

Bûche Maracaibo with Yuzu



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

Recipe Number TO20513

Bûche Maracaibo with Yuzu

650 g Sponge with cocoa powder	22.93oz
400 g Lemon, Pear and Yuzu Confit	14.11oz
615 g Whipped ganache dark with Maracaibo 65% and 88%	21.69oz
15 g Sesame seeds roasted	0.53oz
500 g Glaze Croquantine Dark Chocolate with Sesame	17.64oz
70 g Whipped ganache dark with Maracaibo 65% and 88%	2.47oz

2'250 g 79.37 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

Assembly:

3) Spread the yuzu 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 roasted sesam on the surface and roll tight, freeze.

Finishing:

Cut the bûche the desired length, 5) heat the Croquantine at 40°C and dip the

bûche until half height from the bottomsite.
4) Decorate with the whipped ganache, using a St-Honoré nozzle. Decorate with chocolate and sesame.

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 — Gelatine mix solution

#AS20003	
145 g Gelatine powder (200 Bloom)	5.11oz
855 g Water	30.16oz
1'000 g	35.27 oz

Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

3 — Lemon, Pear and Yuzu Confit

#SK10180	
148 g Lemon purée without added sugar, Boiron	5.22oz
50 g Yuzu purée without added sugar, Boiron	1.76oz
88 g Pear purée without added sugar, Boiron	3.1oz
54 g Glucose powder 38 DE	1.9oz
50 g Granulated sugar	1.76oz
5 g Pectin NH	0.18oz
5.2 g Gelatine mix solution	0.18oz

400 g 14.12 oz

Heat the purees. At 40°C / 104°F, add glucose powder and whisk. Mix the pectine with the sugar and add at 50°C / 122°F. Heat up to 85°C / 185°F and keep this temperature for 1 minute. Remove from the fire and add the gelatine mass. Cool down quickly to 4°C / 39.2°F. Mix until smooth before using.

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4 — Whipped ganache dark with Maracaibo 65% and 88%

#GA10549

140 g Heavy cream 35%	4.94oz
46 g Milk 3.5%	1.62oz
31 g Glucose syrup DE 41-46	1.09oz
84 g Felchlin Maracaibo Clasificado 65%	2.96oz
28 g Felchlin Maracaibo 88%	0.99oz
24 g Gelatine mix solution	0.85oz
331 g Heavy cream 35%	11.68oz
684 g	24.13 oz

Bring the cream, milk and glucose to a boil. Add the gelatine mass and make a nice ganache with the couvertures, mix with a hand blender. Add the second part of cream, mix well using a hand blender to homogenise. Cool down and leave in the fridge for 1 night before whipping. Whip smooth, use.

5 — Glaze Croquantine Dark Chocolate with Sesame

#CS30543

192 g Felchlin Gianduja D Intenso Noisette	6.77oz
61 g Sesame seeds roasted	2.15oz
53 g Felchlin Croquantine	1.87oz
45 g Felchlin Praline Paste 1:1	1.59oz
8 g Sesampaste, Tahina	0.28oz
1.5 g Fleur de sel	0.05oz
1.5 g Lemon zest (5g/lemon)	0.05oz
61 g Felchlin Maracaibo Clasificado 65%	2.15oz
78 g Grapeseed oil	2.75oz
501 g	17.67 oz

Melt the gianduja at 28°C / 82.4°F and mix with all the remaining ingredients except the couverture. Add the tempered couverture and finish with the oil. Use at 40°C.

Felchlin Products

CO88	Maracaibo 88% Dark chocolate couverture Rondo
CP83	Gianduja D Intenso Noisette Gianduja hazelnut Bar
CU08	Maracaibo Clasificado 65% Dark chocolate couverture Rondo
DC46	Praline Paste 1:1 Praline Paste Hazelnut
HA01	Cacao powder 20-22% Cacao powder
HA20	Croquantine Pastry product Croquantine

Note: Not all products are available in all markets