

# Bûche Yule Opus Yuzu

## Entremets



<b>RECIPE QUANTITY</b>	2	buches of 24 cm / 9.49 inches / 8 portions	<b>RECIPE NUMBER</b>	TO30004
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### Chocolate Sponge

119 g California 1:1, Bakeable filling almond	4.2oz
148 g granulated sugar	5.22oz
178 g fresh eggs	6.28oz
130 g milk 3.5%	4.59oz
160 g pastry flour type 400	5.64oz
36 g Cacao powder 20-22%	1.27oz
3.6 g baking powder	0.13oz
89 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo chopped	3.14oz
36 g walnuts roasted, chopped	1.27oz
101 g butter liquid	3.56oz

Mix California almond paste and granulated sugar well. Slowly add whole eggs and milk. Sieve pastry flour, Cacao powder, baking powder and then fold slowly into the almond paste. Add chopped Maracaibo Clasificado 65% couverture and chopped hazelnuts. Slowly add liquid butter.

### White Chocolate Mousse

77 g Crème Anglaise, less sweet	2.72oz
107 g Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo	3.77oz
97 g heavy cream 35%	3.42oz
13 g Cacaobutter Bio, Cacao butter, Grated	0.46oz
6 g Gelatine mix solution	0.21oz

Melt the Felchlin Couverture and cacao butter to 40 - 45°C / 104 - 113°F. Whip the heavy cream until a soft peak consistency and set aside in the refrigerator. Dissolve the gelatine in the warm Crème Anglaise, pour over the melted couverture and stir in well until smooth. When the temperature of the Crème Anglaise / Couverture mixture has cooled to 40°C / 104°F, add one third of the chilled whipped cream and mix in well. Gently incorporate the rest of the cream.

### Crème Anglaise, less sweet

500 g milk 3.5%	17.64oz
500 g heavy cream 35%	17.64oz
200 g past. liquid egg yolk	7.05oz
50 g granulated sugar	1.76oz

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.

### Milk Chocolate 38% Mousse

229 g Crème Anglaise, less sweet	8.08oz
318 g Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo	11.22oz
286 g heavy cream 35%	10.09oz
18 g Gelatine mix solution	0.63oz

Melt the Felchlin Opus Lait Couverture to 40 - 45°C / 104 - 113°F. Whip the heavy cream until a soft peak consistency and set aside in the refrigerator. Dissolve the gelatine in the warm Crème Anglaise, pour over the melted couverture and stir in well until smooth. When the temperature of the Crème Anglaise/Couverture mixture has cooled to 40°C / 104°F, add one third of the chilled whipped cream and mix in well. Gently incorporate the rest of the cream.

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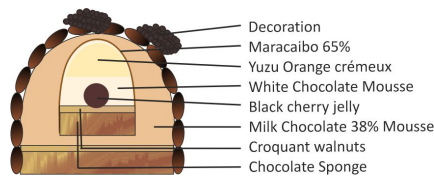
## Entremets

### Yuzu Orange crémeux

41 g bitter orange purée	1.45oz
41 g yuzu purée without added sugar, Boiron	1.45oz
24 g past. liquid egg yolk	0.85oz
30 g pasteurised liquid egg	1.06oz
24 g granulated sugar	0.85oz
1.4 g gelatine powder (200 Bloom)	0.05oz
8.1 g water	0.29oz
30 g butter soft	1.06oz

Warm the purées. Mix well the egg yolk, whole eggs and sugar. Add to the hot purée and bring to a boil while mixing thoroughly with a whisk. Add the soaked gelatine. Cool to 35°C/95°F and add the soft butter. Homogenise with a hand blender.

