

# Pâte à Choux Chocolat Hazelnut Caramel

## Petits Gâteaux



<b>RECIPE QUANTITY</b>	16	pieces	<b>RECIPE NUMBER</b>	PG20285
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### Pâte à Choux

120 g milk 3.5%	4.23oz
120 g water	4.23oz
120 g butter	4.23oz
3 g salt	0.11oz
5 g granulated sugar	0.16oz
120 g pastry flour type 400	4.23oz
210 g fresh eggs	7.41oz

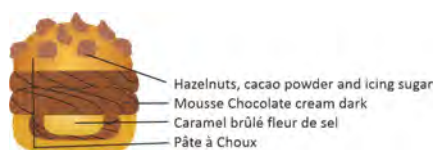
Bring the milk, water, butter, salt and sugar to the boil and remove from the heat. Stir in the flour and cook thoroughly until paste no longer sticks to the side of the pan. Place the cooked choux paste into a mixing bowl and mix on the machine at low speed with the paddle. Add the room temperature eggs slowly and continue until the finished choux pastry is smooth and shiny.

### 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.

### Structure



### Pâte à Choux Chocolat Hazelnut Caramel

<b>700 g Pâte à Choux</b>	<b>24.69oz</b>
<b>170 g hazelnuts whole, roasted peeled</b>	<b>6oz</b>
<b>20 g cacao powder 20-22%</b>	<b>0.71oz</b>
<b>20 g icing sugar</b>	<b>0.71oz</b>
<b>1275 g Mousse Chocolate cream dark Maracaibo with liquid cream</b>	<b>44.97oz</b>
<b>170 g Caramel brûlé fleur de sel</b>	<b>6oz</b>

### Pâte à Choux

Pipe 40 g / 1.41 oz of dough per choux with a 14 mm / 0.551 inch plain tube, sprinkle with coarsely broken hazelnuts directly and press them in lightly. Dust lightly with cocoa powder and icing sugar, bake.

### Bake in deck oven

Baking temp. 185°C / 365°F; 1st baking time 20 min., closed vent  
Baking temp. 165°C / 329°F 2nd baking time 20 - 24 min., vent open  
Always 4/4  
upper heat and 3/4 lower heat

### Bake in convection oven/ steamer

Baking temperature: 145°C / 293°F;  
1/2 fan / circulating air, closed vent  
1st baking time 12 - 14 min.  
Baking temperature: 145°C / 293°F;  
1/2 fan / circulating air, vent open  
2nd baking time approx. 14 min.

### Finishing

Cut the baked choux buns carefully and pipe in the whipped, stable mousse in a circular motion. Drizzle over the caramel brule and generously pipe the remaining mousse over using a large star tube before placing the cut lid on top.

### FELCHLIN PRODUCTS

HA01	cacao powder 20-22%
TM01	Caramel brûlé fleur de sel
TM77	Maracaibo Mousse, Chocolate mousse powder

Please note: Some products are not available in all markets

# Pâte à Choux Chocolat Hazelnut Caramel

## Petits Gâteaux



**Recipe number :** PG20285

**Description :** Juicy crunchy hazelnut cream puff with chocolate mousse and caramel

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	338
Selling days	1 day	Kilojoule (kJ)	1413
Selling price		Lipids	26.7 g
Selling unit	1 piece	saturated fatty acids	13.49 g
		Carbohydrates	18.07 g
		of which sugars	13.09 g
		Proteins	5.02 g
		Salt	0.27 g

### Declaration :

**Cream, whole milk**, Maracaibo Mousse, Chocolate mousse powder 16% (cacao kernel, sugar, cacaobutter, glucose syrup (corn), gelling agent (carrageenan), vanilla Madagascar), **eggs, hazelnuts** 7%, **butter**, water, **wheat flour**, sugar, **cream**, cacao powder, **wheat glucose syrup (wheat glucose)**, edible salt, fleur de sel (sea salt), acidity regulator (potassium carbonate), vanilla

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	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid cream	very good creamy consistency, stable
	Espresso	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid cream	very good airy creamy consistency, stable
	Water	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	good creamy consistency, stable
	Alpro Long Life Oat Drink	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Karma Bio soy milk	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	<b>TM77B</b> 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	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped cream	very good airy creamy consistency, stable
	Espresso	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped cream	very good airy creamy consistency, stable
	Water	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	good, slightly heavier, creamy consistency, stable
	Alpro Long Life Oat Drink	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	very good airy creamy consistency, stable
	Karma Bio soy milk	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	very good airy creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	<b>TM77B</b> 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.



# Grand Cru Maracaibo Roulade

lactose-free, gluten-free



RECIPE QUANTITY	13	pieces	RECIPE NUMBER	PG20263
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## Chocolate Roulade lactose-free without flour

100 g Valencia F 1:1, Bakeable filling almond, Firm	3.53oz
250 g fresh egg yolks	8.82oz
110 g invert sugar	3.88oz
2 g salt	0.07oz
30 g olive oil	1.06oz
250 g fresh egg whites	8.82oz
50 g inulin in cold (replaceable by sugar)	1.76oz
100 g granulated sugar	3.53oz
100 g rice flour	3.53oz
60 g cacao powder 20-22%	2.12oz

Whisk the almond paste, egg yolks, invert sugar, salt and olive oil until well aerated. Mix the egg whites and inulin and leave to soak for 10 minutes before whisking to a meringue with the sugar. Sieve the rice flour and cacao powder and mix everything together.

1050 g / 35.27 oz of mass per Flexipat mat of 35 x 55 cm / 13.78 x 21.65 inches

## Mousse Chocolat dark Maracaibo Vegan

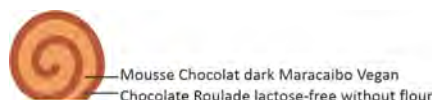
210 g Flora Plant, whipped up the vegan cream 31%	7.41oz
260 g Maracaibo Mousse, Chocolate mousse powder	9.24oz
420 g Flora Plant, whipped up the vegan cream 31%	14.82oz

Bring the first Flora Plant to the boil and make a ganache with the chocolate mousse powder. Add the liquid Flora Plant directly. Leave to crystallise overnight in the refrigerator. Whip up to use.

### Tip

Oat drink or water can be used as an alternative to first Flora Plant.

### Structure



## Roulade sponge

Spread 1050 g / 35.27 oz mass onto a 55 x 35 cm / 21.65 x 13.78 inches Flexipat mat and bake.

Baking temperature: 210°C / 410°F  
Baking time: approx. 8 minutes

Leave the roulade to stand for approx. 10 minutes after baking, cool in the freezer and freeze, turn onto silicone paper and remove Flexipat mat.

## Finishing

Beat the mousse until you obtain a well aerated and stable mixture before spreading level on the roulade. Refrigerate approx. 30 minutes before rolling up evenly and tightly from the wide side and place in a channel form and freezing. Cut into pieces of 4 cm / 1.57 inches in width.

