

Bûche Hazelnut Lemon

Entremets



RECIPE QUANTITY	4	buches of 24 cm / 9.45 inches 8 portions	RECIPE NUMBER	TO20210
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Mousse Chocolat with Hazelnut Gianduja

788 g Crème Anglaise with 7% Glucose	27.8oz
559 g Gianduja M Intenso Hazelnut, Gianduja hazelnut, Bar	19.72oz
473 g heavy cream 35%	16.68oz
60 g Gelatine mix solution	2.12oz

Cut the gianduja into pieces. Pour the hot crème anglaise over the gianduja pieces. Stir with the whisk. Add the gelatine mixture. When the mixture has reached a temperature of 35°C / 95°F, add 1/3 of the semi stiffly whipped cream and mix gently with the spatula. Pour the mixture over the remaining 2/3 of the cream and finish with the spatula carefully.

Crème Anglaise with 7% Glucose

500 g milk 3.5%	17.64oz
500 g heavy cream 35%	17.64oz
100 g glucose syrup DE 41-46	3.53oz
50 g granulated sugar	1.76oz
200 g past. liquid egg yolk	7.05oz

Bring the milk, cream and glucose syrup to the boil and pour slowly onto the sugar / egg mixture. Stirring continuously and carefully cook to 82 - 84°C / 179.6 - 183.2°F and then strain through a fine sieve.

Gelatine mix solution

100 g gelatine powder (200 Bloom)	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

Cremeux Sao Palme 68% with milk hazelnut gianduja

627 g heavy cream 35%	22.12oz
161 g past. liquid egg yolk	5.68oz
89.5 g granulated sugar	3.16oz
197 g Gianduja M Intenso Hazelnut, Gianduja hazelnut, Bar	6.95oz
89.5 g Sao Palme 68%, Dark chocolate couverture, Rondo	3.16oz
36 g Gelatine mix solution melted	1.27oz

Bring the cream to the boil. Mix the egg yolks and sugar. Add the hot cream and cook at 83°C / 181.4°F. Dissolve the gelatin mass in custard hot, pour over the couverture and gianduja and stir until smooth.

Chocolate Sponge with Sao Palme 68%

200 g fresh egg whites	7.05oz
3 g egg white powder	0.11oz
2.5 g salt	0.09oz
100 g granulated sugar	3.53oz
90 g fresh eggs	3.17oz
165 g fresh egg yolks	5.82oz
40 g granulated sugar	1.41oz
40 g invert sugar	1.41oz
100 g pastry flour type 400	3.53oz
25 g Cacao powder 20-22%	0.88oz
40 g butter	1.41oz
50 g Sao Palme 68%, Dark chocolate couverture, Rondo	1.76oz

Whisk the egg whites, powdered egg white, salt and first amount of sugar to a meringue. Whisk whole eggs, egg yolks, and second amount of sugar and the invert sugar to a sponge. Sieve the flour and cacao powder and add to the sponge together with the melted butter and melted couverture. Add half of the meringue to the chocolate sponge mixture. Carefully fold the remaining meringue into the mixture.

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Croquantine hazelnut crispy milk

100 g Gianduja M Intenso Hazelnut, Gianduja hazelnut, Bar	3.53oz
400 g Rustica Noble Piemontese 60%, Praline Paste Hazelnut	14.11oz
2 g fleur de sel	0.07oz
60 g Sao Palme 43%, Milk chocolate couverture, Rondo	2.12oz
128 g Croquantine, Pastry product, Croquantine	4.52oz

Warm the Gianduja and the couverture and mix with the praline paste hazelnut untill combined. Add the croquantine and mix.

Lemon marmalade with pear

180 g Fresh lemon peel	6.35oz
500 g water	17.64oz
2.5 g sea salt	0.09oz
158 g lemon juice fresh	5.57oz
158 g pear purée without added sugar, Boiron	5.57oz
197 g lemon juice fresh	6.95oz
118 g icing sugar	4.16oz
10 g pectin NH	0.35oz
79 g butter in cubes	2.79oz

Water and salt to the boil, blanch the lemon peel in it, strain, chop, blanch again in salted water. Wash off the peel and leave to dry briefly and weigh again. Add the first quantity of lemon juice. Warm the pear puree and second quantity of lemon juice to 50°C / 122°F, mix the sugar and pectin and bring to the boil, remove from the heat, fold in the cold butter cubes, stir until the butter has melted and mix in the lemon paste. Store in the fridge.

Milk spraying couverture with Sao Palme 43%

250 g Sao Palme 43%, Milk chocolate couverture, Rondo	8.82oz
250 g Cacaobutter Bio, Cacao butter, Grated	8.82oz

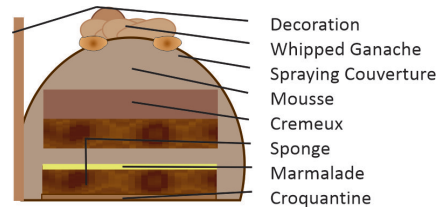
Melt the couverture and add the liquid cacao butter. Mix together and strain before using. Spray at 32 - 34°C / 89.6 - 93.2°F.

