry flour type 400	19.93oz
13 g salt	0.46oz
5 g white wine vinegar	0.19oz
525 g butter for turns	18.52oz

Combine all the ingredients except the butter for the turns and knead to obtain an elastic dough. Weigh at 1600 g / 56.4 oz.

Turn with butter; 5 single turns.

Flour Butter Mix

250 g butter	8.82oz
50 g pastry flour type 400	1.76oz

Beat the butter until creamy and stir in the flour.

Mousse Chocolate cream dark Maracaibo with liquid cream

300 g milk 3.5%	10.58oz
375 g Maracaibo Mousse, Chocolate mousse powder	13.23oz
600 g heavy cream 35%	21.16oz

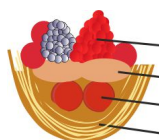
Bring the milk to the boil and make a ganache with the chocolate mousse powder. Stir in the liquid cream and leave to crystallise overnight in the refrigerator, whip up when ready to use.

Strawberry jelly

510 g strawberry puree	17.99oz
15 g lemon juice fresh	0.53oz
210 g granulated sugar	7.41oz
15 g pectin NH	0.53oz

Heat the puree and juice to 40°C / 104°F. Mix the sugar with the pectin and gradually into the puree/juice mixture, bring to a boil and chill.

Structure



Berries / cold glazing gel
Mousse Chocolate cream
Strawberry jelly
Puff Pastry caramelised

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1400 g Puff Pastry for slices	49.38oz
300 g Flour Butter Mix	10.58oz
1275 g Mousse Chocolate cream dark Maracaibo with liquid cream	44.97oz
700 g Strawberry jelly	24.69oz
350 g fresh strawberries	12.35oz
525 g fresh raspberries	18.52oz
350 g fresh red currants red	12.35oz
525 g fresh blackberries	18.52oz
70 g cold glazing gel	2.47oz

Puff pastry

Roll out to 2 mm / 0.079 inch, sprinkle with sugar and roll out again, cut 7 x 14 cm / 2.76 x 5.51 inches rectangles and freeze lightly. Coat the 5.2 cm / 2.05 inches Ø perforated channel baking trays with flour butter, place the rectangles in the same way as the baguette baking trays. Place a heavy flour-buttered metal tube 4 cm / 1.57 inches Ø on the puff pastry, bake.

Baking temperature: 190°C / 374°F
Baking time: 20 minutes in the oven with the draught open, remove the metal tube, bake for 10 minutes.

Finishing

Stir the strawberry jelly until smooth and pipe 20 g / 0.71 oz of each onto the puff pastry using a 12 plain tube. Whip the dark Maracaibo chocolate cream until creamy and stable and pipe 35 g / 1.23 oz of each onto the strawberry jelly using a 12 plain tube. Top with fresh berries and cover the edges with cold jelly.

FELCHLIN PRODUCTS

TM77 Maracaibo Mousse, Chocolate mousse powder

Please note: Some products are not available in all markets

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Petits Gâteaux



Recipe number : PG20266

Description : Modern style caramelised puff pastry with Grand Cru Mousse Chocolate cream, strawberry jelly and fresh berries

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	258
Selling days	1 day	Kilojoule (kJ)	1081
Selling price		Lipids	18.63 g
Selling unit	1 piece	saturated fatty acids	11.02 g
		Carbohydrates	18.59 g
		of which sugars	9.62 g
		Proteins	2.52 g
		Salt	0.31 g

Declaration :

Strawberries, **butter**, **wheat flour**, **cream**, raspberries, blackberries, Maracaibo Mousse, Chocolate mousse powder 7% (cacao kernel, sugar, cacaobutter, glucose syrup (corn), gelling agent (carrageenan), vanilla Madagascar), red currants, **whole milk**, water, sugar, gelee (glucose syrup, water, sugar, fructose, gelling agent (pectin), acidifier (citric acid), preservative (potassium sorbate)), lemon juice, gelling agent (pectin), edible salt, wine vinegar

State 27.03.2023






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

Allergen information is compliant with current Swiss legislation

Mousse chocolate cream Grand Cru Maracaibo








Chocolate Mousse Cream Liquid heated together with Maracaibo chocolate mousse powder, cold liquid added and then whipped the next day

	Liquid 1	Powder	Liquid 2	Consistency
	Milk	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid cream	very good creamy consistency, stable
	Espresso	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid cream	very good airy creamy consistency, stable
	Water	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	good creamy consistency, stable
	Alpro Long Life Oat Drink	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Karma Bio soy milk	TM77B Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	TM77B Maracaibo Mousse Chocolate mousse powder	Raspberry purée/ Liquid Flora 1:1	Good, creamy consistency, suitable for fillings

Mousse chocolate Grand Cru Maracaibo



Chocolate Mousse with a whipped liquid: Liquid heated together with Maracaibo chocolate mousse powder with an added whipped liquid

	Liquid 1	Powder	Liquid 2	Consistency
	Milk	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped cream	very good airy creamy consistency, stable
	Espresso	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped cream	very good airy creamy consistency, stable
	Water	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	good, slightly heavier, creamy consistency, stable
	Alpro Long Life Oat Drink	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	very good airy creamy consistency, stable
	Karma Bio soy milk	TM77B Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	very good airy creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	TM77B Maracaibo Mousse Chocolate mousse powder	Raspberry purée/ Flora Plant whipped 1:1	good compact creamy consistency, stable

All products with Flora Plant must be whipped more intensively and for a longer duration. Bear in mind that with drinks and the Flora Plant liquid cooked there is a tendency that the mousse will become soft again after standing in the refrigerator for an extended period and will therefore have to be whipped again.

Products with Flora Plant or Drink instead of water are not as stable / compact when cooked.