



Federica Fiocchetti
Pastry Chef & Consultant
September 2025

Weiss
FRANCE 1882

Chocolate blended boldly and artfully since 1882

Weiss is one of the oldest French chocolate factories, created by Eugène Weiss in 1882. For 140 years, Weiss has made its chocolates and pralines entirely in its chocolate factory in Saint-Etienne for luxury chocolate lovers and culinary professionals. Weiss chocolates are Bean to Bar, which means that our experts at Weiss select the cocoa beans, blend them, roast them using traditional methods, and then conch them to create our chocolate. At Weiss, we control all aspects of our chocolate production, in order to obtain the desired aroma and unique taste, a guarantee of the high quality that our Haut Chocolat® provides. The same care is given to selecting our almonds and hazelnuts and we apply the same high standards to making our pralines. Our creations are 100% made in France and our exceptional expertise has been recognised since 2014 by the French state, which has awarded us the Living Heritage Company label.

At Weiss, blending is an art. To create their recipes, our master chocolatiers choose excellent raw materials, blend cocoa beans from several different origins, balance the quantities, and combine ingredients, taking care to ensure our ingredients lists are kept short and healthy, in order to create stunning and bold recipes.

At Weiss, blending also means coming together: the coming together of worlds, expertise, ideas and people... Weiss strives to continue arranging these inspirational meetings in order to take its customers on other journeys and to enable them to experience new things.







EXCELLENCE

Whipping Cream

35% MF

Case of 12 x 1 L



Guaranteed consistent whipping rate and excellent hold along with a unique dairy taste signature

GUARANTEED CONSISTENCY

Year-round consistency worldwide



EXCEPTIONAL DAIRY TASTE

Authentic dairy flavour
Ideal for Chantilly cream and
piped decorations

PERFECT HARMONY WITH INGREDIENTS

Does not overpower flavours of other
ingredients
Ideal for incorporation

EXCELLENT WHIPPING RATE AND OPTIMAL HOLD

A remarkable whipping rate of
2.7L, while guaranteeing creamy
texture and exceptional hold

A worldwide reference in both pastry and gastronomy for its taste and consistency



“

In addition to its smooth texture, it boasts exceptional performance in terms of hold, whipping rate and maintaining consistency year-round.

Its exceptional dairy taste pairs with all types of recipes and lends depth to the flavours of the other ingredients.

”

Maxime Guérin
Pastry Chef at La Maison de l'Excellence Savencia®



What makes Excellence a unique cream



Qualities owed to Elle & Vire's Normandy-based dairy expertise

CAREFULLY SELECTED TOP-QUALITY MILK: Created 80 years ago in Normandy, the heart of French cream production, Elle & Vire Professionnel® dairy know-how has since offered its expertise to chefs.

RESPECTFUL OF NATURE: The cows are raised in small herds of approximately 70(*) on family-run farms. They spend 210(**) days per year outside in the meadows of Normandy and its surrounding regions.

(*) Res'alim® data 2021
(**) AGRESTE data 2010



Partner of best pastry chefs and top competitions

Elle&Vire is committed to supporting chefs around the world at every stage of their careers, up to the highest levels of culinary excellence, by collaborating with **TRAINING SCHOOLS**, providing **TECHNICAL SUPPORT** through chefs at La Maison de l'Excellence Savencia®, and by **PARTICIPATING IN MAJOR INDUSTRY EVENTS**.

As a partner of the iconic **Bocuse d'Or** competition for over 20 years, the brand has reaffirmed its commitment to culinary excellence by also becoming the main partner of the **World Pastry Cup**.

**SIRH+
COUPE DU MONDE
DE LA PÂTISSERIE**

**SIRH+
BOCUSE D'OR**

FEDERICA FIOCCHETTI

Federica Fiocchetti is a renowned pastry chef whose journey through the culinary world is marked by creativity and dedication. With a solid foundation in Food & Beverage Management and Art's Management from top institutions in Milan and Venice, Federica's passion for food led her to pursue intensive training at the Food and Genius Academy in Milan, where she earned her Pastry Chef qualification. She further refined her skills at the Alain Ducasse Academy in Paris, specializing in haute cuisine.

