Bûche festive

Harmony entre la noix de pécan et fruits exotiques



Recipe

Cocoa streusel

Cold butter	140g
Light brown sugar	140g
Almond powder	140g
Flour T45	100g
Cocoa powder	20g
Salt	2g
Totaal	**682g**

Cocoa streusel

Cut the cold butter into small cubes and place them in the mixing bowl. Scale all the dry ingredients together and pour over the butter. With the paddle attachment, mix gently until forming small balls. Sprinkle the streusel over a baking pan and bake at 150°C around 25/30 minutes.

Crunchy almond chocolate base

72% Sambirano dark	65g
36% Arriba Nacional milk	65g
Cocoa streuzel	245g
Crispy feuillantine	135g
50% hazelnut praliné	380g
Totaal	**890g**

Crunchy almond chocolate base

Melt both chocolates around 40° C and add the baked streusel with the crispy feuillantine and the praliné. Spread the crunchy base to fit into the rectangle inox frame.

Chocolate orange Viennois sponge

Egg yolks	115g
Whole eggs	310g
Sugar (1)	240g
mandarine zest	20g
Egg whites	190g
Sugar (2)	75g
Flour T45	75g
Cocoa powder	75g
Totaal	**1100g**

Chocolate orange Viennois sponge

Whip together the egg yolks with the whole eggs and sugar (1). Beat the egg whites with sugar (2) and mix to the first egg mixture. Fold the sifted flour and cocoa powder. Spread the sponge mass into round a sheet pan with frame and bake at 170°C.

Mandarin Syrup

Mandarin puree	500g
Sugar	200g
Water	80g
Totaal	**780g**

Mandarin Syrup

Bring everything to boil. Reserve in the refrigerator.

Mandarine confit (SIGNATURE FRUIT RAVIFRUIT)

Mandarin puree	400g
Gelatin mass	14g
Pear puree	100g
Sugar	30g
Atomized glucose	60g
Inulin	30g
Potato starch	20g
Lemon juice	25g
Totaal	**679g**

Mandarine confit (SIGNATURE FRUIT RAVIFRUIT)

Effectuer une pesée rigoureuse de tous les ingrédients. Mélanger les purées puis prélever 400g de purée, verser en pluie la gélatine, mélanger et laisser hydrater au minimum 30 minutes.

A part, mélanger les sucres avec la fécule de pomme de terre ou amidon de maïs. Chauffer les 600 g de purée et entre 10 et 60°C ajouter en 3 fois le mélange sucres fécule, mixer puis porter à ébullition.

Ajouter la masse gélatine fruitée, mixer. Utiliser aussitôt ou refroidir rapidement, puis réserver à 4°C.

! Pour la réalisation de volume plus important de confit fruité (à partir de 2 kg de masse total) vous pouvez utiliser un pasteurisateur cuiseur.

Poor or spread the confit on top of the sponge and freeze. Keep some confit for the mandarin cream.

Mandarin cream

Mandarin confit (SIGNATURE FRUIT)	250g
Cream 35% fat to 300g (choice chef)	100g
Totaal	**350g**

Mandarin cream

Loosen the confit with a whisk or spatula. Add the cold liquid cream mixing gently until creamy texture. Pipe into a cylinder acetate and freeze.

72% SUR DEL LAGO dark chocolate mousse

Whole milk	280g
Inverted sugar	50g
72% Sur del lago dark chocolate DOMORI	300g
Heavy cream 35% fat	520g
Totaal	**1150g**

72% SUR DEL LAGO dark chocolate mousse

Heat the milk and inverted sugar at 40° C. Melt the 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. Pour directly halfway through the silicone yule log mold, place the frozen mandarin cream cylinder in the center and then fill completely over the top of the mold with the preparation sponge & crunch. Deep freezing.

72% Dark chocolate glaze

72% Sur del lago dark chocolate DOMORI	195g
Cocoa butter	30g
Totaal	**225g**

72% Dark chocolate glaze

Use the sugar, water and glucose to make a syrup, then cook at 220°F (104°C).
Incorporate the sweetened condensed milk, then gradually combine the mixture with the melted chocolate and cocoa butter. Immediately mix using an immersion blender to make a perfect emulsion. Bring the neutral glaze to the boil, add it to the smaller portion of water and mix using an immersion blender. Store in the refrigerator. Leave to set for 12 hours before use. Reheat the glaze at 36-38°C, then mix using an immersion blender to homogenize and to get rid of as many air bubbles as possible. Glaze.

Assembly, layout and finishing

Dobla decoration: Merry Christmas seal, Lace leaf milk assortment, Layered Xmas Eve dark/white, Bauble crown dark milk assortment.

Enjoy this exciting recipe.

Featured Product(s)



Bauble crown dark milk assortment



Ball dark red



Layered Christmas Eve dark white



Lace leaf milk assortment new



Merry Christmas seal