

Pumpkin Petits Gâteaux

Petits Gâteaux



RECIPE QUANTITY	12	pieces of 12 cm / 4.72 inches	RECIPE NUMBER	PG20288
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Joconde with almond paste and pumpkin seeds

315 g Valencia F 1:1, Bakeable filling almond, Firm	11.11oz
40 g pumpkin seeds	1.41oz
430 g fresh eggs	15.17oz
70 g pastry flour type 400	2.47oz
3 g baking powder	0.11oz
3 g salt	0.11oz
120 g brown butter	4.23oz
150 g Caramelised and salted pumpkin seeds chopped	5.29oz

Beat the almond paste and pumpkin seeds paste to obtain a smooth mixture. Little by little add the eggs and beat in the machine to obtain a creamy mixture. Mix the salt, the sifted flour and baking powder and fold into the mixture. Finally fold in the brown butter. Place on a baking tray and spread level, then sprinkle with the chopped caramelised pumpkin seeds.

Caramelised and salted pumpkin seeds

60 g English sugar (fine grade)	2.12oz
25 g water	0.88oz
180 g pumpkin seeds	6.35oz
4 g fleur de sel	0.14oz
10 g Cacaobutter Bio, Cacao butter, Grated	0.35oz

Cook the sugar and water to 106°C / 223°F, gently roast the pumpkin seeds in the oven at 200°C / 392°F for 6 min, add to the boiled sugar, caramelise the seeds to a golden brown color. Finally, add the fleur de sel and after the cacaobutter. Allow to cool the caramelised and salted seeds on a marble slab and break apart into small pieces.

Sweet dough

1000 g pastry flour type 400	35.27oz
375 g butter	13.23oz
625 g granulated sugar	22.05oz
250 g fresh eggs	8.82oz
20 g vanilla sugar	0.71oz
20 g lemon zest (1 lemon = 5g)	0.71oz

Beat the butter and sugar until foamy. Little by little add the eggs and aromas. Add the flour and knead briefly to obtain a dough.

Caramelised pumpkin seed paste

162 g pumpkin seeds	5.71oz
110 g granulated sugar	3.88oz
46 g water	1.62oz
0.9 g tahiti vanilla bean	0.03oz

Bring the sugar and water to the boil and caramelize lightly. Lightly roast the pumpkin seeds in the oven at 200°C / 392°F for 7 minutes. Mix the roasted pumpkin seeds into the caramelised sugar. Finally, add the vanilla and leave to cool on a silicone mat. Crush the caramel and mix in a blender until paste.

Passion fruit and Kalamansi curd

260 g passion fruit puree without added sugar, Boiron	9.17oz
50 g kalamansi purée without added sugar, Boiron	1.76oz
475 g granulated sugar	16.76oz
400 g past. liquid egg yolk	14.11oz
575 g butter	20.28oz
84 g Gelatine mix solution	2.96oz

Heat the purées, sugar and egg to 84°C / 183.2°F. Add the butter and gelatine mix and emulsify using a hand blender.

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.

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Boliva 45% Chocolate Mousse with pumpkin

200 g Crème Anglaise with pumpkin	7.05oz
480 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	16.93oz
450 g heavy cream 35%	15.87oz
40 g Gelatine mix solution	1.41oz

Pour the hot crème anglaise over the couverture and mix. Dissolve the gelatine in the warm Crème Anglaise/Couverture and stir in well until smooth. When the temperature of the Crème Anglaise / couverture mixture has cooled to 35 - 40°C / 95 - 104°F add one third of the chilled whipped cream and mix in well. Incorporate gently the rest of the whipped cream.

Crème Anglaise with pumpkin

200 g Pumpkinpuree	7.05oz
90 g heavy cream 35%	3.17oz
58 g past. liquid egg yolk	2.05oz
14 g granulated sugar	0.49oz

Stirring continuously and carefully cook to 85°C / 185°F.

Pumpkinpuree

350 g fresh pumpkin Hokkaido	12.35oz
20 g honey	0.71oz
60 g water	2.12oz
4 g tahiti vanilla bean	0.14oz

Remove the seeds from the pumpkin and cut into large cubes. Cook all ingredients at 95°C / 203°F for 15 - 20 minutes. Then puree everything.

