

# Bûche Pear Almond with Edelweiss 36%



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

Recipe Number

TO20514

## Bûche Pear Almond with Edelweiss 36%

1125 g Almond Sable Dough	39.68oz
1695 g Almond Cream with Rum	59.79oz
1815 g Fresh pears	64.02oz
1694 g Cremeux Sao Palme 43% with milk almond gianduja	59.75oz
600 g Whipped ganache white Edelweiss 36% with Pear and Mascarpone	21.16oz
100 g Neutral Glaze	3.53oz
50 g Whipped ganache white Edelweiss 36% with Pear and Mascarpone to decor	1.76oz

7'079 g

249.7 oz

### Pear Almond Base:

- 1) Roll out the sablé dough 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.
- 2) Spread out the almond cream on the sablé. Peel and cut the pears in cubes, spread over the almond cream, smooth out and bake. Then leave to cool completely.

### Baking temperature:

180°C / 356°F, deck oven, fan open

### Bakingtime:

approx. 50 min.

### 3) Cremeux Gianduja:

Pour the cremeux over the tart base, smooth out and freeze. Cut stripes of 6 x 60

cm / 2.36 x 23.62 in, keep for assembly.

### Assembly:

4) Whip the pear ganache until smooth. In a 8 x 4 x 60 cm / 3.15 x 1.57 x 23.62 in frame, add the insert in the middle (with the cremeux facing up) and poach the ganache. Smooth out at the height of the frame and freeze.

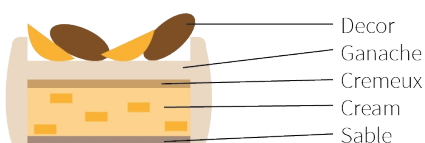
### Finishing:

4) Unmold, cut the desired length and decorate with the whipped ganache, using a spatula on both sides, keep in the freezer.  
5) Heat the neutral glaze, put in a spraying gun and spray the bûche.

### Decoration:

Decorate as desired using chocolate decoration and fresh pears. Make sure to protect the pears with lemon juice and neutral glaze to keep the color all day long.

### Assembly



## 1 — Almond Sable Dough

# TG40040

343 g Butter	12.1oz
165 g Granulated sugar	5.82oz
2.2 g Salt	0.08oz
2.8 g Bourbon vanilla bean (4g/pc)	0.1oz
103 g Fresh eggs	3.63oz
412 g Pastry flour type 400	14.53oz
97 g Almonds peeled, ground	3.42oz

1'125 g

39.69 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.

## 2 — Almond Cream with Rum

# MA20218

314 g Butter	11.08oz
314 g Icing sugar	11.08oz
314 g Almonds peeled, ground	11.08oz
376 g Pasteurised liquid egg	13.26oz
63 g Felchlin Vanilla cream powder	2.22oz
32 g Rum 40% vol.	1.13oz
283 g Heavy cream 35%	9.98oz

1'696 g

59.82 oz

Beat the butter to have a creamy texture. Add (in this order) the icing sugar, the grounded almonds, the tempered eggs,

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the vanilla cream powder, the rum and finish with the tempered liquid cream.

## 3 — Cremeux Sao Palme 43% with milk almond gianduja

#CM10302

908 g Heavy cream 35%	32.03oz
232 g Past. liquid egg yolk	8.18oz
130 g Granulated sugar	4.59oz
291 g Felchlin Gianduja M Intenso Amande	10.26oz
132 g Felchlin Sao Palme 68%	4.66oz

**1'693 g**

**59.72 oz**

Bring the cream to the boil. Mix the egg yolks and sugar. Add the hot cream and cook at 83°C / 181.4°F. Pour over the couverture and gianduja and stir until smooth, emulsify with a hand blender.

## 4 — Whipped ganache white Edelweiss 36% with Pear and Mascarpone

#GA10550

57 g Milk 3.5%	2.01oz
23 g Glucose syrup DE 41-46	0.81oz
23 g Invert sugar	0.81oz
113 g Felchlin Edelweiss 36%	3.99oz
189 g Mascarpone cheese	6.67oz
170 g Heavy cream 35%	6oz
75 g Pear purée without added sugar, Boiron	2.65oz

**650 g**

**22.93 oz**

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

## 5 — Neutral Glaze

#GS10172

282 g Water	9.95oz
9.4 g Pectin X58	0.33oz
0.5 g Carrageenan	0.02oz
141 g Granulated sugar	4.97oz
282 g Glucose syrup DE 41-46	9.95oz
282 g Granulated sugar	9.95oz
3.3 g Citric acid 1:1	0.12oz

**1'000 g**

**35.28 oz**

Heat the water until lukewarm. Mix the pectin, carrageenan, and sugar, then whisk into the water. Bring to a boil once. Add the warm glucose syrup, then add the granulated sugar. Bring back to a boil. Add the acid mixture, strain, and allow to cool. Use warm with a spray gun.

### Felchlin Products

CP74	Gianduja M Intenso Amande Gianduja almond Bar
CR27	Sao Palme 68% Dark chocolate couverture Rondo
CS84	Edelweiss 36% White chocolate couverture Rondo
UE05	Vanilla cream powder, Custard powder with vanilla, Warm

Note: Not all products are available in all markets