



DISPLAY CONDITIONS

Chilled



CATEGORY

Desserts, Specialty



FINISHED PRODUCT

Dessert, Gateaux

PETTINA LIGHT PATE-A-BOMBE

OVERVIEW

19-110

INGREDIENTS

Group Base

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.270	100.00
Corn Oil	0.075	27.78
Eggs	0.037	13.70
Water	0.061	22.59
Total Weight:	0.443	

Group Pate-A-Bombe

Ingredient	KG	%
Water	0.030	-
Granulated Sugar	0.140	-
Egg Yolk	0.220	-
CREMESS SUPERIOR	0.250	-
Water (ice cold)	0.250	-
Gelatin Mass	0.015	-
Total Weight:	0.905	

Group Insert

Ingredient	KG	%
BAKELS LES FRUITS 50% CRANBERRY	0.200	-
Total Weight: 0.200		

Group Mirror Glaze

Ingredient	KG	%
BAKELS SAPHIRE NEUTRAL	0.125	-
Water	0.125	-
BAKELS DIAMOND GLAZE RED	0.500	-
BAKELS DIAMOND GLAZE WHITE	0.080	-
Total Weight: 0.830		

Yield: 12pcs

METHOD

How to do it:

Cake Base:

1. Combine Bakels Red Velvet Cake Mix, oil, eggs and water in the mixing bowl.
2. Using a paddle attachment, mix till smooth and even.
3. Transfer mixture into a sheet tray and bake at 170-180°C.
4. Cool down. Set aside.

Chocolate Mousse with Pate-A-Bombe:

1. In a pot with candy thermometer, slowly boil the sugar and water until you reach 120-122°C.
2. Whisk the egg yolk until light and fluffy. Slowly pour the sugar syrup while whisking at medium speed.
3. Continue whisking at high speed until you get a foldable consistency. Set aside.
4. In a bowl, combine the ice-cold water and Cremess Superior and whisk at high-speed for 3-4 minutes or until medium peak stage.
5. Melt the gelatin mass and set aside.
6. Melt the Pettina Non-temp Light Chocolate (42°C) and fold in the gelatin mass and whipped Cremess Cream.
7. Gently fold the pate-a-bombe into the chocolate-cream mixture. Set aside.

Fruit Insert:

1. Pipe the Les Fruits Cranberry into the small truffle mold and freeze for 24 hours. Set aside.

Glacage Miroir:

1. Combine the Sapphire Neutral and water.
2. Pour in a pot and bring to a boil. (100°C)
3. Fold the hot glaze in Diamond Glaze Red.
4. Use at 40°C.

Assembly:

1. Fill half of the truffle mold with milk chocolate pate-a-bombe.
2. Put inside the frozen cranberry insert.
3. Fill again with milk chocolate pate-a-bombe.
4. Finally, finish by putting a portion of moist red velvet cake base.
5. Put in a blast freezer for 4 hours.
6. Glaze with Diamond Glaze Red swirl with Diamond Glaze White.