Bûche exotic

Tropical harmony



Recipe

Moist pecan sponge

Pecan flour	120g
Almond flour	30g
Egg yolks	190g
Granulated sugar	135g
Egg whites	230g
Granulated sugar	85g
All-purpose flour	130g
Butter	85g
Totaal	

Moist pecan sponge

Roast the flour at 150°C around 15 minutes. Whip the yolks with the sugar. Whip the egg whites with sugar until soft peak and fold gently a small part into the first mixture. Incorporate the sifted dry ingredients, the remaining part of beaten egg whites and, finally, the melted butter (45°C). Bake at 190°C for a 40X60cm baking tray. Reserve in the fridge or freezer.

Pecan praliné crunch

Feuillantine	160g
Sinfonia milk chocolate 39%	80g
Pecan Praliné 50%	200g
100% hazelnut premium paste	20g
Totaal	**460g**

Pecan praliné crunch

Melt the chocolate to 45°C and mix well to the praline and hazelnut premium paste. Add gently the feuillantine. Spread over the base sponge and cut into rectangular pieces fitting into the top of the mold.

Pineapple compote

Pineapple puree RAVIFRUIT	75g
Fresh pineapple cubes	360g
Inverted sugar	20g
Granulated sugar	40g
Pectin NH	8g
Lemon juice	5g
Totaal	**508g**

Pineapple compote

Prepare the pineapple and cut it into tiny cubes then, place them in hot saucepan until all the juice evaporate. Heat up the puree with inverted sugar at 50°C. Pour slowly the mixture sugar/pectin mixing well and bring to a boil for 2 min. Remove from heat and add the lemon juice mix well. Pour directly into the cylinder made with acetate and freeze. Unmold just before feeling.

Coconut Whipped Cream

Coconut puree RAVIFRUIT	250g
Lime juice	20g
Gelatin powder 220 bloom	3g
Water	15g
35% White chocolate DOMORI	200g
Cream 35% fat	275g
Totaal	**763g**

Coconut Whipped Cream

Hydrate the gelatin with water. Partially melt the chocolate. Bring puree and lime juice to boil with glucose. Add the melted gelatin and gradually pour into the melted chocolate until the perfect emulsion is achieved using the hand mixer. Add cold liquid cream. Leave to crystallize for at least 8 hours in the refrigerator. Whip soft pick the coconut cream, line the Chantilly over the edges of the silicone mold and place the frozen pineapple compote cylinder. Then, fill completely over the top of the mold with the preparation sponge & crunch. Deep freezing.

Coconut glaze

Water	600g
Granulated sugar	600g
Pectin NH napppage	30g
Glucose	300g
Granulated sugar	300g
Neutral glaze base	500g
Coconut purée RAVIFRUIT	340g
Acid citric solution	4g
Totaal	**2674**

Coconut glaze

In a saucepan, pour the water and directly add the mixture pectin/sugar mixing well. Start heating at strong power and pass the hand blender to hydrate and dilate the pectin at the same time. When boiling well count for 2 minutes and take out the heater, rapidly add the glucose and put it back to the heater. Mix with the blender and add the second sugar. Continue to mix the texture with the hand blender from time to time. When boiling count for 1 minute and directly stop the cooking by pouring the neutral glaze to a large tray to cool down easily. Cover the surface with plastic wrap and place in the cooler for 12h minimum to 24 hours.

Scale 500g of neutral glaze directly in a container, add the cold and defrosted coconut puree plus solution of acid citric. Pass the hand blender moving the head all over the forming glaze until perfect homogenization. Warm up gently around 30°C for glazing.

White chocolate spray

35% white chocolate	175g
Sunflower oil	75g
Totaal	**250g**

White chocolate spray

Mix the melted chocolate with the oil. Heat up at 40°C and spray over the glaze.

Assembly, layout and finishing

Dobla decoration: Lace pinecone, Lace baubles milk assortment.

Enjoy this exciting recipe.

Featured Product(s)



Lace baubles milk assortment



Lace pinecone