

Buche Yule Opus Yuzu

Entremets



RECIPE QUANTITY	2	buches of 24 cm / 9.49 inches / 8 portions	RECIPE NUMBER	TO30004
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Chocolate Sponge

120 g California 1:1, Bakeable filling almond	4.2oz
150 g granulated sugar	5.22oz
180 g fresh eggs	6.28oz
130 g milk 3.5%	4.59oz
160 g pastry flour type 400	5.64oz
35 g cacao powder 20-22%, cacao powder	1.27oz
4 g baking powder	0.13oz
90 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo chopped	3.14oz
40 g walnuts roasted, chopped	1.27oz
100 g butter liquid	3.56oz

Mix California almond paste and granulated sugar well. Slowly add whole eggs and milk. Sieve pastry flour, Cacao powder, baking powder and then fold slowly into the almond paste. Add chopped Maracaibo Clasificado 65% couverture and chopped hazelnuts. Slowly add liquid butter.

White Chocolate Mousse

80 g Crème Anglaise less Sweet	2.72oz
110 g Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo	3.77oz
100 g heavy cream 35%	3.42oz
15 g Cacao butter Bio, Cacao butter, Grated	0.46oz
6 g Gelatine mix solution	0.21oz

Melt the Felchlin Couverture and cacao butter 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 40°C / 104°F, add one third of the chilled whipped cream and mix in well. Gently incorporate the rest of the cream.

Crème Anglaise less Sweet

120 g milk 3.5%	17.64oz
120 g heavy cream 35%	17.64oz
50 g past. liquid egg yolk	7.05oz
12 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.

Milk Chocolate 38% Mousse

230 g Crème Anglaise less Sweet	8.08oz
320 g Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo	11.22oz
285 g heavy cream 35%	10.09oz
20 g Gelatine mix solution	0.63oz

Melt the Felchlin Opus Lait 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 40°C / 104°F, add one third of the chilled whipped cream and mix in well. Gently incorporate the rest of the cream.

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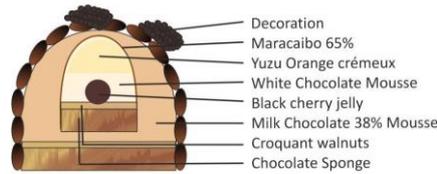
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Yuzu Orange crémeux

40 g orange & orange amère purée	1.45oz
40 g yuzu purée	1.45oz
25 g past. liquid egg yolk	0.85oz
30 g pasteurised liquid egg	1.06oz
25 g granulated sugar	0.85oz
1.5 g gelatine powder	0.05oz
8 g water	0.29oz
30 g butter soft	1.06oz

Warm the purées. Mix well the egg yolk, whole eggs and sugar. Add to the hot purée and bring to a boil while mixing thoroughly with a whisk. Add the soaked gelatine. Cool to 35°C/95°F and add the soft butter. Homogenise with a hand blender.

Structure



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1000 g Chocolate Sponge	35.27oz
300 g White Chocolate Mousse	10.58oz
850 g Milk Chocolate 38% Mousse	29.98oz
200 g Yuzu Orange crémeux	7.05oz
1000 g Walnut croquant	35.27oz
150 g Black cherry jelly	5.29oz
160 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	5.64oz

FELCHLIN PRODUCTS

CO22	Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo
CO35	Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
HA01	cacao powder 20-22%, cacao powder
KK43	California 1:1, Bakeable filling almond

Please note: Some products are not available in all markets

Walnut croquant

230 g granulated sugar	8.11oz
1.5 g salt	0.05oz
65 g glucose	2.29oz
65 g water	2.29oz
450 g walnuts	15.87oz
60 g Rapeseed oil cold pressed	2.12oz
65 g Cacaobutter Bio, Cacao butter, Grated	2.29oz
60 g Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo	2.12oz

Roast the walnuts in the oven for 15 minutes at 135°C / 275°F. Bring the water, sugar, salt and glucose to the boil, add the walnuts and caramelize until the desired colour. Pour the caramelised nuts out onto a silpat and leave them to cool down. Mix for 5 seconds in a Robo-Coupe and then add the rapeseed oil. Mix again shortly until there are small pieces of nuts visible ensuring that the temperature does not exceed (not over 29°C / 84.2°F). Mix the nut mixture together with the tempered white couverture.

Black cherry jelly

135 g black cherry purée	4.69oz
4.5 g granulated sugar	0.16oz
13 g agar-agar	0.46oz

Mix the sugar together with the agar-agar. Cook the cherry puree and add the sugar-agar mixture. Mix together and leave to cool. When it has cooled down blend using a hand blender until smooth.

Chocolate Sponge

Pour into Flexipat mat
60 x 40 cm / 23.62 x 15.75 inches
Baking temperature
180°C / 356°F in a cooker oven
Baking time: approx. 20 - 25 minutes

After baking cut into 1 strip of 48 x 8 cm / 18.9 x 3.15 inches
and 1 strip of 48 x 4 cm / 18.9 x 1.57 inches.

Finishing

Spread the walnut croquant directly over the chocolate sponge. Cut out strips of 48 x 8 cm / 18.9 x 3.15 inches for the large yule log and 48 x 4 cm / 18.9 x 1.57 inches cm for the small yule log. Using a plain tube pipe 100 g / 3.53 oz of cherry jelly directly onto the smaller strip of chocolate sponge and freeze. Line a small yule log with Maracaibo 65% and fill with 200 g / 7.05 oz of the yuzu orange cremeux. Leave to set, then fill in 300 g / 10.58 oz of the white chocolate mousse and lay on the sponge strip with the black cherry jelly. Freeze and then demould. Fill the large yule log mould with 850 g / 29.98 oz of the Opus Lait 38% mousse and insert the small frozen yule log. Lay the larger strip of chocolate sponge on top to close the mould.

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Recipe number : TO30004

Description : Two kinds of mousse with cherry jelly and yuzu cream on chocolate biscuit with caramelised walnuts

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	436
Selling days	1 day	Kilojoule (kJ)	1824
Selling price		Lipids	32.05 g
Selling unit	100 g	saturated fatty acids	12.95 g
		Carbohydrates	29.29 g
		of which sugars	24.24 g
		Proteins	6.24 g
		Salt	0.19 g

Declaration :

Sugar, **cream**, **walnuts** 13%, cacaobutter, **whole milk**, **eggs**, cacao kernel, **wheat flour**, cherries 4%, **butter**, **whole milk powder**, water, **egg yolk**, **glucose syrup (wheat glucose)**, rapeseed oil, **almonds**, bitter orange purée, yuzu purée 1%, cacao powder, thickening agent (agarose, agarpectin), edible gelatine, raising agent (baking powder), edible salt, emulsifier (sunflower lecithin), acidity regulator (potassium carbonate), vanilla, preserving agents (sorbic acid, potassium sorbate)

State 06.09.2022

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

Allergen information is compliant with current Swiss legislation