

RECIPES

Felchlin's Basic Recipes

Chocolate Cremeux, Mousse & Ganache



Felchlin
SWITZERLAND

Chocolate Cremeux

Method

Melt the Felchlin Couverture (white Couverture with cocoa butter and the Milk Couverture to 40-45°C, dark Couverture to 50°C).

Dissolve the gelatine (if required) in the warmed Crème Anglaise (20-25°C), pour into the warm melted couverture in 2-3 additions and mix until you obtain a smooth and elastic texture. Emulsify using an immersion blender, taking care not to incorporate air into the finished Cremeux.

Our Tips

An optional method of preparation for the Chocolate Cremeux is to pour the hot (65-75°C) strained Crème Anglaise in 2-3 additions directly over the required Felchlin Couverture Rondos and then finish as for the method above.

The strength, sweetness and texture of the different Cremeux can be adjusted to individual needs by adding more Felchlin Couverture as required.

Chill the Cremeux in the fridge at 2-4°C for 30-60minutes to crystallise before freezing.

Crème Anglaise – Base Recipe

500g Milk
 500g Cream, 35%
 200g Pasteurised egg yolk
 50g Sugar
 100g Glucose

Bring the milk, cream and glucose to the boil and pour slowly onto the egg/sugar mixture. Stirring continuously and carefully cook to 82-84°C and then strain through a fine sieve. Cool down and use at between 20-25°C.

Gelatine Mass

100g Powder gelatine
 600g Cold water

Sprinkle the powdered gelatine over the cold water, stir well and leave at least 10 minutes to bloom. Keep in the refrigerator before using.

*The gelatine mass can be added if required at between 1-1.5% of the total weight of the Milk and White Chocolate Cremeux to ensure that it will be stable enough to hold its shape when cut in cakes and pastries.

Bases

Crème Anglaise

500g Milk
 500g Cream, 35%
 200g Pasteurised egg yolk
 50g Sugar
 100g Glucose

Gelatine Mass

100g Powder gelatine
 600g Cold water

Ingredients (grams)

Crème Anglaise
 Felchlin Couverture
 Gelatine Mass*
 Felchlin cacao butter, grated

	Milk Chocolate Cremeux			White Chocolate Cremeux
	Sao Palme 36%	Ambra 38%	Maracaibo 38%	Edelweiss 36%
Crème Anglaise	500	500	500	500
Felchlin Couverture	290	280	280	325
Gelatine Mass*	10	10	10	8.5
Felchlin cacao butter, grated				25

Ingredients (grams)

Crème Anglaise
 Felchlin Couverture

	Dark Chocolate Cremeux				
	Gastro 58%	Sao Palme 60%	Accra 62%	Maracaibo 65%	Sao Palme 75%
Crème Anglaise	500	500	500	500	500
Felchlin Couverture	230	220	210	180	170

Chocolate Mousse

Method

Melt the Felchlin couverture (White Couverture with cacao butter and the Milk Couverture to 40-45°C, Dark Couverture to 50°C).

Whip the heavy cream until a soft peak consistency and set aside in the refrigerator. Dissolve the gelatine (if required) in the warm Crème Anglaise, pour over the melted couverture and stir in well until smooth.

When the temperature of the Crème Anglaise/Couverture mixture has cooled to 35-40°C, add one third of the chilled whipped cream and mix in well.

Incorporate gently the rest of the cream.

Our Tips

For a mousse with a stronger chocolate flavour and a corresponding compacter structure, the given recipes can be adjusted to individual needs by adding more Felchlin Couverture as required.

Crème Anglaise – Base Recipe

500g Milk
 500g Cream, 35%
 200g Pasteurised egg yolk
 90g Sugar

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 and then strain through a fine sieve.

Gelatine Mass

100g Powder gelatine
 600g Cold water

Sprinkle the powdered gelatine over the cold water, stir well and leave at least 10 minutes to bloom. Keep in the refrigerator before using

*The gelatine mass is optional for mousse for desserts. It can be used should it be required at between 1-2% of the total weight of the mousse to ensure that it will be stable enough to be cut in cakes and pastries.