### Structure



### Bûche Yule Opus Yuzu

<b>1000 g Chocolate Sponge</b>	<b>35.27oz</b>
<b>300 g White Chocolate Mousse</b>	<b>10.58oz</b>
<b>850 g Milk Chocolate 38% Mousse</b>	<b>29.98oz</b>
<b>200 g Yuzu Orange crémeux</b>	<b>7.05oz</b>
<b>1000 g Walnut croquant</b>	<b>35.27oz</b>
<b>150 g Black cherry jelly</b>	<b>5.29oz</b>
<b>160 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo</b>	<b>5.64oz</b>

### FELCHLIN PRODUCTS

CO22	Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo
CO35	Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
HA01	Cacao powder 20-22%
KK43	California 1:1, Bakeable filling almond

Please note: Some products are not available in all markets

### Walnut croquant

230 g granulated sugar	8.11oz
1.5 g salt	0.05oz
65 g glucose syrup DE 41-46	2.29oz
65 g water	2.29oz
450 g walnuts	15.87oz
60 g rapeseed oil cold pressed	2.12oz
65 g Cacaobutter Bio, Cacao butter, Grated	2.29oz
60 g Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo	2.12oz

Roast the walnuts in the oven for 15 minutes at 135°C / 275°F. Bring the water, sugar, salt and glucose to the boil, add the walnuts and caramelize until the desired colour. Pour the caramelised nuts out onto a silpat and leave them to cool down. Mix for 5 seconds in a Robo-Coupe and then add the rapeseed oil. Mix again shortly until there are small pieces of nuts visible ensuring that the temperature does not exceed (not over 29°C / 84.2°F). Mix the nut mixture together with the tempered white couverture.

### Black cherry jelly

133 g black cherry purée without added sugar, Boiron	4.69oz
4.5 g granulated sugar	0.16oz
13 g agar-agar powder	0.46oz

Mix the sugar together with the agar-agar. Cook the cherry puree and add the sugar-agar mixture. Mix together and leave to cool. When it has cooled down blend using a hand blender until smooth.

### Chocolate Sponge

Pour into Flexipat mat  
60 x 40 cm / 23.62 x 15.75 inches  
Baking temperature  
180°C / 356°F in a cooker oven  
Baking time: approx. 20 - 25 minutes

After baking cut into 1 strip of 48 x 8 cm / 18.9 x 3.15 inches  
and 1 strip of 48 x 4 cm / 18.9 x 1.57 inches.

### Finishing

Spread the walnut croquant directly over the chocolate sponge. Cut out strips of 48 x 8 cm / 18.9 x 3.15 inches for the large yule log and 48 x 4 cm / 18.9 x 1.57 inches for the small yule log. Using a plain tube pipe 100 g / 3.53 oz of cherry jelly directly onto the smaller strip of chocolate sponge and freeze. Line a small yule log with Maracaibo 65% and fill with 200 g / 7.05 oz of the yuzu orange cremeux. Leave to set, then fill in 300 g / 10.58 oz of the white chocolate mousse and lay on the sponge strip with the black cherry jelly. Freeze and then demould. Fill the large yule log mould with 850 g / 29.98 oz of the Opus Lait 38% mousse and insert the small frozen yule log. Lay the larger strip of chocolate sponge on top to close the mould.

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Entremets



**Recipe number :** TO30004

**Description :** Two kinds of mousse with cherry jelly and yuzu cream on chocolate biscuit with caramelised walnuts

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	2 days	Kilocalorie (kcal)	427
Selling days	1 day	Kilojoule (kJ)	1786
Selling price		Lipids	31.11 g
Selling unit	100 g	saturated fatty acids	12.91 g
		Carbohydrates	29.75 g
		of which sugars	24.35 g
		Proteins	6.06 g
		Salt	0.16 g

**Declaration :**

Sugar, **cream**, **walnuts** 13%, cacao butter, **whole milk**, **eggs**, cacao kernel, **wheat flour**, black cherries, **butter**, **whole milk powder**, water, **egg yolk**, glucose syrup (wheat glucose), rapeseed oil, **almonds**, yuzu, cacao powder, orange, seaweed, bitter orange, edible gelatine, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), edible salt, emulsifier (sunflower lecithin), acidity regulator (potassium carbonate), vanilla, preserving agents (sorbic acid, potassium sorbate)

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