



# BÛCHE D'AUTUMN

👤 Intermediate level

WinterWonderland 2021 special recipe.

## ALMOND PASTRY

### TOP FROLLA

unsalted butter 82% fat  
eggs  
almond flour  
caster sugar  
salt

1400g  
350g  
250g  
150g  
125g  
5g

Mix all ingredients in a stand mixer fitted with paddle attachment.

Stand the mixture between 2 sheets of baking paper, roll it reaching a thickness of 3 mm and place in the refrigerator.

Once the dough has cooled down, print rectangles of the same size as the cake and bake in the oven at 180 ° C on micro-perforated mats.

Once cooked and cooled, sprinkle with a light layer of slightly heated PRALIN DELICRISP CARAMEL FLEUR DE SEL.

## CHESTNUT FRANGIPANE

unsalted butter 82% fat  
chestnut flour  
almond flour  
confectioner's sugar  
eggs

370g  
140g  
185g  
230g  
185g  
90g

Beat butter with icing sugar and almond flour.

Combine eggs one at a time.

Add chestnut flour mixing on low speed.

Gently combine marron glacé.

Spread into an 8mm thick mold or pan and bake at 170 ° C for about 15-20 min.

Once cooled down, cut into rectangles of the same size of the insert mold.

## CREAM WITH CHESTNUTS

liquid cream 35% fat  
milk 3.5% fat  
caster sugar  
egg yolk  
LILLY NEUTRO  
chestnut purée  
RENO CONCERTO CIOCCOLATO  
BIANCO 31,4%

100g  
100g  
10g  
40g  
20g  
300g  
150g

Mix egg yolk with sugar and, separately, bring the liquids to a boil.  
Pour the liquids over the yolk and cook until the final temperature of 82 ° C.  
Dissolve LILLY NEUTRO in the still hot custard and emulsify with an immersion mixer.  
Add the chestnut puree and finally the RENO CONCERTO BIANCO 25.50%, always continuing to emulsify.

## JELLIED PEAR

### FRUTTIDOR PERA

pear purée  
water

### LILLY NEUTRO

spices

200g  
50g  
100g  
4g

Mix hot water with LILLY NEUTRO, add spices, FRUTTIDOR and pear pulp.  
Pour the mixture into 2cm diameter cylinder insert molds.  
Place in the blast chiller.

## MILK AND CARAMEL MOUSSE

RENO CONCERTO CIOCCOLATO  
LACTEE CARAMEL  
liquid cream 35% fat  
water  
liquid cream 35% fat  
water  
LILLY NEUTRO

400g  
130g  
130g  
400g  
70g  
70g

Melt the chocolate at 45 ° C.  
Warm the liquids (1) to about 20 ° C  
Add the chocolate and mix well with a whisk or immersion mixer to create a smooth ganache.  
Separately, whip the cream (2) with LILLY NEUTRO and water (2).  
Add the cream to the ganache (which must have a temperature of 25-30 ° C) twice and mix gently with a whisk or rubber spatula according to the consistency you want to obtain.

## GIANDUIA GLAZE

water  
SINFONIA CIOCCOLATO GIANDUIA  
FONDENTE  
MIRROR NEUTRAL

150g  
300g  
225g

Combine water and MIRROR and bring to a slight boil.  
Add chocolate and mix with an immersion blender.  
Leave to crystallize in the refrigerator for at least 4 hours. Heat the mixture to 35-40 ° C and glaze the buche, which must be at a temperature of -18 / -20 ° C.

## FINAL COMPOSITION

### INSERT:

Prepare the insert in the silicon stamp (like Pavoni KE011) pouring the cream. Place the frozen gelée and close it with the previously baked fragipane.

Place in the blast chiller to remove everything from the stamp.

### CAKE:

Half-fill the stamp with milk caramel mousse, put the insert, and close it with a layer of almond pastry.

Put in the blast chiller.

Remove the dessert from the stamp and glaze it with the mirror glaze.

Before serving, cut the borders to show the layers.

Decorate with DOBLA decorations.



Extraordinary  
made simple.