

# Bûche Exotic Vegan

## Entremets



RECIPE QUANTITY	10	Entremets of 24 cm / 9.45 inches in length	RECIPE NUMBER	TO20249
<b>Vegan Coco Crumble</b>		<b>Sponge Chocolate Vegan with Choc Brun</b>	<b>Mousse Exotic Vegan</b>	
180 g pastry flour type 400	6.35oz	<b>44% and grated coconut</b>	250 g granulated sugar	8.82oz
180 g raw cane sugar fine	6.35oz	295 g Vegan Choc Brun 44% Organic, Cacao based product, Bar	50 g pectin NH	1.76oz
250 g Vegan Choc Blanc 38% Organic, Cacao based product, Bar	8.82oz	190 g sunflower oil	735 g water	25.93oz
150 g olive oil	5.29oz	18 g emulsifier natur emul	980 g Vegan Choc Blanc 38% Organic, Cacao based product, Bar	34.57oz
225 g desiccated coconut	7.94oz	505 g water	50 g emulsifier natur emul	1.76oz
Melt Vegan Choc Blanc at 45°C / 113°F and mix with all other ingredients to form a crumble, bake on Silpat, stirring occasionally.		220 g coconut blossom sugar	785 g water	27.69oz
Baking temperature: 180°C / 356°F in an open oven		255 g desiccated coconut	1190 g passion fruit puree without added sugar, Boiron	41.98oz
Baking time: 15 - 20 minutes		220 g rice flour	595 g Mango puree without sugar, Boiron	20.99oz
		110 g cornstarch	15 g emulsifier soya whip	0.53oz
		22 g baking powder	15 g locust bean gum flour	0.53oz
		2 g salt	245 g granulated sugar	8.64oz
		Melt the Vegan Choc Brun to 45°C / 113°F and heat the sunflower oil to 35°C / 95°F. Mix everything together with the emulsifier. Gradually add the water at 20°C / 68°F to the previous preparation and homogenise with a hand blender. Stir in the coconut sugar. Add the grated coconut and emulsify with a hand blender for 1 minute. Sift together the rice flour, cornflour, baking powder and salt.	Mix the first part of sugar with the pectin. Heat the first part of water with the puree to 45°C / 113°F. Add the sugar in portions to the pectin and mix. Heat to 85°C / 185°F while stirring continuously. Cool to 50°C / 122°F. Heat the white Vegan Choc to 45°C / 113°F, add the emulsifier and mix. Pour over the fruit purée and emulsify with a hand blender. Add the Soya Whip and the carob bean gum to the 2nd batch of water at 20°C / 68°F. Mix well. Stir at medium speed for about 3 minutes. Add the 2nd sugar quantity and continue beating for about 4 minutes. When the meringue is ready, pour 1/3 of the meringue into the fruit mixture and then over the rest of the meringue. Mix gently with a spatula.	

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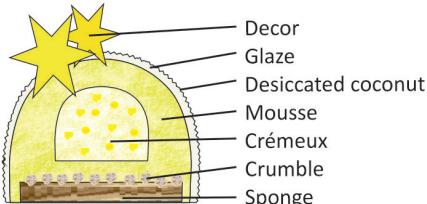
## Entremets

### Exotic crémeux

1200 g fresh pineapple , finely diced, brunoise	42.33oz
830 g fresh mango , finely diced, brunoise	29.28oz
12 g lime zest (1 pc = 3g)	0.42oz
625 g Mango puree without sugar, Boiron	22.05oz
800 g passion fruit puree without added sugar, Boiron	28.22oz
830 g banana purée without added sugar, Boiron	29.28oz
65 g lime juice, fresh	2.29oz
8 g fresh ginger grated	0.28oz
34 g pectin NH	1.2oz
135 g granulated sugar	4.76oz
14 g emulsifier natur emul	0.49oz
820 g Vegan Choc Blanc 38% Organic, Cacao based product, Bar	28.92oz

Stew the pineapple brunoise at 60°C / 140°F in its own juice and drain. Then add the mango brunoise and the lime zest. Mix, set aside and leave to drain. Heat the purées, lime juice and grated ginger to 45°C / 113°F. Mix the sugar and NH pectin together. Pour over the purées and cook at 85°C / 185°F, stirring constantly. Melt the white Vegan Choc to 45°C / 113°F and mix with emulsifier. Pour over the purees and homogenise with a hand blender. Add the Brunoise and mix gently with a spatula.

