

Nutty Chocolate

Petits Gâteaux



Recipe for 15 petits gâteaux of 4,5 x 4,5 cm/ 1,8 x 1,8 inches

Recipe No.: PG20246

Almond Financier

157 g	5.54 oz	fresh egg whites
23 g	0.81 oz	invert sugar
53 g	1.87 oz	corn flour
180 g	6.35 oz	icing sugar
90 g	3.17 oz	ground almonds
150 g	5.29 oz	butter
90 g	3.17 oz	Rustica Noble Valencia 60%

Heat the butter to noisette stage. Lightly whip the egg whites with the invert sugar. Sift the dry ingredients. Fold the dry ingredients into the meringue with the Rustica Valencia 60% and butter. Spread the batter on half sheet flexipan and bake.

Baking temperature: 175°C/ 347°F

Baking time: approx. 12 minutes

Almond Rustica

170 g	6 oz	Rustica Noble Valencia 60%
100 g	3.53 oz	Praline Croquantine
10 g	0.35 oz	Cacaobutter 100% G

Warm all ingredients to 32°C/ 89.6°F and combine.

Almond Chocolate Glaze

500 g	17.64 oz	Sao Palme 36%
110 g	3.88 oz	Cacaobutter 100% G
150 g	5.29 oz	almonds roasted, chopped

Combine all ingredients at 30°C/ 86°F.

Orange Vanilla Milk Chocolate Chantilly

480 g	16.93 oz	heavy cream 35%
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4 g	0.14 oz	Bourbon vanilla bean
5 g	0.18 oz	orange zest
174 g	6.14 oz	Sao Palme 36%

Heat the cream with the vanilla and orange zest. Pour over the couverture. Refrigerate overnight.

Finishing

Cut the Almond Financier sheet in half. On one half spread the Almond Rustica filling. Top with the second half of the Almond Financier. Freeze. Cut to 4,5 x 4,5 cm/ 1,8 x 1,8 inches squares. Dip in the glaze. Finish with whipped chantilly and a chocolate garnish.

Felchlin products

Art. no	Products
CR18	Sao P alme 36%, milk couverture, Rondo
CS11	Cacaobutter 100% G, Cacao butter Grated
DC14	Praline Croquantine, almond cream with flaky wafers
DC54	Rustica Noble Valencia 60%, almond paste, coarsely crushed

