

Application Recipe

Cafe Petit Gâteau

Taking inspiration from Malaysian cafe culture, this masterpiece harmoniously brings together hazelnut dacquoise, velvety coffee crèmeux, and ethereal coffee mousse, showcasing a true symphony of taste and artistry.



Featured Ingredients

- Debic Stand and Overrun

Ingredients

For Hazelnut Dacquoise:

INGREDIENTS	Quantity (Gr)	Notes:
Egg White	460	Yield: 1 Tray/ 124nos Baking Temperature: 170°C Fan: 3 Vent: In Time: 18 Minutes
Sugar	168	
Hazelnut Powder	350	
Icing Sugar	370	
Flour	50	
Salt	2	
TOTAL	1,400	

For Coffee Crèmeux:

INGREDIENTS	Quantity (Gr)	Notes:
Debic Stand & Overrun	170	Yield: 62nos
Coffee Powder	11	
Gelatin Mass	13	
Milk Couverture	86	
TOTAL	280	

For Coffee Crèmeux:

INGREDIENTS	Quantity (Gr)	Notes:
Debic Stand & Overrun	630	Yield: 62nos
Coffee Powder	35	
Milk Couverture	365	
Gelatin Mass	115	
Debic Stand & Overrun	1205	
TOTAL	2,200	

Procedure

Hazelnut Dacquoise

1. Roast the hazelnut powder at 150°C for 20minutes. In a mixing bowl with whisk attachment, prepare a stiff peck French meringue with egg white and sugar, then fold in roasted hazelnut powder and icing sugar.

Coffee Crèmeux

1. In a saucepan, bring whipping cream and coffee powder to a boil, add in gelatin mass, emulsify with milk couverture.

Coffee Mousse

1. In a saucepan, heat up 175g of whipping cream with coffee powder together to 70°C, add in gelatin mass and emulsify with milk couverture. Cool down the mixture to 30°C, fold in whipped cream.

Featured Ingredients

Debic Stand and Overrun

Technical Benefits

- 35% butter fat, made with European milk
- Pure dairy and refreshing taste
- High overrun up to 160%
- Up to 48 hours stand
- Freeze-thaw stable
- Ideal for mousse & filling