

# Bûche Black Forest

## Petits Gâteaux



|                        |    |        |                      |         |
|------------------------|----|--------|----------------------|---------|
| <b>RECIPE QUANTITY</b> | 16 | pieces | <b>RECIPE NUMBER</b> | PG20250 |
|------------------------|----|--------|----------------------|---------|

### Maracaibo 65% Chocolate sponge

|   |        |
|---|--------|
| 100 g butter  | 3.53oz |
| 75 g fresh egg yolks  | 2.65oz |
| 100 g Maracaibo Clasificado 65%,<br>Dark chocolate couverture,<br>Rondo | 3.53oz |
| 75 g fresh egg whites   | 2.65oz |
| 100 g granulated sugar  | 3.53oz |
| 100 g pastry flour type 400   | 3.53oz |
| 12.5 g Cacao powder 20-22%  | 0.44oz |
| 1.3 g baking powder   | 0.04oz |

Whip the butter until volume, add slowly the egg yolk. Warm up the couverture over water bath and slowly add to the butter egg mixture. Mix the flour, cacao powder and baking powder and sieve it. Whip the egg white with the sugar until stiff. Fold the meringue together with the flour mixture into the butter mixture.

### Compote sour cherry

|                         |         |
|-------------------------|---------|
| 400 g sour cherry juice | 14.11oz |
| 100 g granulated sugar  | 3.53oz  |
| 30 g cornstarch         | 1.06oz  |
| 30 g water              | 1.06oz  |
| 400 g griotte cherries  | 14.11oz |

Boil the sour cherry juice and the sugar. Mix the corn starch and the water and add to the boiling sour cherry juice and let it boil for 1 minute. Remove from the stove and add the sour cherries.

### Chocolate Mousse Maracaibo 65%

|   |        |
|---|--------|
| 75 g milk 3.5%  | 2.65oz |
| 75 g heavy cream 35%  | 2.65oz |
| 150 g Maracaibo Clasificado 65%,<br>Dark chocolate couverture,<br>Rondo | 5.29oz |
| 5 g Gelatine mix solution   | 0.18oz |
| 120 g heavy cream 35%   | 4.23oz |

Boil the milk with the first part of the cream together. Pour the liquid onto the couverture (room temperature) and mix well until the couverture is dissolved. Melt the gelatin mass and add to the ganache and blend well. Check the temperature of the ganache, when it is 35 - 40 °C / 95 - 104°F fold in the semi whipped cream.

### Gelatine mix solution

|                                      |         |
|--------------------------------------|---------|
| 100 g gelatine powder (200<br>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.

### Chantilly

|   |        |
|---|--------|
| 180 g heavy cream 35%                   | 6.35oz |
| 20 g icing sugar                        | 0.71oz |
| 1 g bourbon vanilla bean<br>(1 pc = 4g) | 0.04oz |
| 15 g Gelatine mix solution              | 0.53oz |

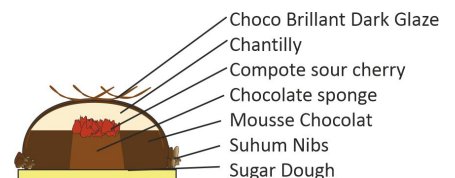
Semi whip the cream together with the icing sugar and the vanilla bean. Dissolve the gelatin and add a small amount of the cream into the gelatin, mix the gelatin mass with the semi whipped cream.

### Sugar Dough

|                             |         |
|-----------------------------|---------|
| 100 g icing sugar           | 3.53oz  |
| 200 g butter                | 7.05oz  |
| 300 g pastry flour type 400 | 10.58oz |

Mix the flour, icing sugar and butter to a dough and let it rest in the fridge for min. 2 hours.

### Structure



### Bûche Black Forest

|   |                |
|---|----------------|
| <b>563.8 g Maracaibo 65% Chocolate<br/>sponge</b> | <b>19.89oz</b> |
| <b>960 g Compote sour cherry</b>                  | <b>33.86oz</b> |
| <b>425 g Chocolate Mousse<br/>Maracaibo 65%</b>   | <b>14.99oz</b> |
| <b>216 g Chantilly</b>                            | <b>7.62oz</b>  |
| <b>600 g Sugar Dough</b>                          | <b>21.16oz</b> |

# Bûche Black Forest

## Petits Gâteaux

**100 g Suhum Nibs 3-4mm**      **3.53oz**  
*Organic, Cocomnibs  
roasted*

**200 g Choco Brillant Dark Glaze,**      **7.05oz**  
*Glaze*

### Sponge Chocolat

Fill into Baking frame mat à 30 x 30 cm /  
11.81 x 11.81 inches, bake.  
Baking temperature: 200°C / 392°F  
Baking time: 15 min.

### Sugar Dough

Roll out to 1.8 mm / 0.071 inch, cut the  
shape and bake between 2 silpats at  
180°C / 356°F for 8-9 minutes, bake.  
Baking temperature: 180°C / 356°F  
Baking time: 8 - 9 min.

### Finishing

Fill the sour cherry compote onto the  
biscuit, freeze, cut 105 x 15 mm / 4.13 x  
0.59 inches. Pipe 15 g / of Chantilly cream  
into the mold and then pipe 25 g / 0.88 oz  
of the chocolate mousse on top. Insert the  
cut sour cherry and sponge and freeze.  
Demold and glaze with chocolate brilliant  
glaze. Dip the edge of the black forest into  
cacao nibs and place on the sugar dough.

#### FELCHLIN PRODUCTS

|      |  |
|------|--|
| CA71 | Suhum Nibs 3-4mm Organic,<br>Cocomnibs roasted                 |
| CU08 | Maracaibo Clasificado 65%, Dark<br>chocolate couverture, Rondo |
| HA01 | Cacao powder 20-22%  |
| TM99 | Choco Brillant Dark Glaze, Glaze                               |

Please note: Some products are not available  
in all markets

# Bûche Black Forest

Petits Gâteaux



**Recipe number :** PG20250

**Description :** Modern style Black forest with its typical flavor of Chocolate, Cherry and cream

| <b>Sales data :</b> |         | <b>Nutritional values per 100 g :</b> |         |
|---------------------|---------|---------------------------------------|---------|
| Shelf life          | 3 days  | Kilocalorie (kcal)                    | 323     |
| Selling days        | 2 days  | Kilojoule (kJ)                        | 1350    |
| Selling price       |         | Lipids                                | 19.92 g |
| Selling unit        | 1 piece | saturated fatty acids                 | 11.86 g |
|                     |         | Carbohydrates                         | 30.33 g |
|                     |         | of which sugars                       | 18.06 g |
|                     |         | Proteins                              | 4.06 g  |
|                     |         | Salt                                  | 0.07 g  |

**Declaration :**

Sugar, **wheat flour**, sour cherry juice 13%, sour cherries 13%, **cream, butter**, cacao kernel, water, **whole milk, egg yolk, egg white, glucose syrup (wheat glucose)**, cacao butter, corn starch, palm kernel oil, fat low cacao powder, cacao powder, palm oil, edible gelatine, glucose syrup (corn), sunflower oil, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), vanilla, acidifier (citric acid), preserving agents (sorbic acid, potassium sorbate), acidity regulator (potassium carbonate), **emulsifier (soy lecithin)**, edible salt

State 30.09.2024

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

Allergen information is compliant with current Swiss legislation