



BÛCHE D'AUTUMN

👤 Intermediate level

WinterWonderland 2021 special recipe.

ALMOND PASTRY

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat
eggs
almond flour
caster sugar
salt

PREPARATION

1400g Mix all ingredients in a stand mixer fitted with paddle attachment.
350g Stand the mixture between 2 sheets of baking paper, roll it reaching a
250g thickness of 3 mm and place in the refrigerator.
150g Once the dough has cooled down, print rectangles of the same size as the
125g cake and bake in the oven at 180 ° C on micro-perforated mats.
5g Once cooked and cooled, sprinkle with a light layer of slightly heated PRALIN
DELICRISP CARAMEL FLEUR DE SEL.

CHESTNUT FRANGIPANE

INGREDIENTS

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

PREPARATION

370g Beat butter with icing sugar and almond flour.
140g Combine eggs one at a time.
185g Add chestnut flour mixing on low speed.
230g Gently combine marron glacé.
185g Spread into an 8mm thick mold or pan and bake at 170 ° C for about 15-20
90g min.
Once cooled down, cut into rectangles of the same size of the insert mold.

CREAM WITH CHESTNUTS

INGREDIENTS

liquid cream 35% fat

milk 3.5% fat

caster sugar

egg yolk

LILLY NEUTRO

chestnut purée

RENO CONCERTO CIOCCOLATO BIANCO 31,4%

PREPARATION

100g Mix egg yolk with sugar and, separately, bring the liquids to a boil.

100g Pour the liquids over the yolk and cook until the final temperature of 82 ° C.

10g Dissolve LILLY NEUTRO in the still hot custard and emulsify with an immersion mixer.

40g Add the chestnut puree and finally the RENO CONCERTO BIANCO 25.50%,
20g always continuing to emulsify.

300g

150g

JELLIED PEAR

INGREDIENTS

FRUTTIDOR PERA

pear purée

water

LILLY NEUTRO

spices

PREPARATION

Mix hot water with LILLY NEUTRO, add spices, FRUTTIDOR and pear pulp.

200g Pour the mixture into 2cm diameter cylinder insert molds.

50g Place in the blast chiller.

100g

4g

MILK AND CARAMEL MOUSSE

INGREDIENTS

RENO CONCERTO CIOCCOLATO LACTEE CARAMEL

liquid cream 35% fat

water

liquid cream 35% fat

water

LILLY NEUTRO

PREPARATION

400g Melt the chocolate at 45 ° C.

130g Warm the liquids (1) to about 20 ° C

130g Add the chocolate and mix well with a whisk or immersion mixer to create a smooth ganache.

400g Separately, whip the cream (2) with LILLY NEUTRO and water (2).

70g Add the cream to the ganache (which must have a temperature of 25-30 ° C)
70g twice and mix gently with a whisk or rubber spatula according to the consistency you want to obtain.

GIANDUIA GLAZE

INGREDIENTS

water

SINFONIA CIOCCOLATO GIANDUIA FONDENTE

MIRROR NEUTRAL

PREPARATION

150g Combine water and MIRROR and bring to a slight boil. Add chocolate and

300g 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

225g 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.