

# Bûche Chocolate Orange

## Entremets



<b>RECIPE QUANTITY</b>	4	bûches of 24 cm / 9.45 inches 8 portions	<b>RECIPE NUMBER</b>	TO20206
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### Dark Chocolate mousse Sao Palme 68% with creme anglaise

645 g Cream Anglaise Base Recipe for dark Mousse	22.75oz
403 g Sao Palme 68%, Dark chocolate couverture, Rondo	14.22oz
806 g heavy cream 35%	28.43oz
25 g Gelatine mix solution	0.88oz

Whip the heavy cream until a soft peak consistency and set aside in the refrigerator. Dissolve gelatine mixture in the warm Creme Anglaise, pour over the couverture and stir in well until smooth. When the temperature of the Creme Anglaise/Couverture mixture has cooled to 32 - 34°C / 89.6 - 93.2°F, add one third of the chilled whipped cream and mix in well. Incorporate gently the rest of the cream.

### Cream Anglaise Base Recipe for dark Mousse

500 g milk 3.5%	17.64oz
500 g heavy cream 35%	17.64oz
200 g past. liquid egg yolk	7.05oz
90 g granulated sugar	3.17oz

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 (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 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 D Intenso Noisette, 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 until combined. Add the croquantine and mix.

### Orange Marmalade

627 g oranges (1 orange = 180g)	22.12oz
5 g salt	0.18oz
1000 g water	35.27oz
157 g granulated sugar	5.54oz
47 g raw cane sugar fine	1.66oz
11 g pectin NH	0.39oz
78 g invert sugar	2.75oz
40 g butter in cubes	1.41oz
40 g yuzu purée without added sugar, Boiron	1.41oz

Wash the oranges and cut its ends. Weigh, then prick them with a fork. Poach the oranges for 5 minutes in salted water. Drain and repeat the operation in unsalted water for 10 minutes. Cut the oranges in half to remove the core and seeds, mix. Cook with the sugars previously mixed with the pectine. Reach evaporation of juice. Stop cooking, then add the butter and lemon juice.

### Dark spraying couverture with Sao Palme 68%

250 g Sao Palme 68%, Dark chocolate couverture, Rondo	8.82oz
250 g Cacaobutter Bio, Cacao butter, Grated	8.82oz

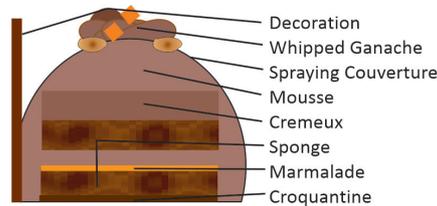
Melt the couverture and add the liquid cacao butter. Mix together and strain before using. Spray at 32 - 34°C / 89.6 - 93.2°F.

### Dark Ganache Sao Palme 68% for whipping

50 g milk 3.5%	1.76oz
15 g potato starch, Fecule	0.53oz
40 g glucose syrup DE 41-46	1.41oz
450 g milk 3.5%	15.87oz
290 g Sao Palme 68%, Dark chocolate couverture, Rondo	10.23oz
180 g heavy cream 35%	6.35oz

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

### Structure



### Bûche Chocolate Orange

1880 g Dark Chocolate mousse Sao Palme 68% with creme anglaise	66.32oz
800 g Cremeux Sao Palme 68% with 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 Orange Marmalade	31.75oz
200 g Dark spraying couverture with Sao Palme 68%	7.05oz
200 g Dark Ganache Sao Palme 68% for whipping	7.05oz
550 g Gianduja D Intenso Noisette, Gianduja hazelnut, Bar , for Log Ends	19.4oz
20 g Suhum Nibs 3-4mm Organic, Cacaonibs roasted	0.71oz
40 g hazelnuts whole, roasted cut in half	1.41oz
10 g candied orange peel 3x3mm	0.35oz

### 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 until 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 crèmeux facing down, press down gently, cover with 120 g / 4.23 oz mousse and smooth down. Place the marmalade-sponge-croquantine strip with marmalade 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 - 600 x 400mm - 23.62 x 15.75 inches  
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
CP83	Gianduja D Intenso Noisette, 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 :** TO20206

**Description :** Hazelnut bûche with orange marmalade on a crispy base

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	3 days	Kilocalorie (kcal)	367
Selling days	1 day	Kilojoule (kJ)	1535
Selling price		Lipids	27.46 g
Selling unit	100 g	saturated fatty acids	12.92 g
		Carbohydrates	21.83 g
		of which sugars	18.99 g
		Proteins	5.78 g
		Salt	0.2 g

**Declaration :**

**Cream, sugar, hazelnuts, cacao kernel, water, egg yolk, whole milk, oranges 5%, cocoa butter, egg white, wheat flour, whole milk powder, eggs, invert sugar, butter, cacao powder, raw cane sugar, yuzu, coconut fat, glucose syrup (wheat glucose), edible gelatine, edible salt, gelling agent (pectin), rape seed oil, emulsifier (sunflower lecithin), egg white powder, potato starch, wheat glucose syrup, emulsifier (soy lecithin), orange peel, fleur de sel (sea salt), skimmed milk powder, butter fat, flavour, emulsifier (sunflower lecithin), vanilla, barley malt extract dried, colouring, acidity regulator (potassium carbonate), 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