

Bûche Tropical

Entremets



RECIPE QUANTITY	10	buches of 24 cm/ 8 portions	RECIPE NUMBER	TO30007
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Pistachio Pain de Gênes

625 g Valencia F 1:1, Bakeable filling almond, Firm	22.05oz
75 g Pistacia Vera, Pistachio paste	2.65oz
855 g fresh eggs	30.16oz
140 g pastry flour type 400	4.94oz
6 g baking powder	0.21oz
6 g salt	0.21oz
240 g noisette butter	8.47oz

Mix the almond paste and Pistacia Vera using a paddle. Little by little add the eggs and continue mixing until an emulsion is obtained. Add the salt, sifted flour, baking powder and in the end the brown butter. Whisk to a creamy mass.

Tropical Syrup for soaking

160 g tropical fruit purée	5.64oz
80 g coconut purée	2.82oz
150 g Sugar syrup 30°Bé	5.29oz

Mix all the ingredients.

Sugar syrup 30°Bé

1000 g water	35.27oz
1350 g granulated sugar	47.62oz

Boil the syrup to 30°Bé. Leave to cool.

Cream Bavaroise & vanilla from Tahiti

420 g milk 3.5%	14.82oz
420 g heavy cream 35%	14.82oz
2 g Tahiti vanilla bean	0.07oz
160 g past. liquid egg yolk	5.64oz
180 g dextrose powder	6.35oz
110 g Gelatine mix solution	3.88oz
800 g heavy cream 35% whipped	28.22oz

Bring to a boil the milk, cream and the scraped vanilla pod. Whisk the egg yolk and sugar to a creamy mass. Add the hot liquid to the egg yolk and heat in a bain marie to 82°C/ 179.6°F. Incorporate the dissolved Gelatine Mix, let the cream cool to 30°C/ 86°F. Delicately fold in the whipped cream.

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.

Pineapple Mango confit

700 g fresh pineapple frozen	24.69oz
700 g fresh mango frozen	24.69oz
100 g butter	3.53oz
300 g granulated sugar	10.58oz
15 g pectin NH	0.53oz
55 g Gelatine mix solution	1.94oz

Melt the butter and sauté the pineapple cubes. Add the mango cubes and let simmer for approx. 5 minutes. Mix the sugar and pectin and gradually add to the fruits. Mix using a hand blender. Bring once again to a boil and continue to simmer. Incorporate the dissolved Gelatine Mix.

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Tropical mousse

1000 g tropical fruit purée	35.27oz
500 g coconut purée	17.64oz
250 g Gelatine mix solution	8.82oz
1250 g heavy cream 35% whipped	44.09oz
35 g egg white powder	1.23oz
250 g tropical fruit purée	8.82oz
400 g granulated sugar	14.11oz
150 g water	5.29oz

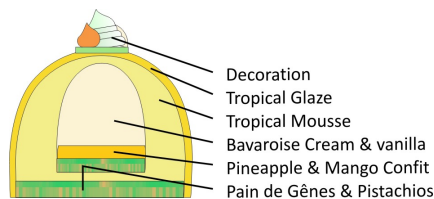
Mix the egg white powder and 250 g / 8.81 oz of the tropical fruit purée, not too cold. Whisk for approx. 5 minutes at medium speed, then for 5 minutes at the third speed to obtain a creamy mixture. Boil the water and sugar to 120°C / 248°F and prepare an Italian Meringue, while adding the sugar in a thin jet. Do not whisk too cold! Dissolve the Gelatine Mix with a little of the purée. Add to the very cold remaining fruit purées. Fold in 1/4 of the whipped cream, the meringue and in the end the remaining whipped cream.

White fruity Chocolate Glaze

75 g tropical fruit purée	2.65oz
125 g glucose	4.41oz
250 g Edelweiss 36%, White chocolate couverture, Rondo	8.82oz
60 g Gelatine mix solution	2.12oz
250 g cold glazing gel	8.82oz

Bring the fruit purées and the glucose to a boil. Add the Gelatine Mix and little by little pour over the couverture to obtain an emulsion. Add the cold glazing gel and homogenise using a hand blender avoiding bubbles. As required add colouring. Glaze at 28°C / 82.4°F.

Structure



Bûche Tropical

1940 g Pistachio Pain de Gênes	68.43oz
390 g Tropical Syrup for soaking	13.76oz
2090 g Cream Bavaroise & vanilla from Tahiti	73.72oz
1870 g Pineapple Mango confit	65.96oz
3980 g Tropical mousse	140.39oz
760 g White fruity Chocolate Glaze	26.81oz

Pistachio Pain de Gênes

Pipe 960 g / 33.9 oz of the Pistachio Pain de Gênes mixture per Flexipat mat and bake.

Baking temperature: 170°C / 338°F in a convection oven; 190°C / 374°F in a deck oven

Baking time: approx. 15 minutes

After baking, cut 5 stripes of 48 x 8cm / 18.9 x 3.1 inches.

Finishing

Soak all the sponge stripes in the Tropical Syrup. Fill the Cream Bavaroise & vanilla from Tahiti into 5 small bûche moulds, 400 g / 14 oz per mould and freeze. Pour 275 g / 9.7 oz of the Confit per bûchette mould, place the smaller of the sponge stripes and freeze. Fill 5 large bûche moulds with 725 g / 25.6 oz of the Tropical Mousse and spread also the sides of the mould. Remove the frozen Bavaroise core and place into the large bûche mould, press. Pipe the remaining mousse using a piping bag. Place a large soaked sponge stripe, press and freeze. Remove the bûche from mould and glaze with the Tropical Glaze. Place the decoration.

FELCHLIN PRODUCTS

CS84	Edelweiss 36%, White chocolate couverture, Rondo
DF18	Pistacia Vera, Pistachio paste
KK42	Valencia F 1:1, Bakeable filling almond, Firm

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Recipe number : TO30007

Description : Tropical fruit mousse with vanilla mousse, pistachio biscuit and pineapple-mango compote

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	253
Selling days	1 day	Kilojoule (kJ)	1058
Selling price		Lipids	16.25 g
Selling unit	100 g	saturated fatty acids	8.8 g
		Carbohydrates	22.49 g
		of which sugars	18.55 g
		Proteins	3.78 g
		Salt	0.16 g

Declaration :

Cream, tropic fruits 13% (pineapple, mango, passion fruit, lime), sugar, **eggs**, pineapple 6%, mango 6%, water, coconut, **whole milk**, **butter**, **almonds**, glucose syrup, water, sugar, fructose, gelling agent (pectin), acidifier (citric acid), preservative (potassium sorbate), dextrose, **egg yolk**, invert sugar, **wheat flour**, **glucose syrup (wheat glucose)**, Cacao butter, edible gelatine, **pistachio 1%**, **whole milk powder**, **egg white powder**, **skimmed milk powder**, gelling agent (pectin), edible salt, raising agent (baking powder), vanilla, flavour, preserving agents (sorbic acid, potassium sorbate), **emulsifier (soy lecithin)**, vanilla extract

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