Milk Ganache Sao Palme 43% for whipping

70 g milk 3.5%	2.47oz
16 g potato starch, Fecule	0.56oz
470 g milk 3.5%	16.58oz
340 g Sao Palme 43%, Milk chocolate couverture, Rondo	11.99oz
200 g heavy cream 35%	7.05oz
21 g Gelatine mix solution	0.74oz

Mix the first quantity of milk with the potato starch. Bring the second quantity of milk to the boil. Add the mixed potato starch and bring to the boil again. Gradually pour over the couverture and gelatine mix, homogenise with a hand blender. Add the cold cream and mix again. Place in the fridge for 12 hours.

Structure



Bûche Hazelnut Lemon

1880 g Mousse Chocolat with Hazelnut Gianduja	66.32oz
800 g Cremeux Sao Palme 68% with milk hazelnut gianduja	28.22oz
855.5 g Chocolate Sponge with Sao Palme 68%	30.18oz
690 g Croquantine hazelnut crispy milk	24.34oz
900 g Lemon marmalade with pear	31.75oz
200 g Milk spraying couverture with Sao Palme 43%	7.05oz
200 g Milk Ganache Sao Palme 43% for whipping	7.05oz
550 g Gianduja M Intenso Hazelnut, Gianduja hazelnut, Bar for Log Ends	19.4oz
20 g Suhum Nibs 3-4mm Organic, Cocoanibs roasted	0.71oz
40 g hazelnuts whole, roasted cut in half	1.41oz

Sponge

Spread into a 560 x 360 mm / 22.05 x 14.17 inches steel frame and bake. Baking temperature: 180°C / 356°F Baking time: approx. 25 minutes

After baking cut in half to have 2 parts of 280 x 360 mm / 11.02 x 14.17 inches.

Croquantine

Spread croquantine on one part of biscuit from 280 x 360 mm / 11.02 x 14.17 inches, freeze and cut into 4 strips of 70 x 240 mm / 2.76 x 9.45 inches.

Marmalade

Pour directly into a 280 x 360 mm / 11.02 x 14.17 inches frame. Place the biscuit croquantine half on top, freeze and cut into 75 x 240 mm / 2.95 x 9.45 inches strips.

Cremeux

Pour into a 280 x 360 mm / 11.02 x 14.17 inches frame. Place another half of the sponge on top, refrigerate for 2 hours, then freeze. Cut 4 strips of 70 x 240 mm / 2.76 x 9.45 inches.

Log Ends

Temper Gianduja (or melt it at 26 - 28°C / 78.8 - 82.4°F to avoid decrystallizing), spread on Silicone Decoration Mat and allow to crystallise untill it has a wax like texture. Gently cut to the following dimensions without damaging the silicone mat: 75 x 90 mm / 2.95 x 3.54 inches. Refrigerate and unmold. Smooth the edges if needed with the heating table.

Finishing

Pour 350 g / 12.35 oz of mousse into a 250 x 90 x 70 mm / 9.84 x 3.54 x 2.76 inches silicone mould, smooth out. Place the crèmeux-sponge strip with cremeux facing down, press down gently, cover with 120 g / 4.23 oz mousse and smooth down. Place the marmalade-sponge-croquantine strip with marmelade facing down, press down slightly and smooth down. Place in the fridge for 2 hours, freeze. Unmould and directly spray with the spraying couverture (40°C / 104°F) to get the velvety effect. Spray the second layer on the top of the bûche to get the darker shade of brown. Whip the ganache and pipe on with the the pastry nozzle "KOREA 104", decorate.

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Moulds:

Pastry Chefs Boutique

Silicone 3D Textured Decoration

Mat - 600mm x 400mm - Floral Design -
TSD11

Silikomart

Bûche 27.259.87.0060

Size 250 x 90 h 70 mm - 9.84 x 3.54 h 2.76
inches

Volume: 1300 ml

Cakelicious

Petal nozzles No. 104

FELCHLIN PRODUCTS

CA71	Suhum Nibs 3-4mm Organic, Cocoanibs roasted
CP77	Gianduja M Intenso Hazelnut, Gianduja hazelnut, Bar
CR27	Sao Palme 68%, Dark chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
DC44	Rustica Noble Piemontese 60%, Praline Paste Hazelnut
HA01	Cacao powder 20-22%
HA20	Croquantine, Pastry product, Croquantine
PS60	Sao Palme 43%, Milk chocolate couverture, Rondo

Please note: Some products are not available
in all markets

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Recipe number : TO20210

Description : Hazelnut bûche with lemon marmalade on a crispy base

Sales data :		Nutritional values per 100 g :	
Shelf life	3 days	Kilocalorie (kcal)	380
Selling days	1 day	Kilojoule (kJ)	1592
Selling price		Lipids	28.19 g
Selling unit	100 g	saturated fatty acids	12.28 g
		Carbohydrates	23.59 g
		of which sugars	20.16 g
		Proteins	6.43 g
		Salt	0.21 g

Declaration :

Cream, sugar, **hazelnuts 12%**, water, **egg yolk**, **whole milk**, cacaobutter, **whole milk powder**, lemon juice 4%, **egg white**, cacao kernel, **wheat flour**, grated lemon zest 2%, pears, **butter**, **eggs**, glucose syrup (wheat glucose), invert sugar, cacao powder, edible gelatine, coconut fat, gelling agent (pectin), rape seed oil, edible salt, **egg white powder**, potato starch, emulsifier (sunflower lecithin), fleur de sel (sea salt), sea salt, **skimmed milk powder**, butter fat, emulsifier (sunflower lecithin), flavour, **barley malt extract dried**, **colouring**, acidity regulator (potassium carbonate), vanilla, colour (paprika extract)

State 07.10.2024

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation