



Feuilletine

Crispy Crêpe Flakes

○ ○ ○ ○ ○

Imported from France



INGREDIENTS

- ✓ Wheat flour
- ✓ Sugar
- ✓ Concentrated butter (6.3%)
- ✓ Dried skimmed milk
- ✓ Barley malt
- ✓ Salt

PHYSICAL INFORMATION

- Size : L
- Net weight : 2.5 kg
- Number of bags : 1
- Packaging : Thermoseal bag

APPLICATIONS

● ● ● ● ●

In bakery and confectionary, these crispy crêpe flakes give crunchiness and crispiness when blended into a chocolate mix or sprinkled onto a cake, ice cream, cream or any fresh dessert.

HAZELNUT DACQUOISE WITH PRALINE FEUILLETINE AND CHOCOLATE CHOCOLATE



HAZELNUT DACQUOISE

Egg White	300g	Sugar	375g
Egg White Powder	20g	Hazelnut Powder	285g
Icing Sugar	285g	Cake Flour	90g

Instructions

1. Whisk the egg whites until foamy, add half the sugar and whisk until stiff peaks form. Add the remaining sugar and whisk again briefly.
2. Sieve the icing sugar, hazelnut powder and flour together into a large bowl.
3. Add the meringue in 2 batches to the dry mixture using a spatula.
4. Spread the dacquoise onto the prepared baking tray, this will fill the tray.
5. Cook at 180°C for 12-15 minutes until the cake has coloured slightly and springs back to the touch. Transfer to a cooling rack.

MILK CHOCOLATE CRAMEUX

Milk Chocolate	550g	Cream	390g
Milk	360g	Yolk	160g
Sugar	80g	Gelatin	6g
Dark Dum	30g		

Instructions

1. Bloom **gelatin** in a cold water.
2. Combine the liquid ingredients and bring to a boil and pour over the yolks with sugar.
3. Transfer back to a saucepan and cook to 83°C.
4. Add **gelatin** and dark rum.
5. Strain the anglaise over the milk chocolate and whisk until all melted.
6. Place into a piping bag fitted with a smooth tip.
7. Allow creameux to set for 8 hours in 4°C.

70% DARK CHOCOLATE CREMEUX

Milk	250g	Cream	250g
Sugar	50g	Egg yolks	100g
Dark Cho 70%	240g		

Instructions

1. Combine the liquid ingredients and bring to a boil and pour over the yolks with sugar.
2. Transfer back to the saucepan and cook to 83°C.
3. Strain over the chopped couverture and make an emulsion until a smooth, glossy and elastic texture is obtained.
4. Place into a piping bag fitted with a smooth tip.
5. Allow creameux to set for 8 hours in 4°C.

PRALINE FEUILLETINE

Praline paste	50g	Hazelnut Paste	100g
Feilletine	300g	Milk Chocolate	100g
Butter (Room Temperature)			40g
Sea Salt	2g		

Instructions

- Melt the milk chocolate then mix add the ingredients, butter add in the last.



Kolb (H.K.) Ltd.



Unit A, 4/F, Wing Tai Centre, 12 Hing Yip Street, Kwun Tong, Kowloon, Hong Kong

Tel: 25166093 Fax: 25166518 Email: info@kolb-hk.com

www.kolb-hk.com #kolbhk @kolbhkpage