

# Rhubarb Strawberry Cake

entremets



<b>RECIPE QUANTITY</b>	3	Cakes of 16 cm / 6.3 inches Ø	<b>RECIPE NUMBER</b>	TO20251
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## Chocolate Sponge Maracaibo 65% with almond past

125 g fresh egg yolks	4.41oz
25 g fresh egg whites	0.88oz
187 g California 1:1, Bakeable filling almond	6.6oz
125 g fresh egg whites	4.41oz
100 g granulated sugar	3.53oz
75 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo chopped	2.65oz
75 g pastry flour type 400	2.65oz
5 g baking powder	0.18oz

Whip the egg yolk, the first amount of the egg white and the almond paste until light and airy. Make a meringue with the second amount of the egg white and the sugar. Sieve the flour together with the baking powder and add the chopped couverture. Fold in the Meringue and the flour mixture into the almond mixture.

## Opus Blanc 35% Chantilly Cream

525 g heavy cream 35%	18.52oz
250 g Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo	8.82oz

Heat up the cream and pour over the white couverture rondos. Mix in well and emulsify using a hand blender. Leave overnight in the chiller to rest and when needed whip to a semi-firm consistency before piping.

## Rhubarb-Strawberry Mousse

30 g lemon juice fresh	1.06oz
75 g orange juice	2.65oz
225 g rhubarb purée	7.94oz
100 g strawberry puree without added sugar, Boiron	3.53oz
50 g granulated sugar	1.76oz
60 g past. liquid egg yolk	2.12oz
10 g icing sugar	0.35oz
28 g Gelatine mix solution	0.99oz
90 g past. liquid egg white	3.17oz
60 g granulated sugar	2.12oz
200 g heavy cream 35%	7.05oz

Mix together the lemon juice, orange juice, rhubarb puree, strawberry puree and the sugar and warm it up to 30°C / 86°F. Whip up the egg yolk and the icing sugar and fold it into the puree mixture. Whisk up the egg white and the sugar to a Meringue. Add a small amount of the whipped cream to the gelatine mix solution and mix into the egg yolk puree mixture. Fold in the rest of the whipped cream together with the Meringue.

## 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.

## Strawberry Jelly

600 g strawberry puree without added sugar, Boiron	21.16oz
60 g granulated sugar	2.12oz
6 g agar-agar powder	0.21oz

Bring the puree close to the boil. Mix the sugar and Agar agar together and add to the puree and mix until well combined.

## White chocolate mousse Opus Blanc 35%

250 g milk 3.5%	8.82oz
250 g heavy cream 35%	8.82oz
500 g Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo	17.64oz
84 g Gelatine mix solution	2.96oz
800 g heavy cream 35% whipped	28.22oz

Bring the milk and the first quantity of cream to the boil, pour over the couverture. Add the gelatine mass and mix well. When the mass reaches 35°C / 95°F fold in the semi whipped cream.

## Opus Glaze

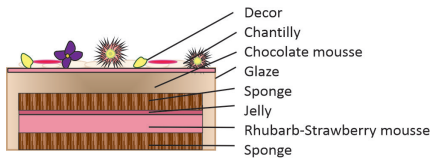
500 g Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo	17.64oz
250 g Cacaobutter Bio, Cacao butter, Grated	8.82oz
3 g Cacaobutter Bio, Cacao butter, Grated red	0.11oz

Melt the couverture together with the cacao butter. Add the red cacao butter and blend with a hand mixer until well combined.

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### Structure



### Rhubarb Strawberry Cake

<b>722 g Chocolate Sponge</b>	<b>25.47oz</b>
<b>Maracaibo 65% with almond past</b>	
<b>775 g Opus Blanc 35% Chantilly Cream</b>	<b>27.34oz</b>
<b>928 g Rhubarb-Strawberry Mousse</b>	<b>32.73oz</b>
<b>666 g Strawberry Jelly</b>	<b>23.49oz</b>
<b>1884 g White chocolate mousse Opus Blanc 35%</b>	<b>66.46oz</b>
<b>753 g Opus Glaze</b>	<b>26.56oz</b>

### FELCHLIN PRODUCTS

CO35	Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
KK43	California 1:1, Bakeable filling almond

Please note: Some products are not available in all markets

### Sponge

Spread on a 600 x 400 mm /  
23.62 x 15.75 inches

Baking temperature:  
190°C / 374°F

Baking time:  
approx. 12 minutes

Cut the sponge with 14 cm / 5.51 Inches Ø  
ring and leave them in the ring.

### Chantilly cream

Pipe the whipped chantilly onto a Silpat  
mat in a smaller circle than the entremets,  
making different sizes of dots. Put a  
plastic sheet on top and press slightly  
down, freeze.

### Finishing

Fill onto the sponge 250 g / 8.82 oz of the  
rhubarb-strawberry mousse each ring,  
freeze. Pour the jelly on top of the frozen  
rhubarb-strawberry mousse. Add another  
layer of the sponge. Remove from the ring  
and place it into a 16 cm / 6.3 inches Ø  
ring. Pour the chocolate mousse into the  
ring, freeze and demould. Spray the  
outside of the cake with the glaze. The  
frozen chantilly place it onto the cake and  
decorate with strawberries and eatable  
flowers.

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**Recipe number :** TO20251

**Description :** Fruity strawberry-rhubarb mousse, strawberry jelly, chocolate-almond biscuit and white Opus Blanc 35% chocolate mousse

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	2 days	Kilocalorie (kcal)	348
Selling days	1 day	Kilojoule (kJ)	1455
Selling price		Lipids	27.39 g
Selling unit	1 Cake	saturated fatty acids	16.05 g
		Carbohydrates	20.63 g
		of which sugars	19.24 g
		Proteins	4.35 g
		Salt	0.14 g

**Declaration :**

**Cream**, sugar, cacao butter, strawberries, **whole milk powder**, **whole milk**, **egg white**, rhubarb, **egg yolk**, water, **almonds**, **wheat flour**, orange juice, cacao kernel, lemon juice, edible gelatine, seaweed, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), emulsifier (sunflower lecithin), edible salt, preserving agents (sorbic acid, potassium sorbate), vanilla

State 05.01.2026

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

Allergen information is compliant with current Swiss legislation