## Grand Cru Maracaibo Roulade

1000 g Chocolate Roulade lactose-free without flour	35.27oz
850 g Mousse Chocolat dark Maracaibo Vegan	29.98oz

## FELCHLIN PRODUCTS

HA01	cacao powder 20-22%
KK42	Valencia F 1:1, Bakeable filling almond, Firm
TM77	Maracaibo Mousse, Chocolate mousse powder

Please note: Some products are not available in all markets

# Grand Cru Maracaibo Roulade

lactose-free, gluten-free



**Recipe number :** PG20263

**Description :** Light and airy roulade with a creamy Grand Cru Maracaibo mousse, lactose and gluten-free

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	332
Selling days	1 day	Kilojoule (kJ)	1389
Selling price		Lipids	23.09 g
Selling unit	100 g	saturated fatty acids	11.32 g
		Carbohydrates	18.98 g
		of which sugars	17.99 g
		Proteins	5.87 g
		Salt	0.25 g

## Declaration :

Whipping cream (lentil protein preparation (water, 1.1% lentil protein), palm oil, rape oil, sugar, modified corn starch, emulsifier (mono- and diglycerides of fatty acids, sugar esters of fatty acids, fatty acids), stabiliser (locust bean gum, guar gum), natural flavours, salt, colouring (carotene)), Maracaibo Mousse, Chocolate mousse powder 14% (cacao kernel, sugar, cacaobutter, glucose syrup (corn), gelling agent (carrageenan), vanilla Madagascar), **egg yolk**, **egg white**, sugar, invert sugar, rice flour, cacao powder, inulin, **almonds**, olive oil, edible salt, water, acidity regulator (potassium carbonate), vanilla, preserving agents (sorbic acid, potassium sorbate)

State 11.04.2023

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	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid cream	very good creamy consistency, stable
	Espresso	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid cream	very good airy creamy consistency, stable
	Water	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	good creamy consistency, stable
	Alpro Long Life Oat Drink	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Karma Bio soy milk	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	<b>TM77B</b> 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	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped cream	very good airy creamy consistency, stable
	Espresso	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped cream	very good airy creamy consistency, stable
	Water	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	good, slightly heavier, creamy consistency, stable
	Alpro Long Life Oat Drink	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	very good airy creamy consistency, stable
	Karma Bio soy milk	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	very good airy creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	<b>TM77B</b> 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.



# Grand Cru Maracaibo Mousse and Raspberry

in a glass



RECIPE QUANTITY	25	glasses	RECIPE NUMBER	DE10005
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## Mousse Chocolate dark Maracaibo with whipped 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. Add the whipped cream.

## Raspberry jelly

340 g raspberry purée	11.99oz
140 g granulated sugar	4.87oz
45 g Gelatine mix solution	0.78oz

Bring the raspberry purée and sugar to the boil, add the gelatine mass.

## 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.

## Chantilly Edelweiss 36% with raspberry

260 g raspberry purée	9.17oz
100 g butter	3.53oz
140 g Edelweiss 36%, White chocolate couverture, Rondo	4.94oz
35 g Gelatine mix solution	1.23oz
465 g heavy cream 35%	16.4oz

Bring the raspberry purée with the butter to the boil. Add to the couverture and mix together to obtain a smooth and homogeneous ganache. Melted in the gelatine mixture and the liquid cream and homogenise with a hand blender. Allow to crystallise overnight and whisk after use.

## Meringue sticks pink

180 g fresh egg whites	6.35oz
90 g granulated sugar	3.17oz
0.4 g food colouring red	0.02oz

Heat the egg white and sugar on a bain-marie to 50°C, add the colour and whisk until cold.

## Grand Cru Maracaibo Mousse and Raspberry

1275 g Mousse Chocolate dark Maracaibo with whipped cream	44.97oz
500 g Raspberry jelly	17.64oz
1000 g Chantilly Edelweiss 36% with raspberry	35.27oz
250 g Meringue sticks pink	8.82oz
250 g fresh raspberries	8.82oz

## Meringue sticks pink

Pipe sticks with a plain tube bake and leave to dry.

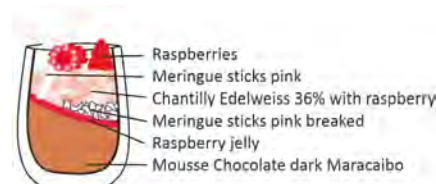
Baking temperature: 90°C / 194°F

Baking time: 2 - 3 hours

## Finishing

Place the glasses at an angle in a suitable container. Pipe in the mousse and chill till set, then pour in the raspberry jelly and chill again. Fill with the broken meringue sticks and pipe over the chantilly irregularly with a plain tube. Decorate with meringue sticks and raspberries.

## Structure



## FELCHLIN PRODUCTS

CS84	Edelweiss 36%, White chocolate couverture, Rondo
TM77	Maracaibo Mousse, Chocolate mousse powder

Please note: Some products are not available in all markets

# Grand Cru Maracaibo Mousse and Raspberry

in a glass



**Recipe number :** DE10005

**Description :** Light and airy Grand Cru chocolate mousse and raspberry cream with crispy meringue

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	272
Selling days	1 day	Kilojoule (kJ)	1138
Selling price		Lipids	20.67 g
Selling unit	1 glass	saturated fatty acids	12.33 g
		Carbohydrates	16.92 g
		of which sugars	16.42 g
		Proteins	3.13 g
		Salt	0.12 g

## Declaration :

**Cream**, raspberry 26%, Maracaibo Mousse, Chocolate mousse powder 11% (cacao kernel, sugar, cacaobutter, glucose syrup (corn), gelling agent (carrageenan), vanilla Madagascar), **whole milk**, sugar, **egg white**, **butter**, cacaobutter, water, **whole milk powder**, **skimmed milk powder**, edible gelatine, colouring agent (azorubine), **emulsifier (soy lecithin)**, vanilla extract

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	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid cream	very good creamy consistency, stable
	Espresso	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid cream	very good airy creamy consistency, stable
	Water	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	good creamy consistency, stable
	Alpro Long Life Oat Drink	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Karma Bio soy milk	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	<b>TM77B</b> 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	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped cream	very good airy creamy consistency, stable
	Espresso	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped cream	very good airy creamy consistency, stable
	Water	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	good, slightly heavier, creamy consistency, stable
	Alpro Long Life Oat Drink	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	very good airy creamy consistency, stable
	Karma Bio soy milk	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	very good airy creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	<b>TM77B</b> 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.



# Grand Cru Maracaibo Mousse Cream Slice 2.0

## Petits Gâteaux



<b>RECIPE QUANTITY</b>	35	pieces	<b>RECIPE NUMBER</b>	PG20266
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### 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



### Grand Cru Maracaibo Mousse Cream Slice 2.0

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
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Please note: Some products are not available in all markets

# Grand Cru Maracaibo Mousse Cream Slice 2.0

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	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid cream	very good creamy consistency, stable
	Espresso	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid cream	very good airy creamy consistency, stable
	Water	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
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	Karma Bio soy milk	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	<b>TM77B</b> 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	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped cream	very good airy creamy consistency, stable
	Espresso	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped cream	very good airy creamy consistency, stable
	Water	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	good, slightly heavier, creamy consistency, stable
	Alpro Long Life Oat Drink	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	very good airy creamy consistency, stable
	Karma Bio soy milk	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	very good airy creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	<b>TM77B</b> 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.