Pumpkin crisps

100 g fresh pumpkin	3.53oz
150 g granulated sugar	5.29oz
100 g water	3.53oz

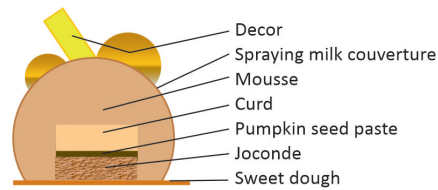
Bring the sugar and water to the boil. Remove the seeds from the pumpkin and cut into thin slices with the skin. Leave the pumpkin slices to infuse for 5 minutes below boiling point, place on a silicone mat and leave to dry overnight at approx. 60°C / 140°F.

Spraying milk couverture

420 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	14.82oz
210 g Cacaobutter Bio, Cacao butter, Grated	7.41oz

Temper ingredients, mix and use at 35°C / 95°F.

Structure



Pumpkin Petits Gâteaux

1131 g Joconde with almond paste and pumpkin seeds	39.89oz
120 g Sweet dough	4.23oz
320 g Caramelised pumpkin seed paste	11.29oz
240 g Passion fruit and Kalamansi curd	8.47oz
1000 g Boliva 45% Chocolate Mousse with pumpkin	35.27oz
100 g Pumpkin crisps	3.53oz
315 g Spraying milk couverture	11.11oz
100 g Edelweiss 36%, White chocolate couverture, Rondo	3.53oz
10 g Colored cocoa butter yellow, Cacao butter with colour	0.35oz
10 g Colored cocoa butter light green, Cacao butter with colour	0.35oz

Sweet dough

Roll the dough out to 2 mm / 0.079 inch, cut out 130 x 55 mm / 5.12 x 2.17 inches, bake on silpat mats. Baking temperature: top and bottom heat 190°C / 374°F Baking time: approx. 11 minutes

Sponge

Fill in silicone frame 600 x 400 mm / 23.62 x 15.75 inches, bake. Baking temperature: top heat and bottom heat 190°C / 374°F; draught closed Baking time: approx. 14 minutes

Couverture decoration

Brush the cacao butter onto the foil one after the other until strips. Spread a thin layer of tempered couverture and cut out three rings in different sizes.

Finishing

Spread the pumpkin seed paste evenly over the joconde and immediately spread the curd, freeze. Cut frozen strips of 20 x 360 mm / 0.79 x 14.17 inches. Pour 250 g / 8.82 inches of the mousse into each mould (4 pieces 375 x 50 mm / 14.76 x 1.97 inches) and then place the frozen strips in the mould and press in lightly. Place in the fridge at 5°C / 41°F for at least 30 minutes, then freeze. Mould and spray directly with the spray couverture. Then divide into 12 cm / 4.72 inches and cut. Decorate with couverture leaves and pumpkin chips.

Mould Silikomart:

Modular flex infinity

Stampo in silicone 375x47 h 40 mm

FELCHLIN PRODUCTS

CF94	Colored cocoa butter yellow, Cacao butter with colour
CF96	Colored cocoa butter light green, Cacao butter with colour
CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CS84	Edelweiss 36%, White chocolate couverture, Rondo
CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
KK42	Valencia F 1:1, Bakeable filling almond, Firm

Please note: Some products are not available in all markets

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Recipe number : PG20288

Description : Petits Gâteaux with different pumpkin variations and refreshing curd

Sales data :		Nutritional values per 100 g :	
Shelf life	3 days	Kilocalorie (kcal)	382
Selling days	2 days	Kilojoule (kJ)	1597
Selling price		Lipids	32.02 g
Selling unit	1 piece	saturated fatty acids	15.8 g
		Carbohydrates	26.98 g
		of which sugars	23.37 g
		Proteins	8.18 g
		Salt	0.34 g

Declaration :

Sugar, **eggs**, **cream**, cacao butter, pumpkin seeds 9%, **butter**, **almonds**, water, **whole milk powder**, **wheat flour**, pumpkin 3%, cacao kernels, **egg yolk**, passion fruit purée, **skimmed milk powder**, **cream powder**, kalamansi, edible gelatine, honey, edible salt, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), fleur de sel (sea salt), vanilla, vanilla sugar, grated lemon zest, colours (tartrazine, sunset yellow), colours (tartrazine, sunset yellow, indigotine, brilliant blue), **emulsifier (soy lecithin)**, preserving agents (sorbic acid, potassium sorbate), vanilla extract

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