

# Bûche Cacao fruit and chestnut

## Entremets



<b>RECIPE QUANTITY</b>	10	pieces of 24 cm / 9.45 inches	<b>RECIPE NUMBER</b>	TO30044
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### Mousse Chocolat Fruit de cacao

420 g granulated sugar	14.82oz
160 g water	5.64oz
280 g past. liquid egg yolk	9.88oz
280 g pasteurised liquid egg	9.88oz
880 g Cacao Fruit Couverture, Dark chocolate couverture with cacao juice concentrate, Rondo	31.04oz
1800 g heavy cream 35% whipped	63.49oz
200 g Gelatine mix solution	7.05oz

Sugar and water cook to 118°C / 244.4°F, pour into the egg mixture. Whip with a mixer to a pâte à bombe. Melt couverture at 50°C / 122°F, add 1/3 of the cream to the tempered couverture to make a ganache. Mix melted gelatine mixture with some pâte à bombe using a whisk and add to 1/3 of the pâte à bombe, then gently fold in the rest of the pâte à bombe. Gently fold in of the whipped cream.

### 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.

### Mousse chestnut

900 g chestnut paste	31.75oz
380 g chestnut cream	13.4oz
45 g lemon juice fresh	1.59oz
140 g Gelatine mix solution	4.94oz
1000 g heavy cream 35% whipped	35.27oz
215 g fresh egg whites	7.58oz
380 g granulated sugar	13.4oz
90 g water	3.17oz
400 g chestnut/marron glacé cubes	14.11oz

Sugar and water boil to 118°C / 244.4°F. Whip the egg whites to a creamy Italian Meringue, cool with a mixer. Mix the chestnut puree, chestnut cream and lemon juice at room temperature. Melt the gelatine mixture and mixing in some of chestnut mixture. Add one quarter of the whipped cream into the chestnut mixture and mix in well. Mix the remaining cream with the Italian Meringue and then gently mix in with the chestnut mixture.

### Dark chocolate butter crumble with almonds and brown sugar

200 g butter	7.05oz
240 g raw cane sugar fine	8.47oz
150 g Cacao Fruit Couverture, Dark chocolate couverture with cacao juice concentrate, Rondo	5.29oz
217 g pastry flour type 550	7.65oz
85 g cornmeal	3oz
105 g almonds peeled, ground	3.7oz
3 g fleur de sel	0.11oz

Whip the butter and sugar until creamy. Add the liquid couverture. Mix the flour, corn meal, almonds and fleur de sel and add to the mixture. Knead briefly to form a crumble dough, chill and bake.

### Baking temperature

145°C / 293°F fan oven  
165°C / 329°F deck oven

### Baking time

approx. 20 minutes

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### Chocolate sponge with fruit de cacao couverture

245 g fresh eggs	8.64oz
100 g fresh egg yolks	3.53oz
130 g invert sugar	4.59oz
65 g glucose syrup DE 41-46	2.29oz
200 g heavy cream 35%	7.05oz
190 g Cacao Fruit Couverture, Dark chocolate couverture with cacao juice concentrate, Rondo	6.7oz
70 g pastry flour type 550	2.47oz

Whip the eggs, egg yolks, invert sugar and glucose over a bain-marie at 60°C / 140°F, beat cold in the machine. Bring the cream to the boil and use the couverture to make a ganache. Temperature of ganache at 40°C / 104°F, mix one third of the egg mass with the ganache, fold in the remaining egg mass and flour.

Yields a Flexipanmat  
60 x 40 cm / 23.62 x 15.74 inches.

Sprinkle with 500 g / 17.64 oz Cacao Fruit streusel before baking.

#### Baking temperature

200°C / 392°F

#### Baking time

approx. 15 minutes

### Cacao fruit jelly with gelatine

100 g granulated sugar	3.53oz
40 g inulin in cold	1.41oz
15 g pectin X58	0.53oz
800 g Koa Cocoa Fruit Juice, Cocoa (Theobroma cacao L.) pulp juice	28.22oz
45 g Gelatine mix solution	1.59oz

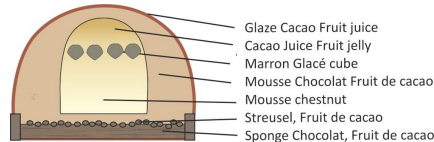
Mix the sugar, the inulin and pectin. Warm the Juice to 40°C / 104°F. Add the dry ingredients and bring to the boil. Add the Gelatine mix and use.