# Grand Cru Maracaibo Mousse en boîte

## Petits Gâteaux



<b>RECIPE QUANTITY</b>	45	Wooden box à 8 cm / 3.15 inch Ø and 3 cm / 1.18 inch height	<b>RECIPE NUMBER</b>	PG20265
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### Chocolate Sponge with Maracaibo 65%

245 g fresh eggs	8.64oz
100 g fresh egg yolks	3.53oz
130 g invert sugar	4.59oz
65 g glucose	2.29oz
195 g heavy cream 35%	6.88oz
195 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	6.88oz
70 g pastry flour type 400	2.47oz

Mix the eggs, egg yolk, invert sugar and glucose together and heat over a bain-marie until the mixture is at 60°C / 140°F, then whisk all to a sponge until cold. Bring the cream to a boil and add to the chocolate to attain a ganache and cool down to 40°C / 104°F. Add one third of the sponge mixture to the ganache and mix in well until smooth. Carefully blend this mixture into the remaining sponge, then lastly fold in the flour.

### Mousse Chocolate cream dark Maracaibo with liquid cream

750 g milk 3.5%	26.46oz
940 g Maracaibo Mousse, Chocolate mousse powder	33.09oz
1500 g heavy cream 35%	52.91oz

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.

### Mango-passion fruit confit

350 g mango purée 10% sugar	12.35oz
145 g passion fruit purée 10% sugar	5.19oz
190 g granulated sugar	6.77oz
10 g pectin NH	0.35oz

Heat the puree and juice to 40°C / 104°F. Mix the sugar with the pectin and gradually into the puree/juice mixture. Cook together and chill.

### Sablé Dough Breton with cacao powder

150 g butter	5.29oz
75 g raw sugar	2.65oz
60 g past. liquid egg yolk	2.12oz
175 g pastry flour type 400	6.17oz
30 g cacao powder 20-22%	1.06oz
8 g baking powder	0.26oz
3g fleur de sel	0.09oz

Beat the butter and sugar until creamy, add the egg yolks. Sieve the dry ingredients together and mix in. Chill the dough for at least 2 hours before using.

### Structure



**1000 g Chocolate Sponge with Maracaibo 65%** 35.27oz

**3150 g Mousse Chocolate cream dark Maracaibo with liquid cream** 111.11oz

**685 g Mango-passion fruit confit** 24.16oz

**450 g Sablé Dough Breton with cacao powder** 15.87oz

**450 g Praline Croquantine, Filling almond with biscuit splinters** 15.87oz  
star-shaped nozzle, 16 tooth

### Biscuit

Spread 1000g the mixture on a 55 x 35 cm / 21.65 x 13.78 inches Flexipat mat and bake.

Oven without steam  
Baking temperature: 200°C / 392°F  
Baking time: approx. 15 minutes

Leave the sponge to stand for approximately 10 minutes before placing in the freezer to cool. Turn out onto silicone paper and remove the flexipat mat. Cut circles out of the sponge using a 6.3 cm / 2.48 inches Ø round cutter. Temper the praline croquantine and spread thinly over the sponge.

Grand Cru Maracaibo Mousse en boîte

**Felchlin**  
SWITZERLAND

# Grand Cru Maracaibo Mousse en boîte

## Petits Gâteaux

### Sablé dough

Roll out to 10 mm / 0.394 inch, chill. Cut 15 x 15 mm / 0.59 inch cubes with the guitar cutter, bake.  
Convection oven  
Baking temperature: 160°C / 320°F  
Baking time: approx. 20 minutes

### Finishing

Pipe some of the whipped mousse into a wooden box lined with patisserie paper. Place the sponge on top with the praline croquantine facing downwards before piping 15 g / 7 oz of the mango-passion fruit confit on top. Fill up with the mousse and using 16 star-shaped tube pipe over 35 g / 1.23 oz of the whipped, stable mousse. Decorate with baked cubes of Sable Breton and the mango-passion fruit confit.

### Source of supply:

Wood Boîte  
Company Bichsel  
[www.bichsel-ag.ch](http://www.bichsel-ag.ch)  
Art. No. 1856.99  
Wooden chip box 79.5 mm Ø,  
H 25 mm

### Pistor

Art. No. 7708  
Patisserie capsules, round, pleated, paper,  
with smooth rim, Ø bottom 70 mm,  
H 25 mm, white

### FELCHLIN PRODUCTS

CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DK27	Praline Croquantine, Filling almond with biscuit splinters
HA01	cacao powder 20-22%
TM77	Maracaibo Mousse, Chocolate mousse powder
VO99	star-shaped nozzle, 16 tooth

Please note: Some products are not available in all markets

# Grand Cru Maracaibo Mousse en boîte

Petits Gâteaux

Felchlin Marketing Material



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VO99 star-shaped nozzle, 16 tooth

# Grand Cru Maracaibo Mousse en boîte

## Petits Gâteaux



**Recipe number :** PG20265

**Description :** Light and airy chocolate mousse with crunchy base, mango-passion fruit confit and chocolate sablé breton

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	346
Selling days	1 day	Kilojoule (kJ)	1448
Selling price		Lipids	24.89 g
Selling unit	1 Wooden box	saturated fatty acids	13.98 g
		Carbohydrates	23.19 g
		of which sugars	19.75 g
		Proteins	4.57 g
		Salt	0.23 g

### Declaration :

**Cream**, Maracaibo Mousse, Chocolate mousse powder 16% (cacao kernel, sugar, cacaobutter, glucose syrup (corn), gelling agent (carrageenan), vanilla Madagascar), **whole milk**, sugar, mango, **wheat flour**, **eggs**, **egg yolk**, passion fruit purée, **almonds**, **butter**, invert sugar, cacao kernel, raw cane sugar, **glucose syrup (wheat glucose)**, coconut fat, cacaobutter, cacao powder, **whole milk powder**, gelling agent (pectin), raising agent (baking powder), rapeseed oil, illipe butter, shea butter, fleur de sel (sea salt), water, **skimmed milk powder**, butterfat, flavour, edible salt, emulsifier (rapeseed oil lecithin), acidity regulator (potassium carbonate), **barley malt extract**, vanilla, paprika

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	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid cream	very good creamy consistency, stable
	Espresso	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid cream	very good airy creamy consistency, stable
	Water	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	good creamy consistency, stable
	Alpro Long Life Oat Drink	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Karma Bio soy milk	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	<b>TM77B</b> 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	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped cream	very good airy creamy consistency, stable
	Espresso	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped cream	very good airy creamy consistency, stable
	Water	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	good, slightly heavier, creamy consistency, stable
	Alpro Long Life Oat Drink	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	very good airy creamy consistency, stable
	Karma Bio soy milk	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	very good airy creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	<b>TM77B</b> 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.

