

Caramelosa Verrine

Petits Gâteaux



Recipe for 45 verrines of 60 g/ 2,1 oz

Recipe No.: PG10025

Caramelosa Cremeux

400 g 14.11 oz past. liquid egg white
400 g 14.11 oz granulated sugar
400 g 14.11 oz Caramelosa
1100 g 38.8 oz heavy cream 35%

Stir together the pasteurised egg whites and sugar in a water bath. When the temperature has reached 60°C/ 140° F, whisk until cool on the machine until you have a well aerated meringue. The finished temperature of the meringue should be between 28-31°C/ 82.4-87.8°F.

Melt the Caramelosa until 29-30°C/ 84.2-86°F and mix carefully together with the meringue.

Whip the cream until soft peaks and fold carefully under the Osa meringue mixture.

Finishing

450 g 15.87 oz Caramel brûlé fleur de sel
150 g 5.29 oz Caramelosa

Pipe approx. 10g/ 0,35 oz of Caramel brûlé into the bottom of a verrine. With a plain tube pipe in the Caramelosa meringue/cream mixture until the verrine is half full and place on a cut out piece of almond or chocolate sponge. Pipe in more Caramelosa meringue/cream mixture until the top of the verrine and chill to set for approx. 30 minutes.

When set using a star tube pipe on a rosette of lightly whipped Caramelosa. Decorate with chocolate as required.

The above mixture is suitable for freezing at -20°C/ -4°F and also for storing in a fridge at 2-5°C/ 35.6-41°F.

Felchlin products

Art. no	Products
DK28	Caramelosa
TM01	Caramel brûlé fleur de sel, Cream caramel Salt