Federica first gained public attention as a competitor on the television cooking program MasterChef Italy in 2014, showcasing her exceptional talent and flair for pastry.

Her expertise extends internationally, having served as a Pastry Chef Consultant for Classic Fine Food in Shanghai and a Chef Consultant for Pavoni Brunch Restaurant and En Space Group in China.

Her influence in the culinary world is further solidified by her role as Head Chef and owner of Blue Social Cantina and Riviera by Blue, in Chengdu, where she continues to innovate and inspire.

Since 2024, Federica has also been a Weiss Guest Chef at Sinodis and a developer for Granarolo, focusing on mascarpone and cream.



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MANDARIN

Federica Fiocchetti, Pastry Chef

MANDARIN INSERT

Mandarin puree	130 g
Sugar	75 g
Lime puree	12 g
Apricot puree	50 g
Gelatin mass	36 g
Agar Agar	2 g

- Heat all the purees with sugar.
- Add agar agar and bring to boil, add gelatin mass.
- Let it set for few hours, finally blend with an hand blender. and pour in semi sphere molds.

CHOCOLATE SPONGE

Elle&Vire Professionnel® Excellence Cream 35%	45 g
Oricao 58%	80 g
Egg white	160 g
Sugar	90 g
Flour	15 g
Hazelnut powder	110 g

- Create a ganache with cream and chocolate.
- Whip the egg whites and sugar, then fold them into the ganache.
- Finish by adding the sifted powders.
- Spread the mixture on a baking tray and bake for 12 minutes at 180 degrees.

GALAXIE 41% & ORICAO 58% MOUSSE

Milk	100 g
Gelatin mass	25 g
Elle&Vire Professionnel® Excellence Cream 35%	100 g
Sugar	22 g
Egg yolks	36 g
Oricao 58%	240 g
Galaxie Milk 41%	100 g
Elle&Vire Professionnel® Excellence Cream 35%	360 g

- Heat the first part of the cream and the milk.
- Mix the egg yolks and sugar, then cook until reaching 82 degrees.
- Add the gelatin mass, then pour over the melted chocolate.
- Allow the temperature to drop, and finally, add the semi-whipped cream.

MASCARPONE GALAXIE 41% PANNACOTTA

Gelatin mass	12 g
Elle&Vire Professionnel® Excellence Cream 35%	180 g
Mascarpone	30 g
Glucose	7 g
Vanilla	1
Galaxie Milk 41%	120 g

- Heat the cream with glucose and vanilla.
- Add the gelatin mass, then pour over the chocolate.
- Finish by adding the mascarpone and blend with a hand blender.
- Let it chill to crystallize.

SANTAREM 65% MANDARIN WHIPPED GANACHE

Elle&Vire Professionnel® Excellence Cream 35%	130 g
Mandarin puree	110 g
Glucose	20 g
Inverted sugar	20 g
Gelatin mass	12 g
Cocoa butter	15 g
Santarem 65%	200 g
Elle&Vire Professionnel® Excellence Cream 35%	250 g

- Heat the cream, glucose, inverted sugar, and purée.
- Add the gelatin mass.
- Pour over the melted chocolate and cocoa butter.
- Mix with a hand blender and reserve in the fridge until the next day.
- Whip and decorate.

ORANGE BLOSSOM

Federica Fiocchetti, Pastry Chef

ORANGE BLOSSOM MOUSSE

Aneo 34%	250 g
Milk	203 g
Gelatin mass	75 g
Cocoa butter	15 g
Elle&Vire Professionnel® Excellence Cream 35%	434 g
Orange blossom water	60 g

- Heat the milk in a saucepan, then add the gelatin mass and orange blossom water.
- Pour over the semi-melted Aneo white chocolate and cocoa butter.
- Emulsify with a hand blender.
- Whip the cream to soft peaks and add to the previous preparation.
- Pour into a silicone mold and blast chill immediately.

