

Mascarponosa Milk Slice

Petits Gâteaux



Recipe for 60 pieces

Recipe No.: PG20058

Chocolate Sponge

2200 g 70.74 oz Chocolate Biscuit

Double the quantity of the Basic recipe.

Mascarponosa Milk filling

600 g 19.29 oz Mascarpone

200 g 6.43 oz milk 3,5%

Just warm the Mascarpone, stir until smooth and gently add the cold milk.

To assemble

Spread the Mascarponosa Milk filling between the Flourless Chocolate Sponge and freeze. Cut with a hot knife into pieces of 4 x 10 cm/ 1.6 x 3.9 inches and store in the refrigerator.

The Mascarponosa Milk Slice can also be cut into small cubes and then used to dip in a chocolate fondue.

Basic recipe

Chocolate Sponge

300 g 9.65 oz California
125 g 4.02 oz fresh eggs
75 g 2.41 oz fresh egg yolk
150 g 4.82 oz Grenada 65% Rondo
275 g 8.84 oz fresh egg white
100 g 3.22 oz granulated sugar
80 g 2.57 oz pastry flour type 400

Whip California almond paste, whole eggs and egg yolk. Slowly incorporate the melted Maracaibo Clasificado 65% couverture. Separately whisk egg white and granulated sugar to form peaks and fold into the mixture. Finally, incorporate the sifted pastry flour. Spread onto a Flexipan mat of 540 x 350 mm/ 21.3 x 13.8 inches and bake.

Baking temperature: 160°C/ 320°F in convection oven; 190°C/ 374°F, deck oven

Baking time: approx. 10 minutes in convection oven; approx. 12 minutes in deck oven

Felchlin products

Art. no	Products
CR44	Grenada 65% Rondo, Grand Cru couverture, dark
DF33	Mascarponosa, filling with Mascarpone flavor
KK43	California, almond paste 1:1