# Grand Cru Maracaibo Coffee Cake 16 cm / 6.3 inches Ø

## Entremets



<b>RECIPE QUANTITY</b>	8	pieces of 16 cm / 6.3 inches Ø	<b>RECIPE NUMBER</b>	TO30014
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### Chocolate Sponge with Maracaibo 65%

490 g fresh eggs	17.28oz
200 g fresh egg yolks	7.05oz
260 g invert sugar	9.17oz
130 g glucose	4.59oz
390 g heavy cream 35%	13.76oz
390 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	13.76oz
140 g pastry flour type 400	4.94oz

Mix the eggs, egg yolk, invert sugar and glucose together and heat over a bain-marie until the mixture is at 60°C / 140°F, then whisk all to a sponge until cold. Bring the cream to a boil and add to the chocolate to attain a ganache and cool down to 40°C / 104°F. Add one third of the sponge mixture to the ganache and mix in well until smooth. Carefully blend this mixture into the remaining sponge, then lastly fold in the flour.

### Mousse Chocolate dark Maracaibo with whipped cream

390 g milk 3.5%	13.76oz
490 g Maracaibo Mousse, Chocolate mousse powder	17.21oz
780 g heavy cream 35%	27.51oz

Bring the milk to the boil and make a ganache with the chocolate mousse powder. Add the whipped cream.

### Mousse Chocolate dark Maracaibo with coffee

240 g espresso	8.47oz
300 g Maracaibo Mousse, Chocolate mousse powder	10.58oz
480 g heavy cream 35%	16.93oz

Bring the freshly brewed espresso to the boil and make a ganache with the chocolate mousse powder. Stir in the liquid cream and allow to crystallise overnight in the refrigerator, whip up to use.

### Sugar syrup with coffee and Kahlua coffee liqueur 20%vol.

120 g espresso	4.23oz
40 g Kahlua coffee liqueur 20% vol.	1.41oz
40 g Sugar syrup 30°Bé	1.41oz

Mix freshly brewed espresso with Kahlua and sugar syrup 30°Bé, chill.

### Sugar syrup 30°Bé

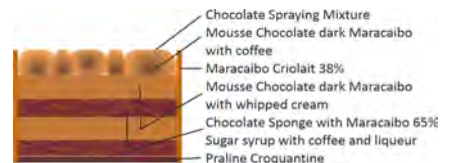
1000 g water	35.27oz
1350 g granulated sugar	47.62oz

Boil the syrup to 30°Bé. Leave to cool.

### Spraying dark couverture untempered

100 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	3.53oz
50 g Cacaobutter Bio, Cacao butter, Grated	1.76oz

Melt the couverture at 48°C and mix with dissolved cocoa butter, sieve. Spray on at approx. 40°C.  
Use on frozen products.



### Grand Cru Maracaibo Coffee Cake 16 cm / 6.3 inches Ø

2000 g Chocolate Sponge with Maracaibo 65%	70.55oz
1650 g Mousse Chocolate dark Maracaibo with whipped cream	58.2oz
1020 g Mousse Chocolate dark Maracaibo with coffee	35.98oz
320 g Praline Croquantine, Filling almond with biscuit splinters	11.29oz
200 g Sugar syrup with coffee and Kahlua coffee liqueur 20%vol.	7.05oz
150 g Chocolate Spraying Mixture	5.29oz
400 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	14.11oz

# Grand Cru Maracaibo Coffee Cake 16 cm / 6.3 inches Ø

## Entremets

### Sponge

Spread 1000 g / 35.27 oz of sponge onto a 55 x 35 cm / 21.65 x 13.78 inches fleximat and bake.

### Baking temperature

200°C / 392°F in a preheated oven.

### Baking time

approx. 15 minutes

Leave to stand for 10 min., chill in the fridge and put in the freezer. Turn onto silicone paper and remove Silpain mats. Cut out biscuit rounds with a 14 cm Ø / 5.51 inches diameter ring.

### Finishing

Temper the praline croquantine and spread over thinly on half of the sponge. Place the sponge with the praline croquantine on face down in rings of 16 cm / 6.3 inches Ø diameter and 3 cm / 1.18 inches in height. Soak the sponge with the syrup with coffee and Kahlua and then fill with the dark chocolate mousse with cream. Lay on the second sponge and again soak with the coffee syrup before filling with the remaining mousse. Spread level and freeze. Whip the dark chocolate mousse with coffee until stable and pipe large dots with a 14 mm / 0.55 inch plain tube into a 16 cm / 6.3 inches Ø inches diameter metal ring on plastic foil. Cover with another piece of 16 cm / 6.3 inches Ø diameter plastic foil and press down lightly with a cake board or similar and then freeze. Remove the ring, turn over the plastic with the mousse dots on and spray with the spraying couverture and then lightly heating the surface with a bunsen burner. Remove the rings from the cakes and place the sprayed dark chocolate mousse with coffee on top. Spread tempered criolait milk couverture on plastic cake foil strips 4 cm / 1.57 inches in width, cut to the size needed and lay around the side of the cake with it. Leave the couverture to crystalise before removing the foil strips. of the cake with it. Leave the couverture to crystalise before removing the foil strips.

### FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DK27	Praline Croquantine, Filling almond with biscuit splinters
TM77	Maracaibo Mousse, Chocolate mousse powder

Please note: Some products are not available in all markets



# Grand Cru Maracaibo Coffee Cake 16 cm / 6.3 inches Ø

Entremets



**Recipe number :** TO30014

**Description :** Light and airy chocolate coffee cake with a crispy base

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	364
Selling days	1 day	Kilojoule (kJ)	1525
Selling price		Lipids	26.98 g
Selling unit	1 piece	saturated fatty acids	15.27 g
		Carbohydrates	20.6 g
		of which sugars	20.13 g
		Proteins	5.09 g
		Salt	0.14 g

## Declaration :

**Cream**, Maracaibo Mousse, Chocolate mousse powder 14% (cacao kernel, sugar, cacaobutter, glucose syrup (corn), gelling agent (carrageenan), vanilla Madagascar), **eggs**, sugar, **whole milk**, coffee 6%, cacao kernel, invert sugar, cacaobutter, **egg yolk**, **wheat flour**, **glucose syrup (wheat glucose)**, **almonds**, **whole milk powder**, **skimmed milk powder**, coffee liqueur, coconut fat, water, **cream powder**, rapeseed oil, illipe butter, shea butter, **emulsifier (soy lecithin)**, butterfat, flavour, edible salt, emulsifier (rapeseed oil lecithin), vanilla, **barley malt extract**, paprika

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	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid cream	very good creamy consistency, stable
	Espresso	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid cream	very good airy creamy consistency, stable
	Water	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	good creamy consistency, stable
	Alpro Long Life Oat Drink	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Karma Bio soy milk	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Liquid Flora Plant	very good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	<b>TM77B</b> 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	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped cream	very good airy creamy consistency, stable
	Espresso	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped cream	very good airy creamy consistency, stable
	Water	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	good creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	good, slightly heavier, creamy consistency, stable
	Alpro Long Life Oat Drink	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	very good airy creamy consistency, stable
	Karma Bio soy milk	<b>TM77B</b> Maracaibo Mousse Chocolate mousse powder	Whipped Flora Plant	very good airy creamy consistency, stable
	Flora Plant <i>Pistor Art. Nr. 46016</i>	<b>TM77B</b> 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.