	Milk Chocolate Mousse			White Chocolate Mousse
	Sao Palme 36%	Ambra 38%	Maracaibo 38%	Edelweiss 36%
Ingredients (grams)				
Crème Anglaise	360	360	360	360
Felchlin Couverture	500	480	480	480
Heavy Cream 35%	450	450	450	450
Gelatine Mass*	20	20	20	20
Felchlin cacao butter, grated				60

	Dark Chocolate Mousse				
	Gastro 58%	Sao Palme 60%	Accra 62%	Maracaibo 65%	Sao Palme 75%
Ingredients (grams)					
Crème Anglaise	360	360	360	360	360
Felchlin Couverture	275	265	255	225	215
Heavy Cream 35%	450	450	450	450	450
Gelatine Mass*	14	14	14	14	14

Cut Ganache for Hand Dipping and Machine Enrobing

Method

Bring the Cream, Invert sugar and Butter to the boil. Gradually add in portions to the Felchlin Couverture. When the ganache is at 32-34°C emulsify using an immersion blender and spread out into a 30 x 30cm frame. Leave to crystallise for 24 hours ideally at 15-18°C before cutting, enrobing and decorating as required. Store at 15-16°C with 60% humidity.

Our Tips

- 1000g of Ganache = 1 x Felchlin frame of 30 x 30cm at 10mm height.
- Coat both sides of the framed ganache thinly with couverture before cutting.
- After cutting the framed ganache, separate the individual pieces and leave to dry for a minimum of 4 hours before enrobing.

Ingredients (grams)

Heavy Cream 35%
Invert Sugar
Unsalted Butter
Felchlin Couverture

	Milk Chocolate Ganache			White Chocolate Ganache
	Sao Palme 36%	Ambra 38%	Maracaibo 38%	Edelweiss 36%
Heavy Cream 35%	400	400	400	400
Invert Sugar	70	70	50	50
Unsalted Butter	70	70	50	50
Felchlin Couverture	1000	1000	1000	1000

Ingredients (grams)

Heavy Cream 35%
Invert Sugar
Unsalted Butter
Felchlin Couverture

	Dark Chocolate Ganache				
	Gastro 58%	Sao Palme 60%	Accra 62%	Maracaibo 65%	Sao Palme 75%
Heavy Cream 35%	700	700	700	900	1350
Invert Sugar	65	65	65	100	100
Unsalted Butter	65	65	65	50	50
Felchlin Couverture	1000	1000	1000	1000	1000

Ganache for filling Moulds and Shells

Method

Bring the Cream, Invert sugar and Butter to the boil. Gradually add in portions to the Felchlin Couverture. When the ganache is at 31-33°C emulsify using an immersion blender and pipe into the pre-lined moulds or chocolate shells.

Leave to crystallise at ideally 15-18°C for a minimum of 12 hours before closing the moulds with tempered couverture. Place the moulds in the fridge at +5°C for approximately 15 minutes before carefully removing the finished chocolates from the moulds. Store at 15-16°C with 60% humidity.

Our Tips

- The ganache should ideally have a temperature of 30-31°C when filling the moulds.
- Pipe the ganache to within 2mm of the top of the moulds.

Ingredients (grams)

Heavy Cream 35%
Invert Sugar
Unsalted Butter
Felchlin Couverture

	Milk Chocolate Ganache			White Chocolate Ganache
	Sao Palme 36%	Ambra 38%	Maracaibo 38%	Edelweiss 36%
Heavy Cream 35%	600	600	700	700
Invert Sugar	70	70	50	50
Unsalted Butter	70	70	50	50
Felchlin Couverture	1000	1000	1000	1000

Ingredients (grams)

Heavy Cream 35%
Invert Sugar
Unsalted Butter
Felchlin Couverture

	Dark Chocolate Ganache				
	Gastro 58%	Sao Palme 60%	Accra 62%	Maracaibo 65%	Sao Palme 75%
Heavy Cream 35%	900	900	900	1000	1350
Invert Sugar	65	65	65	50	50
Unsalted Butter	65	65	65	50	50
Felchlin Couverture	1000	1000	1000	1000	1000

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