

Bûche Bolivia 45% with Orange



Recipe Quantity 1 Piece of 50 cm (19.64 in) / 16 Portions

Recipe Number TO20511

Bûche Bolivia 45% with Orange

1134 g Almond Sable Dough	40oz
3150 g Christmas cake mix	111.11oz
1632 g Orange confit with pectin	57.57oz
1350 g Boliva 45% Milk Chocolate Mousse	47.62oz
300 g Milk Chocolate Glaze Sao Palme 43% with condensed milk	10.58oz

7'566 g 266.88 oz

1) Sable:

Roll out the sable pastry at 2.5 mm / 0.98 in. Cut at 60 x 40 cm / 23.62 x 15.75 in, make some holes in the dough, add a 60 x 40 cm / 23.62 x 15.75 in metal frame around, and bake.

Baking temperature:

170°C / 338°F, deck oven

Bakingtime:

approx. 20 min

2) Christmas cake:

Spread out the mass over the sable, in the 60 x 40 cm / 23.62 x 15.75 in metal frame and bake. Afterwards leave to cool completely.

Baking temperature:

155°C / 331.9°F, deck oven, vent open

Bakingtime:

approx. 45 min.

3) Orange confit:

Spread out the confit on the baked cake, freeze completely. Cut stripes of 7 x 48 cm / 2.76 x 18.9 in and set aside for assembly.

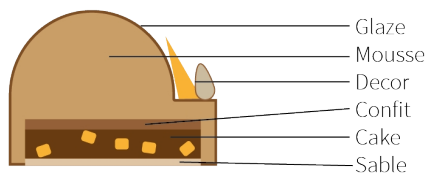
Assembly:

5) Pour the mousse in the mold, add the insert stripe with the confit facing down and smooth out. Freeze.

Finishing:

6) Unmold the bûche, temper the glaze at approx. 35°C / 95°F and glaze. Cut the desired length and decorate.

Assembly



1 — Almond Sable Dough

TG40040

346 g Butter	12.2oz
166 g Granulated sugar	5.86oz
2.3 g Salt	0.08oz
2.8 g Bourbon vanilla bean (4g/pc)	0.1oz
104 g Fresh eggs	3.67oz
415 g Pastry flour type 400	14.64oz
97 g Almonds peeled, ground	3.42oz

1'133 g 39.97 oz

Beat the butter, sugar, salt and the scraped vanilla seeds to obtain a creamy mixture. Slowly add the eggs. Mix in the sifted flour, the almonds and place for min. 2 hours in the refrigerator.

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2 — Christmas cake mix

#MA20217

340 g Butter	11.99oz
224 g Icing sugar	7.9oz
208 g Granulated sugar	7.34oz
13 g Salt	0.46oz
28 g Cinnamon powder Ceylon	0.99oz
536 g Fresh eggs	18.91oz
148 g Heavy cream 35%	5.22oz
120 g Milk 3.5%	4.23oz
444 g Almonds peeled, ground	15.66oz
88 g Felchlin Vanilla cream powder	3.1oz
372 g Felchlin Marzipan Modelling cubes	13.12oz
630 g Dried apricots	22.22oz
3'151 g	111.15 oz

Whisk butter, sugar, scraped vanilla pod, salt and cinnamon until creamy white. Briefly mix eggs, cream and milk, bring to room temperature. Mix almonds and cream powder, slowly add alternately with the liquid ingredients, mix in marzipan cubes, coarse chopped dried abricots and carefully fold in.

3 — Orange confit with pectin

#SK10178

1220 g Blood orange purée without added sugar, Boiron	43.03oz
187 g Glucose powder 38 DE	6.6oz
187 g Granulated sugar	6.6oz
24 g Pectin NH	0.85oz
13 g Lemon juice fresh	0.46oz
1'631 g	57.53 oz

Heat the puree. At 40°C / 104°F, add glucose powder and whisk. Mix the pectine with the sugar and add at 50°C / 122°F. Heat up to 85°C / 185°F, and keep this temperature for 1 minute. Remove from the fire and add the lemon juice. Cool down quickly to 4°C / 39.2°F. Mix until smooth before using.

4 — Gelatine mix solution

#AS20003

145 g Gelatine powder (200 Bloom)	5.11oz
855 g Water	30.16oz
1'000 g	35.27 oz

Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

5 — Boliva 45% Milk Chocolate Mousse

#CM40210

144 g Milk 3.5%	5.08oz
146 g Heavy cream 35%	5.15oz
58 g Past. liquid egg yolk	2.05oz
13 g Granulated sugar	0.46oz
511 g Felchlin Bolivia Lait de terroir 45%-60h	18.03oz
26 g Gelatine mix solution	0.92oz
452 g Heavy cream 35% whipped	15.94oz
1'350 g	47.62 oz

Bring the milk and cream to the boil. Mix the sugar and egg yolks until smooth and stir into the boiled liquid. Cook to 84°C / 183.2°F, remove from the fire, add the gelatine and then blend with a hand blender until smooth. Melt the couverture to 45–50°C / 104–122°F. Pour the crème anglaise over the melted couverture and stir well until smooth. When the temperature has cooled to 40°C / 104°F, add a third of the whipped cream and stir well. Carefully fold in the rest of the cream.

6 — Milk Chocolate Glaze Sao Palme 43% with condensed milk

#GS10160

31 g Water	1.09oz
62 g Granulated sugar	2.19oz
62 g Glucose syrup DE 41-46	2.19oz
42 g Sweetened condensed milk	1.48oz
29 g Gelatine mix solution	1.02oz
73 g Felchlin Sao Palme 43%	2.58oz
299 g	10.55 oz

Boil the water, sugar and glucose to 103°C / 217.4°F. Pour over the condensed milk and gelatine mix. Add to the couverture. Emulsify. Refrigerate until use.

Felchlin Products

CS90	Bolivia Lait de terroir 45%-60h Milk chocolate couverture with mountain milk Rondo
KK06	Marzipan Modelling Marzipan White
PS60	Sao Palme 43% Milk chocolate couverture Rondo
UE05	Vanilla cream powder, Custard powder with vanilla, Warm

Note: Not all products are available in all markets