

Raspberry Yule Log

Entremets



RECIPE QUANTITY	10	buches of 24 cm / 9.49 inches	8 portions	RECIPE NUMBER	TO20121
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White Chocolate Cremeux

925 g Crème Anglaise less Sweet	32.66oz
525 g Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo	18.52oz
30 g Cacaobutter Bio, Cacao butter, Grated	1.09oz
20 g Gelatine mix solution	0.67oz

Melt the Felchlin Couverture and cacao butter to 40 - 45°C / 104 - 113°F. Dissolve the gelatine in the warmed Crème Anglaise, pour into the warm melted couverture in 2 - 3 additions and mix until you obtain a smooth and elastic texture. Emulsify using an immersion blender, taking care not to incorporate air into the finished Cremeux.

Crème Anglaise less Sweet

535 g milk 3.5%	17.64oz
535 g heavy cream 35%	17.64oz
215 g past. liquid egg yolk	7.05oz
55 g granulated sugar	1.76oz

Bring the milk and cream to the boil and pour slowly onto the egg / sugar 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	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 min. in cold water. Use for further processing or refrigerate.

Mousse Chocolat, Mousse Sao Palme 43%

420 g Crème Anglaise less Sweet	14.53oz
550 g Sao Palme 43%, Milk chocolate couverture, Rondo	19.4oz
515 g heavy cream 35%	18.17oz
23 g Gelatine mix solution	0.81oz

Melt the Couverture to 40 - 45°C / 104 - 113°F. Whip the heavy cream until a soft peak consistency and set aside in the refrigerator. Dissolve the gelatine in the warm Crème Anglaise, pour over the melted couverture and stir in well until smooth. When the temperature of the Crème Anglaise / couverture mixture has cooled to 35 - 40°C / 95 - 104°F add one third of the chilled whipped cream and mix in well. Incorporate gently the rest of the cream.

Lemon Joconde

175 g almonds peeled, ground	6.14oz
60 g granulated sugar	2.05oz
30 g invert sugar	1.02oz
290 g fresh eggs	10.19oz
60 g pastry flour type 400	2.05oz
1.5 g salt	0.05oz
15 g lemon zest	0.53oz
175 g fresh egg whites	6.14oz
115 g granulated sugar	4.09oz
90 g butter	3.07oz

Whip the ground almonds, sugar, invert sugar, eggs, flour, salt and lemon zest all together to obtain a creamy textured mixture. Whip the egg whites and sugar to a soft meringue consistency and carefully amalgamate into the lemon joconde mixture. Melt the butter and stir into a small amount of this mixture before gently incorporating all into the remaining mixture.

Raspberry coulis

530 g fresh raspberries	18.66oz
265 g granulated sugar	9.31oz
13 g pectin NH	0.46oz
425 g fresh raspberries	14.92oz
21 g Gelatine mix solution	0.74oz

Bring the first amount of raspberry puree to the boil. Mix together the sugar and pectin, add to the puree and bring all to the boil. Mix together the second amount of raspberry puree with the dissolved gelatine mix and stir into the first amount of the sweetened raspberry pectin mixture.

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Raspberry mousse

1675 g raspberry purée	59.08oz
295 g Gelatine mix solution	10.34oz
755 g heavy cream 35% whipped	26.6oz
60 g egg white powder	2.08oz
385 g raspberry purée	13.58oz
335 g granulated sugar	11.82oz

Sift the egg white powder into the cool but not cold raspberry puree. Add the sugar and whip for approx. 5 minutes at medium speed and then 5 minutes at high speed to a creamy meringue consistency. Warm the gelatine mix together with some of the puree and dissolve. Stir this into the cold puree, then mix in 1/4 of the whipped cream. Add the raspberry meringue and at the end carefully fold in the rest of the whipped cream.

Fruit glaze

250 g Edelweiss 36%, White chocolate couverture, Rondo	8.82oz
200 g Frambonosa, Filling raspberry	7.05oz
50 g Cacaobutter Bio, Cacao butter, Grated	1.76oz

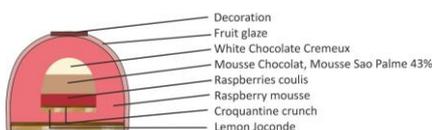
Combine the white couverture and Cacao butter, temper. Melt the Osa filling to 26°C / 78.8°F and add. Use the glaze at 30°C / 86°F.

Croquantine crunch

300 g Sao Palme 43%, Milk chocolate couverture, Rondo	10.58oz
150 g Croquantine, Pastry product, Croquantine	5.29oz

Mix the croquantine with the tempered couverture.

Structure



Lemon Joconde

Pour into Flexipat mat 60 x 40 cm / 23.62 x 15.75 inches
Baking temperature
200°C / 392°F in a fan oven
220°C / 428°F in a cooker oven
Baking time: approx. 6 minutes

After baking cut into strips of 48 x 8 cm / 18.9 x 3.15 inches and 5 strips of 48 x 4.5 cm / 18.9 x 1.77 inches.

Finishing

Spread the croquantine crunch over the lemon joconde.

Pour 300 g / 10.58 oz of the white chocolate cremeux into the smaller yule log mould and leave to set. Pour 300 g / 10.58 oz of the milk chocolate mousse on top and pipe over 250 g / 8.82 oz of the raspberry coulis. Close the mould with a strip of the lemon joconde. Freeze and then unmould.

Fill 700 g / 24.7 oz of the raspberry mousse into the large yule log and insert the smaller frozen yule log. Lay on a cut strip of the lemon joconde to close the mould. Freeze and unmould, then spray with the glaze. Decorate as required.

FELCHLIN PRODUCTS

CO35	Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CS84	Edelweiss 36%, White chocolate couverture, Rondo
DC76	Frambonosa, Filling raspberry
HA20	Croquantine, Pastry product, Croquantine
PS60	Sao Palme 43%, Milk chocolate couverture, Rondo

Please note: Some products are not available in all markets

Raspberry Yule Log

1500 g White Chocolate Cremeux	52.91oz
1500 g Mousse Chocolat, Mousse Sao Palme 43%	52.91oz
1000 g Lemon Joconde	35.27oz
1250 g Raspberry coulis	44.09oz
3500 g Raspberry mousse	123.46oz
500 g Fruit glaze	17.64oz
450 g Croquantine crunch	15.87oz

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Recipe number : TO20121

Description : Raspberry mousse and raspberry coulis with two kinds of mousse, lemon joconde and croquantine bases

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	280
Selling days	1 day	Kilojoule (kJ)	1173
Selling price		Lipids	18.5 g
Selling unit	100 g	saturated fatty acids	10.29 g
		Carbohydrates	22.15 g
		of which sugars	20.87 g
		Proteins	4.7 g
		Salt	0.11 g

Declaration :

Raspberries 31%, **cream**, sugar, cacaobutter, **whole milk, whole milk powder**, water, **eggs, egg yolk, almonds, egg white**, cacao kernel, **wheat flour, butter, egg white powder**, coconut fat, edible gelatine, sunflower oil, invert sugar, maltodextrin, **skimmed milk powder, lactose**, grated lemon zest, gelling agent (pectin), raspberry powder, rape seed oil, shea butter, illipe butter, edible salt, butter fat, flavour, **emulsifier (soy lecithin)**, emulsifier (sunflower lecithin), beetroot concentrate, emulsifier (sunflower lecithin), **barley malt extract dried, colouring**, colour (paprika extract), vanilla extract, vanilla

State 05.09.2022

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

Allergen information is compliant with current Swiss legislation