

# Exotic Bûche

## Entremets



<b>RECIPE QUANTITY</b>	4	buches of 24 cm / 9.45 inches 8 portions	<b>RECIPE NUMBER</b>	TO20207
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### Light biscuit with almond and pistachio paste

195 g fresh eggs	6.88oz
110 g icing sugar	3.88oz
39 g pastry flour type 400	1.38oz
156 g almonds peeled, ground	5.5oz
46 g Pistacia Vera, Pistachio paste	1.62oz
33 g butter	1.16oz
137 g fresh egg whites	4.83oz
85 g granulated sugar	3oz

Whisk the eggs, icing sugar, flour, almond powder and pistachio paste. Whip the sugar and white egg to whipped whites. Add the hot butter then the whipped whites.

### Croquantine coconut lime crispy white

262 g Cocos Gianduja, Filling coconut	9.24oz
131 g Edelweiss 36%, White chocolate couverture, Rondo	4.62oz
196 g Croquantine, Pastry product, Croquantine	6.91oz
10 g lime zest (1 pc = 3g)	0.35oz

Warm the Gianduja and the couverture and mix. Add the croquantine, lime zest and mix.

### Banana Mango confit

255 g Mango puree without sugar, Boiron	8.99oz
123 g passion fruit puree without added sugar, Boiron	4.34oz
4 g bourbon vanilla bean (1 pc = 4g)	0.14oz
4 g fresh peppermint	0.14oz
80 g granulated sugar	2.82oz
17 g potato starch, Fecule	0.6oz
44 g Grand Marnier 40%vol.	1.55oz
50 g Gelatine mix solution	1.76oz
617 g peeled banana in cubes	21.76oz
44 g lime juice, fresh	1.55oz
320 g fresh passion fruit , drained, only seeds	11.29oz

Boil the purees with splitted vanilla pod. Add the mint and leave to infuse for 30 min. Transfer to a saucepan and add the sugar and potato starch. Bring to a boil, remove from the heat, add the liqueur, the gelatine then the diced bananas with the lime juice and the drained seeds of passion fruits.

### 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.

### Crèmeux passion fruit

168 g passion fruit puree without added sugar, Boiron	5.93oz
265 g pasteurised liquid egg	9.35oz
192 g butter	6.77oz
111 g granulated sugar	3.92oz
10 g Gelatine mix solution	0.35oz
45 g Grand Marnier 40%vol.	1.59oz
210 g heavy cream 35%	7.41oz

Heat the puree then pour over the eggs with the sugar. Boil then add the gelatin and liqueur. At 40°C / 104°F add the tempered butter. Mix then add the whipped cream.

### Mousse Gianduja Cocos

560 g Cocos Gianduja, Filling coconut	19.75oz
100 g Cacaobutter Bio, Cacao butter, Grated	3.53oz
400 g water or milk	14.11oz
8 g bourbon vanilla bean (1 pc = 4g)	0.28oz
168 g Gelatine mix solution	5.93oz
1000 g heavy cream 35%	35.27oz

Temper the gianduja and cacao butter, bring the water or milk and vanilla to 30°C / 86°F and add to the couverture. Mix briefly with a hand blender. Add the gelatine mixture and fold in the whipped cream.

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### White spraying couverture with Edelweiss 36%

250 g Edelweiss 36%, White chocolate couverture, Rondo	8.82oz
250 g Cacaobutter Bio, Cacao butter, Grated	8.82oz

Melt the couverture and add the liquid cacao butter. Mix together and strain before using. Spray at 32 - 34°C / 89.6 - 93.2°F.

### White Edelweiss ganache 36% for whipping

70 g milk 3.5%	2.47oz
16 g potato starch, Fecule	0.56oz
470 g milk 3.5%	16.58oz
300 g heavy cream 35%	10.58oz
350 g Edelweiss 36%, White chocolate couverture, Rondo	12.35oz
42 g Gelatine mix solution	1.48oz

Mix the first quantity of milk with the potato starch. Bring the second quantity of milk to the boil with the glucose syrup. Add the mixed potato starch and bring to the boil again. Gradually pour over the couverture and gelatin masse and homogenise with a hand blender. Add the cold cream and mix again. Place in the fridge for 12 hours.

### Exotic Bûche

<b>801 g Light biscuit with almond and pistachio paste</b>	<b>28.25oz</b>
<b>600 g Croquantine coconut lime crispy white</b>	<b>21.16oz</b>
<b>900 g Banana Mango confit</b>	<b>31.75oz</b>
<b>400 g Crèmeux passion fruit</b>	<b>14.11oz</b>
<b>1880 g Mousse Gianduja Cocos</b>	<b>66.32oz</b>
<b>200 g White spraying couverture with Edelweiss 36%</b>	<b>7.05oz</b>
<b>200 g White Edelweiss ganache 36% for whipping</b>	<b>7.05oz</b>
<b>500 g Cocos Gianduja, Filling coconut for Log Ends</b>	<b>17.64oz</b>
<b>50 g Edelweiss 36%, White chocolate couverture, Rondo for Log Ends</b>	<b>1.76oz</b>
<b>80 g fresh mango in small cubes</b>	<b>2.82oz</b>
<b>20 g pistachios</b>	<b>0.71oz</b>

### Sponge

Spread into a 560 x 360 mm / 22.05 x 14.17 inches steel frame and bake. Baking temperature: 220°C / 428°F Baking time: approx. 8 minutes

After baking cut in half to have 2 parts of 280 x 360 mm / 11.02 x 14.17 inches.

### Croquantine

Spread croquantine on one part of biscuit from 280 x 360 mm / 11.02 x 14.17 inches, freeze and cut into 4 strips of 70 x 240 mm / 2.76 x 9.45 inches.

### Confit

Pour directly into a 280 x 360 mm / 11.02 x 14.17 inches frame. Place the biscuit croquantine half on top, freeze and cut into 70 x 240 mm / 2.76 x 9.45 inches strips.

### Crèmeux

Pour into a 280 x 360 mm / 11.02 x 14.17 inches frame. Place another half of the sponge on top, refrigerate for 2 hours, then freeze. Cut 4 strips of 70 x 240 mm / 2.76 x 9.45 inches.

### Log Ends

Temper 500 g / 17.6 oz Gianduja (or melt it at 26 - 28°C / 78.8 - 82.4°F to avoid decrystallizing). Add tempered 50 g / 1.76 oz white couverture, spread on Silicone Decoration Mat and allow to crystallise until it has a wax like texture. Gently cut to the following demensions without damaging the silicone mat: 75 x 90 mm / 2.95 x 3.54 inches. Refrigerate and unmold. Smooth the edges if needed with the heating table.

### Finishing

Pour 350 g / 12.35 oz of mousse into a 250 x 90 x 70 mm / 9.84 x 3.54 x 2.76 inches silicone mould, smooth out. Place the crèmeux-sponge strip with crèmeux facing down, press down gently, cover with 120 g / 4.23 oz mousse and smooth down. Place the sponge-croquantine-confit strip with confit facing down, press down slightly and smooth down. Place in the fridge for 2 hours, freeze. Unmould and directly spray with the spraying couverture (40°C / 104°F), to get the velvety effect. Whip the ganache and pipe on with the the pastry nozzle "KOREA 104", decorate.

### Moulds:

Pastry Chefs Boutique  
Silicone 3D Textured Decoration Mat - 600mm x 400mm - Floral Design - TSD11

### Silikomart

Bûche 27.259.87.0060  
Size 250 x 90 h 70 mm - 9.84 x 3.54 h 2.76 inches  
Volume: 1300 ml

### Cakelicious

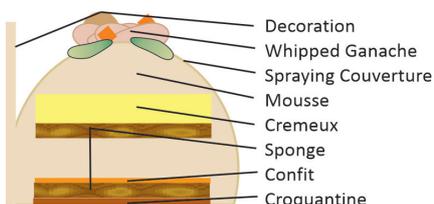
Petal nozzles No. 104

### FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
CS84	Edelweiss 36%, White chocolate couverture, Rondo
DF18	Pistacia Vera, Pistachio paste
FE98	Cocos Gianduja, Filling coconut
HA20	Croquantine, Pastry product, Croquantine

Please note: Some products are not available in all markets

### Structure



# Exotic Bûche

## Entremets



**Recipe number :** TO20207

**Description :** Exotic bûche with passion fruit flavours covered in coconut gianduja mousse on a crispy base

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	3 days	Kilocalorie (kcal)	355
Selling days	1 day	Kilojoule (kJ)	1484
Selling price		Lipids	25.3 g
Selling unit	100 g	saturated fatty acids	15.32 g
		Carbohydrates	25.36 g
		of which sugars	22.52 g
		Proteins	4.65 g
		Salt	0.11 g

### Declaration :

Sugar, **cream**, water, grated coconut, cacaobutter, banana, passion fruit purée, **eggs**, mango, **almonds**, **wheat flour**, **egg white**, **whole milk powder**, **butter**, **whole milk**, **skimmed milk powder**, coconut oil, sunflower oil, **pistachio**, Grand Marnier (Orange liqueur), edible gelatine, lime, potato starch, lime zest, vanilla, rape seed oil, illipe butter, shea butter, **soya lecithin**, peppermint leaves, butter fat, flavour, edible salt, emulsifier (sunflower lecithin), **emulsifier (soy lecithin)**, **barley malt extract dried**, **colouring**, colour (paprika extract), vanilla extract, vanilla extract Madagascar

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