SPONGE ORICAO 58%

Elle&Vire Professionnel® Excellence Cream 35%	135 g
Oricao 58%	240 g
Egg white	480 g
Sugar	270 g
Flour	45 g
Hazelnut powder	330 g

- Melt the chocolate and cream at 45°C.
- Add the mixture of egg whites whipped with sugar.
- Finish by sifting in the powders.
- Pour into a 20cm x 20cm frame.
- Bake in a fan oven for 10 to 12 minutes at 170°C.

CRUNCHY ORICAO 58%

Oricao 58%	60 g
Rice crispy	25 g
Feuilletine	25 g
Cocoa nibs	10 g

- Melt the Galaxie 41% chocolate in a double boiler.
- Add rice crispy, feuilletine, and chopped cocoa nibs.
- Mix together and add to the mousse.

ORICAO 58% ORANGE BLOSSOM CREMEUX

Oricao 58%	100 g
Orange blossom water	20 g
Elle&Vire Professionnel® Excellence Cream 35%	100 g
Crème anglaise	100 g
Gelatine mass	20 g

- Make a crème anglaise in a saucepan.
- While it's still hot, dissolve the orange blossom water inside.
- Pour over the semi-melted chocolate and add the hot cream with gelatin.
- Emulsify with a hand blender and pour into the molds.

GLAZE

Neutral glaze	300 g
Water	30 g
Lime zest	1

- Spray the frozen orange blossom Anëo mousse with Neutral Glaze that has been brought to a boil previously.
- Decorate with a few lime zests.

DECORATION

- Cut the sponge and set it as a base.
- Make a sablé in a circle shape and place it over the base.
- Finish with the glazed Anëo mousse.
- Decorate with the orange blossom crèmeux and fresh pomelo.

PANDAN KALAMANSI

Federica Fiocchetti, Pastry Chef

SPONGE PANDAN

Flour T55	43 g
Eggs	215 g
Icing sugar	160 g
Almond powder	160 g
Egg white	143 g
Sugar	23 g
Grapeseed oil	32 g
Pandan powder	10 g

- Sift the powders and set aside.
- Whip the eggs with icing sugar, then whip the egg whites with sugar.
- Gradually add the sifted powders, then fold in the whipped egg whites.
- Add the oil.
- Spread in a baking pan and cook at 230 degrees for 10 minutes

PANDAN CREMEUX

Milk	179 g
Glucose	3.5 g
Gelatin mass	25 g
Nevea 29%	129 g
Cocoa butter	16 g
Mascarpone	179 g
Pandan powder	8 g

- Melt the Nevea chocolate and add the pandan powder.
- In a saucepan, bring the milk with glucose to a boil, then remove from heat and add the gelatin mass.
- Pour the milk over the melted chocolate, mixing properly with a hand blender.
- Finally, add mascarpone until the cream is nice and smooth.

MANDARIN & KALAMANSI NEVEA 29% MOUSSE

Milk	142 g
Elle&Vire Professionnel® Excellence Cream 35%	35 g
Mandarin & Kalamansi puree	23 g
Nevea 29%	213 g
Elle&Vire Professionnel® Excellence Cream 35%	200 g
Gelatine mass	37 g

- Bring the milk and cream to a boil in a saucepan.
- Add the gelatin mass and chilled yuzu purée, then pour over the semi-melted chocolate, creating an emulsion with a hand blender.
- Finally, add the cold cream and pour immediately into the molds.
- Freeze immediately.

NAMELAKA GALAXIE 41%

Milk	184 g
Gelatine mass	28 g
Galaxie Milk 41%	321 g
Elle&Vire Professionnel® Excellence Cream 35%	367 g

- Melt the gelatin mass in the hot milk, then pour over the semi-melted chocolate and add chilled cream.
- Mix immediately with a hand blender.
- Pour into silicone molds over the insert and freeze immediately.

MANDARIN KALAMANSI INSERT

Kalamansi puree	60 g
Mandarin puree	160 g
Mandarin & Kalamansi puree	10 g
NH Pectin	3 g
Sugar	42 g
Xanthan	0.8 g

- Combine mandarin purée, calamansi purée, and Mandarin & Kalamansi purée in a saucepan, heating until 40 degrees.
- Then add NH and sugar, continuing to stir until it reaches a boil. Remove from heat.
- Add xanthan gum and mix with a hand blender for 3 minutes.
- Pour over the namelaka and freeze immediately.