### Structure



### Bûche Exotic Vegan

985 g Vegan Coco Crumble	34.74oz
1840 g Sponge Chocolate Vegan with Choc Brun 44% and grated coconut	64.9oz
4910 g Mousse Exotic Vegan	173.2oz
5375 g Exotic crémeux	189.6oz
500 g desiccated coconut	17.64oz
300 g Vegan Choc Blanc 38% Organic, Cacao based product, Bar	10.58oz
decor powder	
neutral glaze	
Colored cocoa butter yellow, Cacao butter with colour	

### Sponge

Pour into a 360 x 560 mm / 14.17 x 22.05 inches flexi frame. Sprinkle the vegan coconut crumble evenly over the biscuit before baking.

Baking temperature: 140°C / 284°F

Baking time: 30 min. in the oven with the vent closed or 20 min. in the oven with the vent open.

Cool after baking and cut into 70 x 490 mm / 2.76 x 19.29 inches strips and store in the freezer.

### Crèmeux

Fill into small bûche moulds and freeze.

### Finishing

Fill the Mousse to about 1/3 of the height in an 80 x 500 mm / 3.15 x 19.7 inches bûche mould, spread up the sides. Insert the frozen crèmeux, press down evenly. Pipe in the rest of the mousse. Lay the sponge strips on flat, freeze. Demould, spray a thin layer with neutral glaze, sprinkle with coconut shavings. Sprinkle lightly with icing sugar. Decorate with yellow coloured chocolate stars and finish both ends with white chocolate discs.

### FELCHLIN PRODUCTS

CF94	Colored cocoa butter yellow, Cacao butter with colour
DF02	Vegan Choc Blanc 38% Organic, Cacao based product, Bar
DF03	Vegan Choc Brun 44% Organic, Cacao based product, Bar

Please note: Some products are not available in all markets

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Entremets



Recipe number : TO20249

Description : Exotic fruit mousse with a tropical cremeux inside and a vegan coconut crumble base

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	259
Selling days	1 day	Kilojoule (kJ)	1082
Selling price		Lipids	15.31 g
Selling unit	100 g	saturated fatty acids	9.22 g
		Carbohydrates	27.09 g
		of which sugars	20.42 g
		Proteins	1.45 g
		Salt	0.15 g

## Declaration :

Mango 15%, water, passion fruit purée 14%, pineapple 9%, raw cane sugar, coconut 8%, cacao butter, banana 6%, sugar, rice syrup powder, coconut blossom sugar, rice flour, sunflower oil, **wheat flour**, olive oil, **almonds**, corn starch, citrus fruit fibres, thickening agent (xanthan gum), gelling agent (pectin), lime, cacao kernel, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), thickening agent (locust bean gum), lime zest, ginger, emulsifier (sunflower lecithin), fleur de sel (sea salt), edible salt, vanilla extract, antioxidant (ascorbic acid) (Ascorbinsäure), sugar, waxy maize starch, dextrose, acidifier (calcium monophosphate), gelée (sugar, water, **wheat-based glucose syrup**, gelling agent (pectin), acidifier (citric acid), preservatives (potassium citrate, potassium sorbate), flavour), colours (tartrazine, sunset yellow)

State 02.07.2024

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

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Allergen information is compliant with current Swiss legislation

**Felchlin**  
SWITZERLAND