

# Bûche Forêt Noire with Verbena and Opus 35%



Recipe Quantity 1 Piece of 60 cm (23.62 in) / 20 Portions

Recipe Number

TO20512

## Bûche Forêt Noire with Verbena and Opus 35%

650 g Sponge with cocoa powder	22.93oz
1750 g Breton shortbread with Cherries	61.73oz
400 g Morello Cherry Confit	14.11oz
550 g Whipped white ganache Opus 35% and verbena with mascarpone	19.4oz
40 g Felchlin Maracaibo Clasificado 65% Grated	1.41oz
450 g Whipped white ganache Opus 35% and verbena with mascarpone for decoration	15.87oz

3'840 g 135.45 oz

### 1) Sponge with cocoa powder:

Spread 650g / 22.93 oz per 60 x 40 cm / 23.62 x 15.75 in on a baking sheet. Bake.

### Baking temperature:

230°C / 446°F, deck oven, vent close

### Bakingtime:

approx. 5 minutes

### 2) Breton shortbread:

Roll out the dough at 5 mm / 0.197 in. Cut at 60 x 40cm / 23.62 x 15.75 in, add a 60 x 40cm / 23.62 x 15.75 in metal frame around and bake. When still hot, cut stripes of 8 x 60cm / 3.15 x 23.62 in, set aside in a dry place.

### Baking temperature:

170°C / 338°F, deck oven

### Bakingtime:

approx. 25 min.

### Assembly:

3) Spread the confit on the sponge, put in the freezer for approx. 10 minutes.

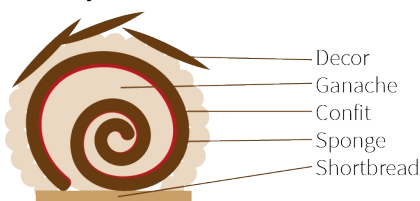
4) Whip the ganache until smooth and spread on the confit, smooth out. Pipe a tube on one side using a nozzle n°12.

Spread the râpé on the surface and roll tight, freeze.

### Finishing:

Cut the bûche the desired length, put on the sablé cutted the same length and 4) decorate with the whipped ganache using a nozzle n°8. Decorate with chocolate shavings.

### Assembly



## 1 — Sponge with cocoa powder

#BC10516

70 g Fresh egg yolks	2.47oz
191 g Fresh eggs	6.74oz
149 g Granulated sugar	5.26oz
119 g Fresh egg whites	4.2oz
47 g Granulated sugar	1.66oz
47 g Pastry flour type 400	1.66oz
28 g Felchlin Cacao powder	0.99oz

651 g

22.96 oz

Beat the egg yolks with the eggs and first amount of sugar. Make a meringue with the egg whites and second amount of sugar. Mix the two preparations together, then add the sifted flour and cocoa.

## 2 — Breton shortbread with Cherries

#TG40115

477 g Butter unsalted	16.83oz
253 g Icing sugar	8.92oz
191 g Past. liquid egg yolk	6.74oz
636 g pastry flour type 420	22.43oz
24 g Baking powder	0.85oz
8.7 g Fleur de sel	0.31oz
159 g Dried sour cherries	5.61oz

1'749 g

61.69 oz

Cream the butter and sugar until white and foamy, then slowly add the egg yolks. Sift the flour and baking powder and knead briefly into the dough with the fleur de sel and the chopped dried cherries,

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then chill.

## 3 — Morello Cherry Confit

#SK10179

288 g Griotte purée, without added sugar, Boiron	10.16oz
40 g Granulated sugar	1.41oz
4 g Pectin NH	0.14oz
33 g Glucose syrup DE 41-46	1.16oz
13 g Granulated sugar	0.46oz
22 g Lemon juice fresh	0.78oz
<b>400 g</b>	<b>14.11 oz</b>

Heat the puree to 30°C / 86°F. Mix the pectine with the first amount of sugar, and add to the puree. Bring to the boil. Add the second part of sugar and the glucose syrup, bring to the boil. Add the lemon juice and bring to the boil. Cool down quickly and keep in the fridge.

## 4 — Whipped white ganache Opus 35% and verbena with mascarpone

#GA10548

213 g Milk 3.5%	7.51oz
37 g Glucose syrup DE 41-46	1.31oz
37 g Invert sugar	1.31oz
7 g Verbena, dried	0.25oz
171 g Felchlin Opus Blanc 35%	6.03oz
305 g Mascarpone cheese	10.76oz
231 g Heavy cream 35%	8.15oz
<b>1'001 g</b>	<b>35.31 oz</b>

Bring milk, glucose syrup, invert sugar and verbena to the boil, infuse 10 minutes. Strain and pour directly over the couverture, mix well. Add the mascarpone and homogenise with a hand blender. Add the cream and homogenise again with a hand blender. Leave to rest in the fridge for 12 hours before whipping.

### Felchlin Products

CO35	Opus Blanc 35% Lait de terroir White chocolate couverture with mountain milk Rondo
CS29	Maracaibo Clasificado 65% Râpée Dark chocolate couverture Grated
HA01	Cacao powder 20-22% Cacao powder

Note: Not all products are available in all markets