### Glaze Cacao Fruit juice

160 g Koa Cocoa Fruit Juice, Cocoa (Theobroma cacao L.) pulp juice	5.64oz
4 g locust bean gum flour	0.14oz
240 g glucose syrup DE 41-46	8.47oz
200 g inulin in cold	7.05oz
26 g pectin X58	0.92oz
490 g water	17.28oz
600 g Koa Cocoa Fruit Juice, Cocoa (Theobroma cacao L.) pulp juice	21.16oz
80 g Gelatine mix solution	2.82oz
280 g Cacao Fruit Couverture, Dark chocolate couverture with cacao juice concentrate, Rondo	9.88oz

Boil carob bean gum with the first amount of juice. Mix inulin and pectin with water. Add the second amount of juice and glucose and boil to 80°C / 176°F, with carob bean gum / juice, bring everything to the boil. Add the gelatine mixture and leave to infuse briefly. Skim off the foam, stir in the couverture, sieve, cover with foil and chill for at least 24 hours. Before use, temper to 26°C / 78.8°F and homogenise with a hand blender.

#### Structure



### Bûche Cacao fruit and chestnut

<b>4020 g Mousse Chocolat Fruit de cacao</b>	<b>141.8oz</b>
<b>3150 g Mousse chestnut</b>	<b>111.11oz</b>
<b>1000 g Dark chocolate butter crumble with almonds and brown sugar</b>	<b>35.27oz</b>
<b>1000 g Chocolate sponge with fruit de cacao couverture</b>	<b>35.27oz</b>
<b>630 g Cacao fruit jelly with gelatine</b>	<b>22.22oz</b>
<b>2080 g Glaze Cacao Fruit juice</b>	<b>73.37oz</b>
<b>1000 g chestnut/marron glacé Cube</b>	<b>35.27oz</b>

### Cacao Juice Fruit jelly

Pour 110 g / 3.88 oz into a 5 x 49 cm / 1.97 x 19.29 inches half-round buche mould. Cool to 4°C / 39.2°F, then freeze.

#### Finishing

Fill 100 g / 3.53 oz drained chestnut cubes on to the jelly. Pipe the Mousse Marron up to the edge, smooth out and freeze. Pipe Cacao Fruit Mousse into the mold an 8 x 50 cm / 3.15 x 19.96 inches textured wooden bûche. Insert the cut frozen jelly strip. Then some fill in Cacao Fruit Couverture Mousse, smooth the edges with a spatula and spread the Streusel, Fruit de cacao directly over the mousse. Freeze. Cut the Cacao Fruit Sponge to the desired size, remove the bûche from the mould and place on the sponge. Heat the glaze to 26°C / 78.8°F and glaze the bûche. Decorate with couverture decor and chestnuts and serve.

#### FELCHLIN PRODUCTS

CV15	Cacao Fruit Couverture, Dark chocolate couverture with cacao juice concentrate, Rondo
HA90	Koa Cocoa Fruit Juice, Cocoa (Theobroma cacao L.) pulp juice

Please note: Some products are not available in all markets

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## Entremets



**Recipe number :** TO30044

**Description :** Chocolate and chestnut mousses, crumble and chocolate biscuit, gelée de jus de fruits de cacao with marrons glacés

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	2 days	Kilocalorie (kcal)	282
Selling days	1 day	Kilojoule (kJ)	1178
Selling price		Lipids	16.12 g
Selling unit	100 g	saturated fatty acids	8.94 g
		Carbohydrates	27.62 g
		of which sugars	19.7 g
		Proteins	4.05 g
		Salt	0.08 g

### Declaration :

**Cream**, water, cacao fruit juice, cacao kernel, sugar, chestnut 6% (sweet chestnuts), chestnut preparation (chestnuts, Zucker, Wasser), **eggs**, **egg yolk**, cacao fruit juice concentrate, chestnuts 76%, sugar, glucose syrup, preservative (potassium sorbate), glucose syrup (wheat glucose), **wheat flour**, raw cane sugar, inulin, **butter**, **egg white**, invert sugar, **almonds**, corn flour, edible gelatine, lemon juice, gelling agent (pectin), diphosphate, calcium phosphate, vanilla, thickening agent (locust bean gum), fleur de sel (sea salt)

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