

Coffee Caramelito

Entremets



RECIPE QUANTITY	2	entremets of 16 cm / 6.3 inches Ø	RECIPE NUMBER	TO20100
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Flourless Chocolate Sponge

160 g Maracaibo 88%, Dark chocolate couverture, Rondo	5.64oz
64 g butter unsalted	2.26oz
96 g fresh egg yolks	3.39oz
192 g fresh egg whites	6.77oz
144 g granulated sugar	5.08oz
fleur de sel 0.25g/0.01 inch	
50 g Suhum Nibs 3-4mm Organic, Cacao nibs roasted	1.76oz

Combine the couverture and the butter and stir at 65°C / 149°F to obtain a smooth mass. Add the egg yolk. Whip the egg white, the sugar and fleur de sel creamy, do not overbeat, fold into the chocolate mixture. Finally, add the Nibs.

Coffee Caramel Crèmeux

6 g instant coffee	0.21oz
160 g heavy cream 35%	5.64oz
4 g bourbon vanilla bean (1 pc = 4g)	0.14oz
100 g granulated sugar	3.53oz
28 g Gelatine mix solution	0.99oz
80 g past. liquid egg yolk	2.82oz
40 g heavy cream 35% lightly whipped	1.41oz

Heat the instant coffee, the first quantity of heavy cream and the vanilla bean. Caramelize the sugar. Deglaze with the hot flavored heavy cream. Add the egg yolk to make an Anglaise. Add the Gelatine mix solution. Cool to 35°C / 95°F, fold in the lightly whipped heavy cream.

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.

Cream Bavaoise with Caramelito 36%

49 g Gelatine mix solution	1.73oz
480 g Crème Anglaise	16.93oz
720 g Caramelito 36%, Milk chocolate couverture, Rondo	25.4oz
675 g heavy cream 35% whipped	23.81oz

Place the gelatine mix solution in the Crème Anglaise. Pour over the couverture. At 35°C / 95°F fold in the whipped heavy cream.

Crème Anglaise

500 g milk 3.5%	17.64oz
500 g heavy cream 35%	17.64oz
200 g past. liquid egg yolk	7.05oz
100 g granulated sugar	3.53oz

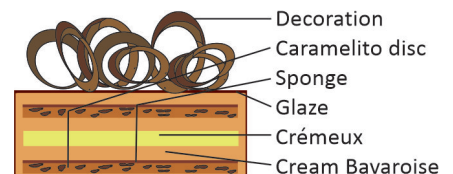
Bring the milk and cream to the boil and pour slowly onto the egg/sugar mixture. Stirring continuously and carefully cook to 82 - 84°C / 179.6 - 183.2°F and then strain through a fine sieve.

Glaze Caramelito 36%

215 g granulated sugar	7.58oz
175 g heavy cream 35%	6.17oz
17 g water	0.6oz
6 g cornstarch	0.21oz
56 g Gelatine mix solution	1.98oz
50 g Caramelito 36%, Milk chocolate couverture, Rondo	1.76oz

Caramelize the sugar. Deglaze with the hot heavy cream. Add combined water and corn starch. Bring to a boil. Add the gelatine mix solution, add the couverture. Glaze at 30 - 35°C / 86 - 95°F.

Structure



Coffee Caramelito

755 g Flourless Chocolate Sponge	26.63oz
415 g Coffee Caramel Crèmeux	14.64oz
640 g Cream Bavaoise with Caramelito 36%	22.58oz
250 g Glaze Caramelito 36%	8.82oz
300 g Caramelito 36%, Milk chocolate couverture, Rondo	10.58oz

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Sponge

Fill into 4 cake rings of
16 cm / 6.3 inches Ø, bake.
Baking temperature:
160°C / 320°F in a convection oven,
180°C / 356°F in a deck oven
Baking time: approx. 8 minutes
Allow to cool.

Caramelito 36%

Spread the couverture on an acetate
sheet. Spread thin and cut 4 pieces into
14 cm / 5.5 inches discs. Place the Discs
on of the Sponge.

Crèmeux

Pour the Crèmeux in two
14 cm / 5.5 inches flexipan, freeze.

Finishing

Place the Caramelito-Sponge into a ring.
Pour the Cream Bavaoise over the first
Sponge disc, to a one third of the cake
ring. Place a frozen Crèmeux and fill with
some Cream Bavaoise. Place the second
Caramelito-Sponge and fill with some
Cream Bavaoise. Fill the ring with Cream
Bavaoise. Glaze with the Caramel Glaze
and decorate with Caramelito decoration.

FELCHLIN PRODUCTS

CA71	Suhum Nibs 3-4mm Organic, Cocoanibs roasted
CO38	Caramelito 36%, Milk chocolate couverture, Rondo
CO88	Maracaibo 88%, Dark chocolate couverture, Rondo

Please note: Some products are not available
in all markets

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Entremets



Recipe number : TO20100

Description : Flourless Chocolate sponge made of Maracaibo 88% with Caramelito 36% mousse and a coffee caramel crèmeux

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	401
Selling days	1 day	Kilojoule (kJ)	1679
Selling price		Lipids	28.15 g
Selling unit	1 piece	saturated fatty acids	16.14 g
		Carbohydrates	30.73 g
		of which sugars	28.61 g
		Proteins	5.26 g
		Salt	0.14 g

Declaration :

Sugar, **cream**, cacao kernel, **egg yolk**, **egg white**, cacaobutter, water, **butter**, **whole milk**, **whey powder**, butterfat, maltodextrin, **whole milk powder**, **skimmed milk powder**, edible gelatine, coffee, vanilla, corn starch, **emulsifier (soy lecithin)**, flavour, fleur de sel (sea salt)

State 25.11.2024

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

Allergen information is compliant with current Swiss legislation