# Mango with Bolivia chocolate plated dessert

## Plated Dessert



RECIPE QUANTITY	20	Plated Desserts	RECIPE NUMBER	DE30105
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### Chocolate Sponge Bolivia 45%

200 g fresh egg whites	7.05oz
3 g egg white powder	0.11oz
2.5 g salt	0.09oz
100 g granulated sugar	3.53oz
165 g fresh egg yolks	5.82oz
90 g fresh eggs	3.17oz
40 g granulated sugar	1.41oz
40 g invert sugar	1.41oz
100 g pastry flour type 400	3.53oz
25 g cacao powder 20-22%, cacao powder	0.88oz
40 g butter	1.41oz
50 g Bolivia Lait de terroir 45%- 60h, Milk chocolate couverture with mountain milk, Rondo	1.76oz

Whisk the egg whites, powdered egg white, salt and first amount of sugar to a meringue. Whisk the whole egg, egg yolks, and second amount of sugar and the invert sugar to a sponge. Sieve the flour and Cacao powder and add to the sponge together with the melted butter and melted couverture. Add half of the meringue to the chocolate sponge mixture and mix under. Carefully fold the remaining meringue into the mixture.

### Bolivia 45% Chocolate Mousse

140 g Crème Anglaise, less sweet	4.83oz
185 g Bolivia Lait de terroir 45%- 60h, Milk chocolate couverture with mountain milk, Rondo	6.46oz
170 g heavy cream 35%	6.07oz
8 g Gelatine mix solution	0.27oz

Melt the Couverture to 40 - 45°C / 104 - 113°F. Whip the heavy cream until a soft peak consistency and set aside in the refrigerator. Dissolve the gelatine in the warm Crème Anglaise, pour over the melted 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 cream.

### Crème Anglaise, less sweet

125 g milk 3.5%	17.64oz
125 g heavy cream 35%	17.64oz
50 g past. liquid egg yolk	7.05oz
12 g granulated sugar	1.76oz

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.

### Gelatine mix solution

100 g gelatine powder	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 min. in cold water. Afterward heat up and leave to cool. Use for further processing or refrigerate.

### Bolivia 45% Jelly

75 g Bolivia Lait de terroir 45%- 60h, Milk chocolate couverture with mountain milk, Rondo	2.65oz
75 g water	2.65oz
1.5 g Gelatine mix solution	0.05oz

Boil the water and pour over the milk couverture. Mix with a blender and add the gelatine mass.

### Crème Chocolat, dark chocolate Cremeux Bolivia 68%

55 g Bolivia 68%-60h, Dark chocolate couverture, Rondo	1.87oz
150 g Crème Anglaise, less sweet	5.19oz

Cook the cream anglaise and pour over the couverture ronds. Emulsify with a hand blender.

### Mango Gelée

300 g mango purée 10% sugar	10.58oz
30 g granulated sugar	1.06oz
3 g agar-agar	0.11oz

Bring the mango purée to the boil. Mix the sugar with the agar agar and add to the boiling puree. Allow to cool before blending to a smooth gel.



# Mango with Bolivia chocolate plated dessert

## Plated Dessert

in all markets

### Almond Cocoa Crumble

55 g butter	1.87oz
60 g raw sugar	2.12oz
0.3 g sea salt	0.01oz
45 g pastry flour type 400	1.59oz
20 g corn flour finely sieved	0.78oz
10 g cacao powder 20-22%, cacao powder finely sieved	0.35oz
30 g almonds peeled, ground	0.95oz

Cream the butter, sugar and salt together.  
Add the remaining ingredients and knead  
until you obtain a crumble.  
Bake at 165°C / 329°F . for ca. 15 - 20  
minutes

### Ganache Cru, Bolivia 45% milk couverture, for moulds

80 g heavy cream 35%	2.86oz
5 g invert sugar	0.19oz
5 g butter	0.19oz
110 g Bolivia Lait de terroir 45%- 60h, Milk chocolate couverture with mountain milk, Rondo	3.81oz

Bring the cream, invert sugar and butter  
to the boil. Gradually add in portions to  
the Felchlin Couverture Rondos. When the  
ganache is at 31 - 33°C / 87.8 - 91.4°F  
emulsify using an immersion blender.

### Caramelised Pistachios

36 g granulated sugar	1.27oz
29 g water	1.02oz
36 g pistachios	1.27oz

Cook granulated sugar and water to 120°C  
/ 248°F. Add warm pistachios and cook  
until caramelised. Spread onto a Silpat  
sheet and allow to cool.

### Mango with Bolivia chocolate plated dessert

<b>850 g Chocolate Sponge Bolivia 45%</b>	<b>30.18oz</b>
<b>500 g Bolivia 45% Chocolate Mousse</b>	<b>17.64oz</b>
<b>150 g Bolivia 45% Jelly</b>	<b>5.34oz</b>
<b>200 g Creme Chocolat, dark chocolate Cremeux Bolivia 68%</b>	<b>7.05oz</b>
<b>300 g Mango Gelée</b>	<b>10.58oz</b>
<b>200 g Almond Cocoa Crumble</b>	<b>7.05oz</b>
<b>200 g Ganache Cru, Bolivia 45% milk couverture, for moulds</b>	<b>7.05oz</b>
<b>100 g Caramelised Pistachios</b>	<b>3.53oz</b>

### Chocolate Sponge

Bake the sponge in a 60 x 40 cm / 23.6 x  
15.75 inches silicone mat with rim  
Baking temperature: 190°C / 374°F  
Baking time: 15 - 18 minutes  
Cut out rings with a 7 cm / 2.75 inches  
and a 6 cm / 2.36 inches round cutter.

### Mousse

Pour 30 g / 1.06 oz of the mousse into an  
8 cm / 3.14 inches silicone mould and  
place the sponge in the mousse. Freeze  
before demoulding.

### Bolivia 45% jelly

Pour 15 g / 7 oz of the jelly into the 7 cm /  
2.75 inches silicone ring mould.

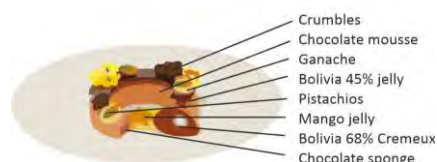
### Bolivia 68% Cremeux

Pour 9 g / 0.32 oz of the Bolivia Cremeux  
into the cane silicone mould.

### Finishing

Cut out one quarter of the mousse and  
place the rest on a plate. Put the Bolivia  
45% jelly on top. Pipe some of the mango  
jelly in the centre of the dessert. Put the  
Bolivia 68% Cremeux on one side of the  
mousse. Place a chocolate disc decor on  
the Bolivia jelly and decorate with  
crumbles, whipped ganache and  
pistachios.

### Structure



### FELCHLIN PRODUCTS

CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
CS93	Bolivia 68%-60h, Dark chocolate couverture, Rondo
HA01	cacao powder 20-22%, cacao powder

Please note: Some products are not available

## Applications for Bolivia 45% milk couverture

RECIPE QUANTITY	4	Applications	RECIPE NUMBER	DV20108
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**Ganache Cru, Bolivia 45% Milk  
Couverture, less sweet, cut**

300 g heavy cream 35%	10.58oz
55 g invert sugar	1.94oz
50 g butter	1.76oz
700 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo (or 36%)	24.69oz

Boil heavy cream, invert sugar and butter, let cool to 24°C / 75.2°F. Add the liquid to the 40°C / 104 °F melted Couverture. Homogenise with the hand blender.

