Bûche fruits rouges

Delicateness between berries & chocolates



Recipe

Chocolate sponge

Icing sugar	125g
Butter	150g
Orange zest	10g
72% Sambirano dark chocolate	140g
Egg yolks	140g
Egg whites	210g
Sugar	125g
Flour T55	150g
Totaal	**1050g**

Chocolate sponge

Mix the icing sugar with the soft butter until it emulsifies. Add the melted chocolate (45°C). Then add the egg yolks and mix until smooth. Beat egg whites with sugar until smooth, shiny. Add the whipped egg whites to the chocolate mixture, then the sifted flour. Spread the sponge on a baking sheet with silicone paper and bake at 180°C for about 20 minutes. Cool down and freeze.

Mix berry compote

Mix berry puree RAVIFRUIT	240g
Frozen mixed berry IQF RAVIFRUIT	200g
Granulated sugar	50g
Pectin NH	8g
Totaal	**498g**

Mix berry compote

Heat up the mixed berry puree at 50°C. Add the mixture sugar/pectin mixing well and bring to a boil for around 1 minute; add the IQF mixed berries and reserve in refrigerator until firm. Spread the compote all over the surface of the sponge and freeze.

Raspberry cream

Raspberry puree	240g
Whole eggs	275g
Granulated sugar	50g
35% white chocolate DOMORI	210g
Gelatin powder 200 bloom	3g
Water	18g
Totaal	**796g**

Raspberry cream

Soak and hydrate the gelatin with the quantity of water. Melt the chocolate partially. In a saucepan, mix the raspberry puree with sugar, egg yolks and star anise. Slowly cook over low heat until the texture begins to thicken. When it starts to boil. Add the melted gelatin. Strain and gradually pour over the melted chocolate mixing with hand blender to obtain a perfect emulsion. Set aside in the refrigerator for a minimum of 8 hours. Pipe over the compote the raspberry cream forming balls using a round nozzle of 10mm. Blast freeze.

42% Vidama milk chocolate mousse

Whole milk	225g
Vidama milk chocolate 42%	425g
Heavy cream 35% fat	420g
Totaal	**1070g**

42% Vidama milk chocolate mousse

Heat the milk at 40° C. Melt the milk chocolate at 40° C and pour the hot milk into the melted chocolate. Emulsify properly the mass with the blender.

When the ganache reach 35° C, add the semi-whipped cream, mixing gently.

Chocolate spray

42% Vidamá milk chocolate	600g
Cocoa butter	400g
Totaal	**1000g**

Chocolate spray

Melt separately chocolate & cocoa butter, combine and use at 45°C.

Assembly, layout and finishing

Dobla decoration: Lace baubles milk arrostment, Lace baubles white assortment, Gingerbread layered assortment.

Enjoy this exciting recipe.

Featured Product(s)



Gingerbread layered assortment



Lace baubles white assortment



Lace baubles milk assortment