VANILLA SABLE

Vanilla	1
Butter	150 g
Icing sugar	95 g
Eggs	50 g
Almond powder	30 g
Flour T45	250 g
Salt	1 g

- In a standing mixer fitted with the paddle attachment, mix butter, icing sugar, almond powder, flour, salt, and vanilla.
- Gradually add eggs until the dough forms.
- Roll between two parchment papers until the desired thickness.
- Bake at 180 degrees for 10 minutes.

DECORATION

- Cut the pandan sponge and fit it into some tart rings.
- Pour the mousse into the rings fitted with the sponge.
- Place the double insert inside and freeze.
- Decorate with fresh mandarin sections and the crèmeux on top.

RASPBERRY NEVEA 29%

Federica Fiocchetti, Pastry Chef

RASPBERRY NEVEA 29% MOUSSE

Raspberry puree	119 g
Nevea 29%	183 g
Cocoa butter	8 g
Gelatine mass	38 g
Elle&Vire Professionnel® Excellence Cream 35%	300 g

- Bring the raspberry purée to a boil and dissolve the gelatin mass.
- Pour over the semi-melted Nevea chocolate with the cocoa butter.
- When the temperature has dropped to 28 degrees, add the semi-whipped cream.

LI CHU 64% RASPBERRY CREMEUX

Li Chu 64%	100 g
Basic custard	200 g
Raspberry puree	110 g
Gelatin mass	15 g

- Bring the raspberry purée to a boil and dissolve the gelatin mass.
- Add this to the Li Chu and custard mix, then use a hand blender to mix with the melted chocolate and custard base, heating to 45 degrees.

RASPBERRY COMPOTE

Fresh raspberries	146 g
Raspberry puree	50 g
Glucose	12 g
Sugar	25 g
NH Pectin	4 g
Lemon puree	23 g
Gelatine mass	6 g

- Mix sugar with NH.
- Heat the raspberry purée with fresh raspberries and glucose to 40 degrees.
- Add the sugar with NH and bring to a boil.
- Remove from heat and add lemon juice.
- Pour into molds.

RASPBERRY ROSE VEIL

Sugar	23 g
NH	10 g
Gelatine mass	15 g
Agar agar	5 g
Water	205 g
Raspberry puree	205 g
Rose extract	2 drops
Inverted sugar	30 g

- Mix sugar with pectin NH and agar agar.
- Heat the raspberry purée with water, rose extract, and invert sugar.
- Add the sugar, NH mix, and agar agar, then bring to a boil.
- Remove from heat and add the gelatin mass.
- Spread immediately on a tray while hot, being fast to avoid it getting too thick.
- Chill overnight. Cut the next day.

RASPBERRY FREEZE DRY PISTACHIO LI CHU 64%

Li Chu 64%	40 g
Pistachio	20 g
Freeze dried raspberry (crumble)	20 g

- Melt the Li Chu 64% chocolate to 45 degrees.
- Then add chopped pistachios and freeze-dried raspberries.
- Use immediately.

CACAO SABLE

Butter	150 g
Icing sugar	90 g
Eggs	55 g
Hazelnut powder	30 g
Flour T45	230 g
Cocoa powder	25 g
Salt	1 g

- Mix the creamed butter, icing sugar, hazelnut flour, cocoa powder, and salt with the flour, without beating it.
- Finally, add the eggs.
- Roll between two parchment papers and refrigerate overnight.
- Cook the next day at 160 degrees for 12 minutes.

DECORATION

- Prepare the insert using raspberry compote and Li Chu crémeux, and close it with crunchy freeze-dried raspberries.
- Place the insert into the raspberry mousse.
- Spray it with a mixture of Aneo and cocoa butter in a 1:1 proportion.
- Decorate with fresh raspberries and a veil on top.

