Bûche d'automne

A büche in the classic shape, the ultimate pastry for the holidays. A fresh combination of pear, mandarin and chestnut, supplemented with the creamy full taste of chocolate. The decorations have an appropriate function for presenting the taste and theme around the holidays. Recipe serving suggestion: 3 cakes for 18 people.

Recipe

Almond shortbread

Butter 84%	185g
Icing sugar	140g
Ground almond	45g
Mandarin zest	4g
Salt	3g
Whole eggs	75g
Flour T55	90g
Flour T55	265g
Totaal	**807g**

Almond shortbread

- Combine together the first 7 ingredients to a smooth textured dough kneading to a minimum.
- Add in the remaining flour and set aside in the refrigerator overnight.
- Roll out and bake at 160°C.

Chestnut Frangipani

Butter 84%	370g
Chestnut flour	140g
Ground almond	185g
Icing sugar	230g
Whole eggs	185g
Candied chestnut pieces	90g
Totaal	**1200g**

Chestnut Frangipani

-Mix the almonds with the softened butter and icing sugar. Add in the eggs one by one.
- Add in the chestnut flour.
- Stir in the candied chestnut pieces and set aside in the refrigerator o use immediately.

Chestnut cremeux

Whipping cream 35%	465g
Milk	350g
Sugar	185g
Egg yolks	140g
Starch	35g
Gelatine sheets	23g
Chestnut puree	580g
Chestnut spread	290g
Butter 84%	230g
Totaal	**2298g**

Chestnut cremeux

-Bring the milk and cream to the boil, pour on the egg yolks mixed with the sugar and starch beforehand.
- Bring to the boil, stir in the soaked gelatine and the puree and spread of chestnut.
- Mix with a hand blender and add in the butter when at 40°C.

Pear confit

Pear pulp	1190g
Victoria pear cubes	460g
Glucose	230g
NH pectin	37g
Sugar	180g
Speculaas dutch spice mix	8g
Totaal	**2105g**

Pear confit

-Dice the pear in cubes, heat the pear pulp with the glucose to 40°C, stir in the pectin mixed with the caster sugar followed by the pear cubes.
- Bring to the boil at add and set aside in the refrigerator.

Custard caramel Bases mousse

Whipping cream 35%	470g
Milk	470g
Egg yolks	185g
Sugar	95g
Custard base	1120g
COUVERTURE MILK 36%	1700g
Gelatine sheets	9g
Whipping cream 35%	1680g
Totaal	**5729g**

Custard caramel Bases mousse

- Bring the milk and cream to the boil, pour on the egg yolks mixed with the sugar beforehand.
- Cook to 84/85°C, strain through, chill down quickly or use immediately.
- Soak the gelatine in a large volume of water and drain out. Stir in the hot custard and make an emulsion with the melted chocolate stirring in the centre to a smooth and elastic texture.
- Mix with a hand blender to smooth the texture making sure not to incorporate any air bubbles. The temperature of the ganache should be between 40/45°C.
- Fold in the supple whipped cream and pour.

Gianduja dark chocolate glaze

Whipping cream 35%	400g
Stock syrup 30°B	95g
Gloucose	65g
COUVERTURE DARK 70%	175g
GIANDUJA HAZELNUT MILK 36%	400g
Grapeseeds oil	55g
Totaal	**1190g**

Gianduja dark chocolate glaze

-Bring the cream to the boil with the syrup and glucose.
- Melt the Gianduja and couverture together, add in the oil.
- Gradually pour the hot liquid on the couverture stirring in the centre to a smooth and elastic texture.
- Mix with a hand blender to smooth the texture and remove any bubbles.
- Allow to crystallise in the refrigerator and use at 35°C.

Gold sparkling solution

Gold sparkling powder	25g
Alcohol 70°	10g
Totaal	**35g**

Gold sparkling solution

- Mix the ingredients and keep in airtight bottle.

Assembly, layout and finishing

- Roll out the shortbread to 3.5 mm thick, bake in a frame of 40 x 60 cm sat on a silicon mat and bake for about 15 minutes to golden brown.
- Spread the Frangipani on the shortbread and bake at 170°C for a further 15 minutes.
- Allow to cool down and cut in strips of 7 cm wide by 52 cm long.
- Pipe 400 g of pear confit on the sponge strips, set aside for a few minutes in the freezer and pipe 450 g of cremeux using a pastry bag fitted with a 11 mm nozzle. Set aside in the freezer.
- Make the mousse and pour 900 g per Yule log mould.
- Centre the frozen inserts and freeze.

- Remove the Yule logs from the moulds, get the Gianduja glaze ready and finish the Yule logs.>Spray the gold solution on plastic sheets and leave to dry.
- Stripe with a brush and spread some tempered dark couverture.
- Place a second sheet on top and thin the chocolate with a rolling pin pushing towards the edge.
- Allow to crystallise for a few hours. Decorate with a few candied chestnut pieces and Dobla chocolate decorations. (Chocolate star anis, Chocolate cinammon, Chocolate Vannila pod, Geometric animals)

Enjoy this exciting recipe.

Featured Product(s)

Geometric animals

Chocolate star anise

Chocolate cinnamon

Chocolate vanilla pod