

Bolivia 45% Lychee and Raspberry Mousse

Pink October



Recipe Quantity 30 Petits gateaux

Recipe Number PG20403

Bolivia 45% Lychee and Raspberry Mousse

365 g Lychee Jelly	12.88oz
1,554 g Milk Chocolate Raspberry Mousse	54.82oz
872 g Almond Sponge	30.76oz
165 g Gianduja Croquantine	5.82oz
488 g Raspberry cream	17.21oz
504 g Chocolate Spraying Mixture	17.78oz

3,948 g 139.26 oz

2) Jelly

Fill into 3 cm / 1.181 inches diameter silicone hemisphere moulds and freeze.

5) Sponge

Spread onto à 600 x 400 mm / 23.62 x 15.75 inches Silpat, bake.

Baking temperature:

190°C / 374°F, fan oven

Bakingtime:

approx. 10 minutes

Chill and cut out 5 cm / 1.969 inches diameter discs.

6) Spread the gianduja onto the cut out sponge discs.

7) Cream

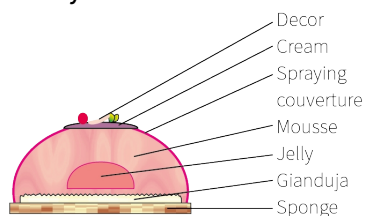
Pipe into 4 cm / 1.575 inches decorative spiral silicone forms chill until set and then

freeze.

Finishing

4) Pipe in 25 g / 0.88 oz of the mousse into 6 cm / 2.362 inches diameter silicone moulds and chill. Lay on a frozen jelly and pipe on another 15 g / 0.53 oz of mousse. Place on top of the mousse the cut out sponge/gianduja disc. Chill until the mousse has crystallised and then freeze.
8) Remove and spray with the spraying mixture. Lay on the frozen cream decoration and place a plain or decorative chocolate band around each individual pastry. Decorate further as required.

Assembly



1 — Gelatine mix solution

AS20003

21.1 g Gelatine powder (200 Bloom)	0.75oz
126 g Water	4.44oz
147 g	5.19 oz

Bloom the gelatine approx. 10 minutes in

cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

2 — Lychee Jelly

CS40131

285 g Lychee purée without added sugar, Boiron	10.05oz
15 g Lime juice, fresh	0.53oz
30 g Granulated sugar	1.06oz
35 g Gelatine mix solution	1.23oz

365 g 12.88 oz

Soak the gelatine in cold water and squeeze out well. Add to the puree/juice and warm gently until dissolved. Remove from the heat and stir in the sugar.

3 — Crème Anglaise, less sweet

CM15118

200 g Milk 3.5%	7.05oz
200 g Heavy cream 35%	7.05oz
80 g Past. liquid egg yolk	2.82oz
20 g Granulated sugar	0.71oz

500 g 17.64 oz

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.

Felchlin
SWITZERLAND

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4 — Milk Chocolate Raspberry Mousse

CM50083

480 g Crème Anglaise, less sweet	16.93oz
195 g Raspberry puree without added sugar, Boiron	6.88oz
195 g Felchlin Bolivia Lait de terroir 45%-60h	6.88oz
84 g Gelatine mix solution	2.96oz
600 g Heavy cream 35% , whipped	21.16oz

1,554 g **54.82 oz**

Melt the couverture to 45°C / 113°F. Warm the creme anglaise and the raspberry puree to 45°C / 113°F, stir in the gelatine mass and form a ganache together with the melted couverture. Carefully mix in the lightly whipped cream.

5 — Almond Sponge

BC30025

320 g Felchlin California 1:1	11.29oz
115 g Fresh eggs	4.06oz
1.5 g Fleur de sel	0.05oz
200 g Fresh eggs	7.05oz
80 g Granulated sugar	2.82oz
100 g Butter	3.53oz
50 g Cornmeal	1.76oz
5 g Baking powder	0.18oz

871 g **30.74 oz**

Beat the California almond paste with the first amount of egg together until smooth. Add the sugar and the second amount of egg and beat for approx.10 minutes until you have a well-aerated sponge. Stir in the melted butter and the cornflour sieved together with the baking powder.

6 — Gianduja Croquantine

GI10121

100 g Felchlin Fina Noble Valencia 60%	3.53oz
50 g Felchlin Dominicana Blanc 36%	1.76oz
15 g Felchlin Croquantine	0.53oz

165 g **5.82 oz**

Mix the tempered couverture together with the Fina Noble 60% and add the crushed Croquantine.

7 — Raspberry cream

CM20251

200 g Raspberry puree without added sugar, Boiron	7.05oz
70 g Pasteurised liquid egg	2.47oz
60 g Past. liquid egg yolk	2.12oz
50 g Granulated sugar	1.76oz
80 g Butter	2.82oz
28 g Gelatine mix solution	0.99oz

488 g **17.21 oz**

Bring the raspberry puree and butter to the boil and pour slowly over the egg/sugar mixture. Stirring continuously and carefully cook to 82 - 84°C / 179.6 - 183.2°F, add the gelatine mass and strain through a fine sieve.

8 — Chocolate Spraying Mixture

CS20031

250 g Felchlin Dominicana Blanc 36%	8.82oz
250 g Felchlin Cacaobutter	8.82oz
1 g Colored cocoa butter white_Cuzco white	0.04oz
2.5 g Colored cocoa butter_cardinal red	0.09oz

504 g **17.76 oz**

Mix together and strain before using. Spray at 32 - 34°C / 89.6 - 93.2°F.

Felchlin Products

CO92	Dominicana Blanc 36% Organic White chocolate couverture Rondo
CS76	Cacaobutter Bio Cacao butter Grated
CS90	Bolivia Lait de terroir 45%-60h Milk chocolate couverture with mountain milk Rondo
DC78	Fina Noble Valencia 60% Praline Paste Almond
HA20	Croquantine Pastry product Croquantine
KK43	California 1:1 Bakeable filling almond

Note: Not all products are available in all markets