**Ganache Cru, Bolivia 45% milk  
couverture, for moulds**

750 g heavy cream 35%	26.46oz
50 g invert sugar	1.76oz
50 g butter	1.76oz
1000 g Bolivia Lait de terroir 45%- 60h, Milk chocolate couverture with mountain milk, Rondo	35.27oz

Bring the cream, invert sugar and butter to the boil. Gradually add in portions to the Felchlin Couverture Rondos. When the ganache is at 31 - 33°C / 87.8 - 91.4°F emulsify using an immersion blender.

### Boliva 45% Chocolate Mousse

360 g Crème Anglaise, less sweet	12.7oz
480 g Bolivia Lait de terroir 45%- 60h, Milk chocolate couverture with mountain milk, Rondo	16.93oz
450 g heavy cream 35%	15.87oz
20 g Gelatine mix solution	0.71oz

Melt the Couverture to 40 - 45°C / 104 - 113°F. Whip the heavy cream until a soft peak consistency and set aside in the refrigerator. Dissolve the gelatine in the warm Crème Anglaise, pour over the melted 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 cream.

**Crème Anglaise, less sweet**

500 g milk 3.5%	17.64oz
500 g heavy cream 35%	17.64oz
200 g past. liquid egg yolk	7.05oz
50 g granulated sugar	1.76oz

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.

### Gelatine mix solution

100 g gelatine powder	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 min. in cold water. Afterward heat up and leave to cool. Use for further processing or refrigerate.

**Milk chocolate Cremeux Bolivia 45%**

275 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	9.7oz
10 g Gelatine mix solution	0.35oz
500 g Crème Anglaise, for chocolate cremeux, milk and white	17.64oz

Slowly melt the couverture and add to the warm cream anglaise and the gelatine mass, mix well until everything is dissolved. Store in the refrigerator.

**Crème Anglaise, for chocolate cremeux,  
milk and white**

500 g milk 3.5%	17.64oz
500 g heavy cream 35%	17.64oz
200 g past. liquid egg yolk	7.05oz
25 g granulated sugar	0.88oz
50 g glucose	1.76oz

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

### Applications for Bolivia 45% milk couverture

<b>1105 g Ganache Cru, Bolivia 45% Milk Couverture, less sweet, cut</b>	<b>38.98oz</b>
<b>1850 g Ganache Cru, Bolivia 45% milk couverture, for moulds</b>	<b>65.26oz</b>
<b>1310 g Boliva 45% Chocolate Mousse</b>	<b>46.21oz</b>
<b>785 g Milk chocolate Cremeux Bolivia 45%</b>	<b>27.69oz</b>
<b>1275 g Crème Anglaise, for chocolate cremeux, milk and white</b>	<b>44.97oz</b>

### Ganache cuttable

Spread in 300 x 300 x 10 mm / 11.81 x 11.81 inches frame and let rest for 24 hours. Cover with tempered Couverture on top and the bottom and cut (22.5 x 22.5 mm / 0.98 x 0.98 inches), take apart and let them rest overnight. enrobe.

### Ganache for moulds

Pipe into the prepared moulds. Leave to crystallise at ideally 15 - 18°C / 59 - 64.4°F for a minimum of 12 hours before closing the moulds with tempered couverture. Place the moulds in the fridge at 5°C / 41°F for approximately 15 minutes before carefully removing the finished chocolates from the moulds.

Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

**FELCHLIN PRODUCTS**

CS90 Bolivia Lait de terroir 45%-60h,  
Milk chocolate couverture with  
mountain milk. Rondo

Please note: Some products are not available in all markets

# Intense Bolivia Chocolate Tart

## Petits Gâteaux



RECIPE QUANTITY	40	Tartes à 7 cm / 2.76 inches	RECIPE NUMBER	PG20343
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### Chocolate short pastry

255 g pastry flour type 400	8.92oz
50 g cacao powder 20-22%, cacao powder	1.69oz
200 g butter	7.13oz
100 g icing sugar	3.49oz
40 g past. liquid egg yolk	1.34oz

Mix the flour with the cocoa powder and sieve. Sieve the icing sugar and add to the flour mixture together with the cold butter, add egg yolk. Mix until crumbly and work into a dough by hand on the table. Place in the fridge for 2 hours before rolling out.

### Chocolate frangipane mass

205 g butter	7.23oz
205 g granulated sugar	7.23oz
180 g fresh eggs	6.35oz
205 g almonds peeled, ground	7.23oz
35 g pastry flour type 400	1.23oz
5 g cacao powder 20-22%, cacao powder	0.18oz
165 g Pastry Cream	5.82oz

Whip the butter with the sugar until volume, slowly add the room-tempered eggs. Sieve the flour the cocoa powder, mix with the ground almonds and fold into the butter mixture. Stir until smooth and fold in the pastry cream.

### Pastry Cream

55 g heavy cream 35%	1.98oz
55 g milk 3.5%	1.98oz
1 g Bourbon vanilla bean (1 pc = 4g)	0.02oz
7 g past. liquid egg yolk	0.23oz
10 g fresh eggs	0.35oz
30 g granulated sugar	0.99oz
9 g Vanilla cream powder, Custard powder with vanilla, Warm	0.29oz

Boil the cream, milk and vanilla bean together. Mix the egg yolk, whole egg, sugar and vanilla cream powder. Add some of the hot cream to the egg mixture and pour it into the boiling cream. Cook for 1 minute, stirring continuously.

### Crème Chocolat, Milk chocolate Cremeux Bolivia 45%

560 g Bolivia Lait de terroir 45%- 60h, Milk chocolate couverture with mountain milk, Rondo	19.75oz
50 g Gelatine mix solution	1.76oz
1000 g Crème Anglaise, less sweet	35.27oz

Slowly melt the couverture and add to the warm cream anglaise and the gelatine mass, mix well until everything is dissolved.

### Gelatine mix solution

100 g gelatine powder	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 min. in cold water. Afterward heat up and leave to cool. Use for further processing or refrigerate.

### Crème Anglaise, less sweet

400 g milk 3.5%	14.11oz
400 g heavy cream 35%	14.11oz
160 g past. liquid egg yolk	5.64oz
40 g granulated sugar	1.41oz

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.

### Chocolate chantilly Bolivia 45%

525 g heavy cream 35%	18.52oz
250 g Bolivia Lait de terroir 45%- 60h, Milk chocolate couverture with mountain milk, Rondo	8.82oz

Heat up the heavy cream and pour over the couverture. Use a hand blender to mix. Let it rest overnight in the refrigerator before using.

# Intense Bolivia Chocolate Tart

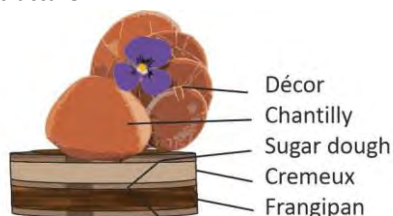
## Petits Gâteaux

### Spraying Mixture Bolivia 68%

140 g Bolivia 68%-60h, Dark chocolate couverture, Rondo	4.94oz
60 g Cacaobutter Bio, Cacao butter, Grated	2.12oz

Melt the couverture together with the Cacaobutter and temper. Spray on to the frozen petit gateaux to get a velvet effect.

