

# Bûche d'automne

A bûche in the classic shape, the ultimate pastry for the holidays. A fresh combination of pear, mandarin and chestnut, supplemented with the creamy full taste of chocolate. The decorations have an appropriate function for presenting the taste and theme around the holidays. Recipe serving suggestion: 3 cakes for 18 people.



## Recipe

### Almond shortbread

|               |             |
|---------------|-------------|
| Butter 84%    | 185g        |
| Icing sugar   | 140g        |
| Ground almond | 45g         |
| Mandarin zest | 4g          |
| Salt          | 3g          |
| Whole eggs    | 75g         |
| Flour T55     | 90g         |
| Flour T55     | 265g        |
| <b>Totaal</b> | <b>807g</b> |

### Almond shortbread

- Combine together the first 7 ingredients to a smooth textured dough kneading to a minimum.
- Add in the remaining flour and set aside in the refrigerator overnight.
- Roll out and bake at 160°C.

### Chestnut Frangipani

|                         |              |
|-------------------------|--------------|
| Butter 84%              | 370g         |
| Chestnut flour          | 140g         |
| Ground almond           | 185g         |
| Icing sugar             | 230g         |
| Whole eggs              | 185g         |
| Candied chestnut pieces | 90g          |
| <b>Totaal</b>           | <b>1200g</b> |

### Chestnut Frangipani

- Mix the almonds with the softened butter and icing sugar. Add in the eggs one by one.
- Add in the chestnut flour.
- Stir in the candied chestnut pieces and set aside in the refrigerator or use immediately.

## Chestnut cremeux

|                    |              |
|--------------------|--------------|
| Whipping cream 35% | 465g         |
| Milk               | 350g         |
| Sugar              | 185g         |
| Egg yolks          | 140g         |
| Starch             | 35g          |
| Gelatine sheets    | 23g          |
| Chestnut puree     | 580g         |
| Chestnut spread    | 290g         |
| Butter 84%         | 230g         |
| <b>Totaal</b>      | <b>2298g</b> |

## Chestnut cremeux

- Bring the milk and cream to the boil, pour on the egg yolks mixed with the sugar and starch beforehand.
- Bring to the boil, stir in the soaked gelatine and the puree and spread of chestnut.
- Mix with a hand blender and add in the butter when at 40°C.

## Pear confit

|                           |              |
|---------------------------|--------------|
| Pear pulp                 | 1190g        |
| Victoria pear cubes       | 460g         |
| Glucose                   | 230g         |
| NH pectin                 | 37g          |
| Sugar                     | 180g         |
| Speculaas dutch spice mix | 8g           |
| <b>Totaal</b>             | <b>2105g</b> |

## Pear confit

- Dice the pear in cubes, heat the pear pulp with the glucose to 40°C, stir in the pectin mixed with the caster sugar followed by the pear cubes.
- Bring to the boil at add and set aside in the refrigerator.

## Custard caramel Bases mousse

|                     |              |
|---------------------|--------------|
| Whipping cream 35%  | 470g         |
| Milk                | 470g         |
| Egg yolks           | 185g         |
| Sugar               | 95g          |
| Custard base        | 1120g        |
| COUVERTURE MILK 36% | 1700g        |
| Gelatine sheets     | 9g           |
| Whipping cream 35%  | 1680g        |
| <b>Totaal</b>       | <b>5729g</b> |

## Custard caramel Bases mousse

- Bring the milk and cream to the boil, pour on the egg yolks mixed with the sugar beforehand.
- Cook to 84/85°C, strain through, chill down quickly or use immediately.
- Soak the gelatine in a large volume of water and drain out. Stir in the hot custard and make an emulsion with the melted chocolate stirring in the centre to a smooth and elastic texture.
- Mix with a hand blender to smooth the texture making sure not to incorporate any air bubbles. The temperature of the ganache should be between 40/45°C.
- Fold in the supple whipped cream and pour.

## Gianduja dark chocolate glaze

|                            |              |
|----------------------------|--------------|
| Whipping cream 35%         | 400g         |
| Stock syrup 30°B           | 95g          |
| Glucose                    | 65g          |
| COUVERTURE DARK 70%        | 175g         |
| GIANDUJA HAZELNUT MILK 36% | 400g         |
| Grapeseeds oil             | 55g          |
| <b>Totaal</b>              | <b>1190g</b> |

## Gianduja dark chocolate glaze

- Bring the cream to the boil with the syrup and glucose.
- Melt the Gianduja and couverture together, add in the oil.
- Gradually pour the hot liquid on the couverture stirring in the centre to a smooth and elastic texture.
- Mix with a hand blender to smooth the texture and remove any bubbles.
- Allow to crystallise in the refrigerator and use at 35°C.

## Gold sparkling solution

|                       |            |
|-----------------------|------------|
| Gold sparkling powder | 25g        |
| Alcohol 70°           | 10g        |
| <b>Totaal</b>         | <b>35g</b> |

## Gold sparkling solution

- Mix the ingredients and keep in airtight bottle.

## Assembly, layout and finishing

- Roll out the shortbread to 3.5 mm thick, bake in a frame of 40 x 60 cm sat on a silicon mat and bake for about 15 minutes to golden brown.
- Spread the Frangipani on the shortbread and bake at 170°C for a further 15 minutes.
- Allow to cool down and cut in strips of 7 cm wide by 52 cm long.
- Pipe 400 g of pear confit on the sponge strips, set aside for a few minutes in the freezer and pipe 450 g of cremeux using a pastry bag fitted with a 11 mm nozzle. Set aside in the freezer.
- Make the mousse and pour 900 g per Yule log mould.
- Centre the frozen inserts and freeze.
  
- Remove the Yule logs from the moulds, get the Gianduja glaze ready and finish the Yule logs.>Spray the gold solution on plastic sheets and leave to dry.
- Stripe with a brush and spread some tempered dark couverture.
- Place a second sheet on top and thin the chocolate with a rolling pin pushing towards the edge.
- Allow to crystallise for a few hours. Decorate with a few candied chestnut pieces and Dobla chocolate decorations. (Chocolate star anis, Chocolate cinammon, Chocolate Vannila pod, Geometric animals)

**Enjoy this exciting recipe.**

## Featured Product(s)



**Geometric  
animals**



**Chocolate star  
anise**



**Chocolate  
cinnamon**



**Chocolate  
vanilla pod**