

GOURMET PRINCE

INGREDIENTS

Group Dark Sable

Ingredient	KG	%
All Purpose Flour	0.250	100.00
Almond Powder	0.115	46.00
BAKELS DAIRY BLEND	0.225	90.00
Powdered sugar	0.115	46.00
BAKELS COCOA POWDER	0.025	3.07
Total Weight: 0.730		

Group Orange Daquoise

Ingredient	KG	%
Egg white	0.250	100.00
Sugar	0.100	40.00
Almond Powder	0.250	-
Icing Sugar	0.220	-
Orange Zest	-	-
BAKELS DAIRY BLEND	0.060	-
Total Weight: 0.880		

Group Jellyfied Insert

Ingredient	KG	%
BAKELS LES FRUITS 50% BLUEBERRY	0.300	-
Sugar	0.020	-
Gelatin Sheet	0.008	-
Total Weight: 0.328		

Group Milk Chocolate Mousse

Ingredient	KG	%
Heavy Cream	0.178	-
Pettina Non-Temp Milk Chocolate	0.400	-
Cremess Superior (whipped)	0.400	-
Gelatin Sheet	0.010	-
Total Weight: 0.988		

Group Gourmet Glaze

Ingredient	KG	%
Pettina Non-Temp Milk Chocolate	0.600	-
Cocoa Butter	0.100	-
Feulittine	0.125	-
Total Weight: 0.825		

METHOD

How to do it:

1. In a mixing bowl with paddle attachment, combine butter, almond powder, icing sugar, flour and cocoa powder and do rub in method.
2. For the daquoise, whip egg whites and add in sugar. Fold ground almonds, icing sugar, zest and melted butter.



DISPLAY CONDITIONS

Chilled



CATEGORY

Mousses

3. Pour in a flexipan mold/ full sheet tray and bake at 178°C for 15-18min. Cool down.
4. For the jellified insert, Warm up the Les Fruit Blueberry, Sugar and add dissolved gelatin.
5. Cast in half small half sphere mold and freeze.
6. For the Milk Chocolate Mouse, bloom the gelatin and make a ganache with cream and chocolate.
7. Emulsify and add gelatin, chill/rest and add in whipped Cremess Superior.
8. For the Gourmet Glaze, Melt the Bakels NT Milk Chocolate at 42-45°C, add Cocoa Butter then use in 29-28°C. Add Almond Nuts/Feuilletine/Crunch.
9. Dip the frozen mousse, put in base and decorate.