### Structure



### Intense Bolivia Chocolate Tart

640 g Chocolate short pastry	22.58oz
1000 g Chocolate frangipane mass	35.27oz
1660 g Creme Chocolat, Milk chocolate Cremeux Bolivia 45%	58.55oz
775 g Chocolate chantilly Bolivia 45%	27.34oz
200 g Spraying Mixture Bolivia 68%	7.05oz
600 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	21.16oz

### Chocolate short pastry

Roll out the shortcrust pastry to 1 mm / 0.03 inches and cut out with a 7 cm / 2.75 inches round cutter. Bake between 2 Silpat mats.

Baking temperature: 190°C / 374°F

Baking time: 6 - 7 minutes

When cool, spray one side with the spraying couverture.

### Frangipan

Bake the frangipane on a silicone mat 60 x 40 cm / 23.6 x 15.75 inches.

Baking temperature: 200°C / 392°F

Baking time: approx. 13 - 15 minutes

After baking, cut out with a 7 cm / 2.75 inches round cutter.

### Cremeux

Spread the cremeux on a 60 x 40 cm / 23.6 x 15.75 inches silicone mat with a rim. Freeze and cut out with a 7 cm / 2.75 inches round cutter.

### Chantilly

Once chilled, half-whip the Chantilly and pour into a quenelle mould. Freeze to unmould and spray one side with spraying couverture.

### Finishing

Layer the different rondelles on top of each other: Shortbread, frangipane, shortbread, cremeux, shortbread. Finish with a slightly smaller couverture plate. Place a quenelle of the Chantilly and decorate with couverture plates.

### FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
CS93	Bolivia 68%-60h, Dark chocolate couverture, Rondo
HA01	cacao powder 20-22%, cacao powder
UE05	Vanilla cream powder, Custard powder with vanilla, Warm

Please note: Some products are not available in all markets



# Orange with Bolivia milk

## Petits Gâteaux



RECIPE QUANTITY	16	Petits Gâteaux	RECIPE NUMBER	PG20344
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### Chocolate Sponge

85 g fresh egg yolks	3oz
20 g fresh egg whites	0.71oz
130 g California 1:1, Bakeable filling almond	4.59oz
85 g fresh egg whites	3oz
70 g granulated sugar	2.47oz
50 g Bolivia 68%-60h, Dark chocolate couverture, Rondo chopped	1.76oz
50 g pastry flour type 400	1.76oz
3.5 g baking powder	0.12oz

Whip the egg yolk, the first part of the egg white and the almond paste until light and airy. Make a meringue with the second part 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. Spread on a 600 x 400 mm / 23.62 x 15.75 inches

Baking temperature: 190°C / 374°F  
Baking time: approx. 12 minutes

### Almond Cocoa Crumble

35 g butter	1.23oz
40 g raw sugar	1.41oz
0.2 g sea salt	0.01oz
30 g pastry flour type 400	1.06oz
15 g corn flour finely sieved	0.53oz
7 g cacao powder 20-22%, cacao powder finely sieved	0.25oz
20 g almonds peeled, ground	0.71oz
30 g Cacaobutter Bio, Cacao butter, Grated	1.06oz
50 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	1.76oz

Cream the butter, sugar and salt together. Add the remaining ingredients and knead until you obtain a crumble. Bake at 165°C / 329°F for approx. 15 - 20 minutes. Melt the couverture together with the cocoa butter and mix with the crumbles.

### Crème Chocolat, dark chocolate Cremeux Bolivia 68%

600 g Bolivia 68%-60h, Dark chocolate couverture, Rondo	21.16oz
215 g Crème Anglaise, less sweet	7.58oz
15 g Gelatine mix solution	0.53oz

Cook the cream anglaise, add the gelatine mixture and pour over the couverture rondos. Emulsify with a hand blender.

### Crème Anglaise, less sweet

250 g milk 3.5%	17.64oz
250 g heavy cream 35%	17.64oz
100 g past. liquid egg yolk	7.05oz
25 g granulated sugar	1.76oz

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.

### Gelatine mix solution

100 g gelatine powder	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 min. in cold water. Afterward heat up and leave to cool. Use for further processing or refrigerate.

# Orange with Bolivia milk

## Petits Gâteaux

### Bolivia 45% Chocolate Mousse with Orange

215 g Crème Anglaise, less sweet	7.58oz
290 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	10.23oz
270 g heavy cream 35%	9.52oz
12 g Gelatine mix solution	0.42oz
20 g orange purée concentrate	0.71oz

Melt the Couverture to 40 - 45°C / 104 - 113°F. Whip the heavy cream until a soft peak consistency and set aside in the refrigerator. Dissolve the gelatine and the orange concentrate in the warm Crème Anglaise, pour over the melted 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 cream.

### Praliné Glaze

90 g heavy cream 35%	3.17oz
35 g milk 3.5%	1.23oz
50 g Gelatine mix solution	1.76oz
120 g Fina Noble Piemontese 60%, Praline Paste Hazelnut	4.23oz
60 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	2.12oz
150 g cold glazing gel	5.29oz

Boil the cream and milk. Add the dissolved Gelatine Mix and little by little pour over the couverture. Add the Gelatine Mix and stir. Add the Fina Noble Piemontese and stir once again to obtain an emulsion. Incorporate the cold glaze and place in the refrigerator. After use heat and mix to obtain a emulsion while avoid the formation of air bubbles. Use at approx. 40°C/ 104°F.

### Spraying Mixture Bolivia 68%

140 g Bolivia 68%-60h, Dark chocolate couverture, Rondo	4.94oz
60 g Cacaobutter Bio, Cacao butter, Grated	2.12oz

Melt the couverture together with the Cacaobutter and temper. Spray on the frozen petit gateaux to get a velvet effect.

### Structure



### Orange with Bolivia milk

500 g Chocolate Sponge	17.64oz
230 g Almond Cocoa Crumble	8.11oz
815 g Creme Chocolat, dark chocolate Cremeux Bolivia 68%	28.75oz
800 g Bolivia 45% Chocolate Mousse with Orange	28.22oz
500 g Praliné Glaze	17.64oz
200 g Spraying Mixture Bolivia 68%	7.05oz

### Finishing

Spread the crumbles over the biscuit. Pour the cremeux on top of the crumble and allow to set. After the cremeux has set, cut off 2.5 cm x 30 cm / 0.98 x 11.81 inches. Pour 200 g / 7.05 oz of the mousse into the mould and use the biscuit as a base. Demould and spray with the chocolate spray. Glaze one side with the chocolate icing. Decorate with chocolate.

### FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
CS93	Bolivia 68%-60h, Dark chocolate couverture, Rondo
DC74	Fina Noble Piemontese 60%, Praline Paste Hazelnut
HA01	cacao powder 20-22%, cacao powder
KK43	California 1:1, Bakeable filling almond

Please note: Some products are not available in all markets

# Fleur de sel Bolivia cut praline

Jean François Castagné



<b>RECIPE QUANTITY</b>	1	Frame Quadro à 10 mm / 0.59 inches height	<b>RECIPE NUMBER</b>	PR10904
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## Bolivia 45% Ganache

30 g milk 3.5%	1.06oz
250 g heavy cream 35%	8.82oz
60 g dextrose powder	2.12oz
45 g glucose powder DE40	1.59oz
50 g sorbitol powder	1.76oz
6 g fleur de sel	0.21oz
640 g Bolivia Lait de terroir 45%- 60h, Milk chocolate couverture with mountain milk, Rondo	22.58oz
20 g Cacaobutter Bio, Cacao butter, Grated	0.71oz

Boil together the milk, cream, dextrose, glucose, sorbitol powder and fleur de sel. Cool to 32 - 34°C / 89.6 - 93.2 °F.

Melt the couverture and cacaobutter at 48°C / 118.4°F then bring back to 37 - 40°C / 98.6 - 104°F. Mix all together and emulsify using immersion blender.

## Fleur de sel Bolivia cut praline

<b>1101 g Bolivia 45% Ganache</b>	<b>38.84oz</b>
<b>600 g Bolivia Lait de terroir 45%- 60h, Milk chocolate couverture with mountain milk, Rondo</b>	<b>21.16oz</b>

## Felchlin Marketing Material

**Quadro plate, 305 x 305 mm**  
**Quadro frame green, 5 mm**  
**Silicon frame white, 5 mm**  
**Quadro foils bundle of 100 foils, 350 x 350 mm**  
**Set of 4 silicone decor praline stamps**

## Finishing

Pour the ganache into a 30 x 30 cm / 11.81 x 11.81 inches frame at 10 mm / 0.39 inches height and spread level. Leave to crystallise for 24 hours at ideally 15°C / 59°F before cutting with a praline guitar cutter at 22.5 x 22.5 mm / 0.98 x 0.98 inches with the harp. Enrobe with tempered Couverture and decorate with silicone décor praline stamps and store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

## FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
VO30	Silicon frame white, 5 mm
WB91	Quadro foils bundle of 100 foils, 350 x 350 mm
WH95	Set of 4 silicone decor praline stamps

Please note: Some products are not available in all markets

# Coffee and Caramel Bolivia Praline

in Duetto mould



RECIPE QUANTITY	5	Duetto moulds of 21 pieces	RECIPE NUMBER	PR10905
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## Coffee Caramel

150 g Caramel brûlé fleur de sel	5.29oz
64 g espresso	2.26oz
11 g butter	0.39oz

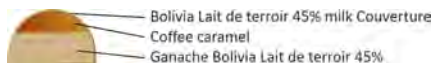
Bring all the ingredients to the boil and cook stirring continuously to 108°C / 226.4°F. Cool down at room temperature and when the temperature has reached 35°C / 95°F emulsify with a hand blender. Leave to cool again to 26 - 30°C / 78.8 - 86°F before piping into the moulds.

## Ganache Cru, Bolivia 45% milk couverture, for moulds

225 g heavy cream 35%	7.94oz
15 g invert sugar	0.53oz
15 g butter	0.53oz
300 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	10.58oz

Bring the cream, invert sugar and butter to the boil. Gradually add in portions to the Felchlin Couverture Rondos. When the ganache is at 31 - 33°C / 87.8 - 91.4°F emulsify using an immersion blender.

## Structure



## Coffee and Caramel Bolivia Praline

220 g Coffee Caramel	7.76oz
550 g Ganache Cru, Bolivia 45% milk couverture, for moulds	19.4oz
420 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	14.82oz
50 g Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo	1.76oz
50 g Bolivia 68%-60h, Dark chocolate couverture, Rondo	1.76oz

## Felchlin Marketing Material

Casting mould Duetto	
50 g Colored cocoa butter light green, Cacao butter with colour	1.76oz
50 g Colored cocoa butter white, Cuzco white, Cacao butter with colour	1.76oz

## Casting of the mould

Pipe a line of white couverture and a line of dark couverture into the mould. Pour in a drop of green coloured cocoa butter and blow to the edge with the piping gun, then pipe a thin layer of white coloured cocoa butter at the back. Mould with the Bolivia 45% Couverture and leave to set at room temperature, then chill in the fridge at 5°C / 41°F for about 15 minutes.

## Finishing

Pipe 2 g / 0.07 oz of the coffee caramel into the prepared moulds and leave at room temperature for 2 - 3 hours until a thin skin has formed on the surface. Pour 5 - 6 g / 0.18 - 0.21 oz of the ganache on top of the caramel and leave overnight. Cover with tempered milk couverture. Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.



# Coffee and Caramel Bolivia Praline

in Duetto mould

## FELCHLIN PRODUCTS

CF88	Colored cocoa butter white_Cuzco white, Cacao butter with colour
CF96	Colored cocoa butter light green, Cacao butter with colour
CO35	Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo
CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
CS93	Bolivia 68%-60h, Dark chocolate couverture, Rondo
TM01	Caramel brûlé fleur de sel
VO72	Casting mould Duetto

Please note: Some products are not available in all markets

# Bolivia 45% chocolate Truffle

Jean François Castagné



RECIPE QUANTITY	4	silicone moulds hemisphere of 24 pieces	RECIPE NUMBER	TR10910
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## Bolivia 45% Ganache

250 g heavy cream 35%	8.82oz
55 g dextrose powder	1.94oz
55 g glucose powder DE40	1.94oz
55 g sorbitol powder	1.94oz
650 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	22.93oz
15 g Cacaobutter Bio, Cacao butter, Grated	0.53oz

Boil together the cream, dextrose, glucose and sorbitol. Cool to 32 - 34°C / 89.6 - 93.2°F. Melt the couverture and cacaobutter at 48°C / 118.4°F then bring back to 37 - 40°C / 98.6 - 104°F. Mix all together and emulsify using immersion blender.

## Bolivia 45% chocolate Truffle

1080 g Bolivia 45% Ganache	38.1oz
400 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	14.11oz
100 g cacao powder 20-22%, cacao powder	3.53oz

## Felchlin Marketing material

*Formaflex hemisphere shaped 3 cm / 1.18 inches Ø for 24 piece*  
*Rubber stencil for 63 truffles bases, Ø 28 mm / 1.1 inches*

## Finishing

Immediately pour the ganache into the Formaflex moulds. Prepare couverture bases using a ballini stencil and leave to crystallise. Place on the ganache and place for 8 minutes in the refrigerator to initiate the crystallisation. Leave to crystallise for 24 hours ideally 16°C / 60.8°F. Demould the truffles and leave again for 24 hours. Coat with tempered couverture. Place and roll in cacao powder and form using the fingers. Brush off the excess powder using a sieve.

## FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
HA01	cacao powder 20-22%, cacao powder
VM12	Rubber stencil for 63 truffles bases, Ø 28 mm / 1.1 inches
VO20	Formaflex hemisphere shaped 3 cm / 1.18 inches Ø for 24 piece

Please note: Some products are not available in all markets