STRAWBERRY BALSAMIC

Federica Fiocchetti, Pastry Chef

STRAWBERRY COMPOTE

Sugar	114 g
Passion fruit puree	57 g
Strawberry puree	191 g
Fresh strawberries	191 g
Gelatine mass	35 g
Glucose powder	38 g
NH Pectin	5 g
Citric Acid	2.4 g

- In a saucepan over medium heat, combine passion fruit purée, strawberry purée, fresh strawberries, and glucose powder, bringing the mixture to 40 degrees.
- Then add the NH and sugar mixture.
- Bring to a boil, continuing to stir for a few minutes.
- Remove from heat and add citric acid and gelatin mass.
- Pour into molds and freeze immediately.

BALSAMIC CARAMEL

Sugar	64 g
Glucose	36 g
Elle&Vire Professionnel® Excellence Cream 35%	240 g
Milk Caramel 38%	50 g
Gelatine mass	30 g
Balsamic vinegar	30 g
Strawberry puree	115 g

- Place sugar and glucose in a saucepan and heat to form caramel.
- When the caramel is ready, deglaze first with balsamic vinegar and then with hot cream.
- Once combined, add the gelatin mass.
- Pour the caramel sauce over the semi-melted milk caramel 35%.
- Finally, add chilled strawberry purée and mix with a standing mixer.
- Immediately pour into insert molds.

COCOA SABLE

Cocoa powder	25 g
Icing sugar	90 g
Almond powder	30 g
Flour T55	230 g
Butter	150 g
Salt	1 g
Eggs	55 g

- In a standing mixer bowl fitted with the paddle attachment put cocoa powder, icing sugar, almond powder, butter, T45, in medium speed.
- Finally add eggs, continue mixing until a dough is formed
- Flat the dough in two sheet of parchment paper at 2 mm.
- Bake at 170 degrees for 12 minutes.

MOUSSE GALAXIE 41% ORICAO 58%

Milk	100 g
Gelatine mass	24 g
Elle&Vire Professionnel® Excellence Cream 35%	110 g
Sugar	25 g
Egg yolks	37 g
Galaxie 41%	245 g
Oricao Milk 58%	98 g
Elle&Vire Professionnel® Excellence Cream 35%	360 g

- In a saucepan, pour milk and cream, bring to a boil, and add to the mixture of sugar and egg yolks.
- Cook until it reaches 85 degrees, then remove from heat and add the gelatin mass.
- Melt together Galaxie 41% and Oricao 58% chocolates.
- Add the custard to the chocolate mixture.
- Semi-whip the cream to soft peaks and fold it into the previous mixture.
- Pour the mousse into silicone mold and put in the freezer.

BURRATA SPHERES

Burrata	200 g
Elle&Vire Professionnel® Excellence Cream 35%	100 g
Alginate	0.5 g
Water	500 g
Calcium lactate	1 g

- Prepare the water and alginate mixture in advance.
- Mix together the cream and burrata roughly with a fork, then add calcium lactate.
- Pour the mixture into hemisphere silicone molds and freeze immediately.
- Place each sphere in the alginate water and let it rest for 3 to 4 minutes.
- Remove the spheres and place them in a clean water container until ready to serve.

ORICAO 58% SPRAY

Oricao 58%	200 g
Cocoa butter	100 g

- Melt the cocoa butter and Oricao 58% to 45 degrees then spray on the frozen dessert.

DECORATION

- Decorate with fresh cut strawberries and the small burrata sphere in the middle and some basil tips.

NOTES





Couvertures



Oricao 58%
Couverture - Dark
5kg - Ref. 1 022 063



Santarem 65%
Couverture - Dark
5kg - Ref. 1 022 015



Li Chu 64%
Couverture - Dark
5kg - Ref. 1 122 320



Galaxie Milk 41%
Couverture - Milk
5Kg - Ref. 1 024 034
10Kg - Ref. 1 121 404



Milk Caramel 38%
Couverture - Milk
5Kg - Ref. 1 121 383



Anão 34%
Couverture - White
5kg - Ref. 1 121 367
10kg - Ref. 1 123 019



Nevea 29%
Couverture - White
5kg - Ref. 1 022 012
10kg - Ref. 1 024 030

Lab Supplements



Cocoa Nibs
800g - Ref. 1 122 697

Our ranges of couverture chocolates and cocoa-related items are packaged in resealable containers to preserve the quality of these products.





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