

Torte Sao Palme 68% with apricot

Entremets



RECIPE QUANTITY	6	pieces of 16 cm / 6.3 inches Ø	RECIPE NUMBER	TO20205
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Pistachio Sponge

160 g fresh egg whites	5.64oz
6 g egg white powder	0.21oz
2 g salt	0.07oz
120 g granulated sugar	4.23oz
15 g invert sugar	0.53oz
50 g Pistacia Vera, Pistachio paste	1.76oz
120 g fresh egg yolks	4.23oz
75 g pastry flour type 400	2.65oz
35 g cornstarch	1.23oz
100 g pistachios finely chopped	3.53oz

Whisk the egg whites, powdered egg white, salt and the sugars to a meringue. Carefully add the Pistacia Vera. Add the egg yolks and the mixture of flour and cornstarch and stir until well combined. Spread all into a 600 x 400 mm / 23.62 x 15.75 inches silicone-baking frame. Sprinkle over the finely chopped pistachio nuts.

Pistachio Crunch

230 g Fina Noble Piemontese 60%, Praline Paste Hazelnut	8.11oz
19 g Pistacia Vera, Pistachio paste	0.67oz
77 g Croquantine, Pastry product, Croquantine	2.72oz
14 g Cacaobutter, Cacao butter, Grated tempered	0.49oz

Heat the praline mass to 35°C / 95°F and mix all the ingredients together.

Sao Palme 68% Crèmeux

448 g Sao Palme 68%, Dark chocolate couverture, Rondo	15.8oz
1232 g Crème Anglaise, less sweet	43.46oz

Heat the crème anglaise to 32°C / 89.6°F, pour over the tempered couverture and then homogenise with a hand blender.

Crème Anglaise, less sweet

500 g milk 3.5%	17.64oz
500 g heavy cream 35%	17.64oz
100 g glucose syrup 44/45	3.53oz
200 g past. liquid egg yolk	7.05oz
50 g granulated sugar	1.76oz

Bring the milk, cream and glucose syrup 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.

Edelweiss 36% Chantilly

325 g heavy cream 35%	11.46oz
90 g Edelweiss 36%, White chocolate couverture, Rondo	3.17oz
30 g Gelatine mix solution	1.06oz
360 g heavy cream 35%	12.7oz
35 g mascarpone cheese	1.23oz
90 g Pastry Cream (hot)	3.17oz

Bring the first amount of cream to the boil, stir in the couverture and dissolved gelatine mixture and stir in the second amount of the cold cream. Homogenise with a hand blender and chill overnight. Mix the mascarpone with the pastrycream until smooth, add to the white chocolate chantilly and then whisk all together to a creamy texture.

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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Pastry Cream (hot)

100 g Vanilla cream powder, Custard powder with vanilla, Warm	3.53oz
250 g milk 3.5%	8.82oz
750 g milk 3.5%	26.46oz
200 g granulated sugar	7.05oz

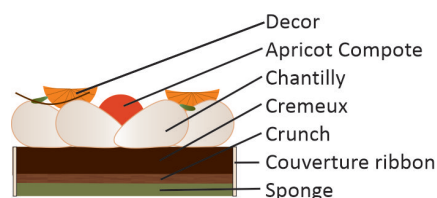
Dissolve the cream powder in the first amount of milk. Boil the remaining milk and sugar and add the powder mixture and stirring constantly bring to the boil again. Leave to cool and place in the fridge. Mix the cold pastry cream well before using.

Apricot Compote

435 g apricots	15.34oz
65 g granulated sugar	2.29oz

Cut the apricots into halves and cook with the sugar to a compote. Then blend finely with a hand blender.

Structure



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683 g Pistachio Sponge	24.09oz
300 g Pistachio Crunch	10.58oz
1680 g Sao Palme 68% Crèmeux	59.26oz
900 g Edelweiss 36% Chantilly	31.75oz
500 g Apricot Compote	17.64oz
300 g Edelweiss 36%, White chocolate couverture, Rondo	10.58oz
5 g Colored cocoa butter light green, Cacao butter with colour	0.18oz

Sponge

Bake.

Baking temperature

180°C / 356°F in a preheated oven.

Baking time

approx. 8 - 10 minutes

Leave to cool.

Finishing

Spread the pistachio crunch over the sponge. Cut out 15 cm / 5.91 inches Ø discs and place into a tart ring of 16 cm / 6.3 inches Ø rounds and 2 cm / 0.79 height.

Pour in the Crèmeux and leave to set in the fridge for 2 hours, then freeze.

Remove the ring. Apply green cocoa butter mixture to a plastic cake foil strips 2.5 cm / 0.98 inches in width with a spray gun, spread tempered couverture over, then cut to the size needed and lay around the side of the finished cake with it.

Leave the couverture to crystallise before removing the foil strips. Pipe the Chantilly on top in a circular form and then pipe the apricot compote into the middle.

Decorate as required.

FELCHLIN PRODUCTS

CF96	Colored cocoa butter light green, Cacao butter with colour
CR27	Sao Palme 68%, Dark chocolate couverture, Rondo
CS11	Cacaobutter, Cacao butter, Grated
CS84	Edelweiss 36%, White chocolate couverture, Rondo
DC74	Fina Noble Piemontese 60%, Praline Paste Hazelnut
DF18	Pistacia Vera, Pistachio paste
HA20	Croquantine, Pastry product, Croquantine
UE03	Vanilla cream powder, Custard powder with vanilla, Warm

Please note: Some products are not available in all markets

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Recipe number : TO20205

Description : Sao Palme 68% Cremeux on a Pistachio sponge, with a light Edelweiss Chantilly and Apricot Compote

Sales data :		Nutritional values per 100 g :	
Shelf life	3 days	Kilocalorie (kcal)	343
Selling days	2 days	Kilojoule (kJ)	1436
Selling price		Lipids	24.54 g
Selling unit	1 piece	saturated fatty acids	12.39 g
		Carbohydrates	23.66 g
		of which sugars	19.49 g
		Proteins	5.48 g
		Salt	0.13 g

Declaration :

Cream, sugar, **whole milk**, apricots 10%, **egg yolk**, cacao kernel, cacaobutter, **egg white**, **pistachio**, **hazelnuts**, **wheat flour**, glucose syrup (wheat glucose), **whole milk powder**, corn starch, mascarpone cheese (**cream**, **milk**, acidifier (citric acid)), **skimmed milk powder**, water, invert sugar, coconut fat, **egg white powder**, confectionary mass (cacao butter, colours (tartrazine, Yellow No. 5, sunset yellow FCF, indigotine, brilliant blue FCF Blue No. 1)), edible gelatine, rape seed oil, emulsifier (sunflower lecithin), edible salt, flavour, butter fat, **emulsifier (soy lecithin)**, emulsifier (sunflower lecithin), vanilla extract, **barley malt extract dried**, **colouring**, vanilla, colour (paprika extract), colouring agents (riboflavin, sunset yellow S, beta-carotene), dried glucose syrup, gelling agents (carbo bean gum, guar gum), vanilla extract Madagascar

State

14.11.2023

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

Allergen information is compliant with current Swiss legislation