



## BÛCHE D'AUTUMN

WINTERWONDERLAND 2021 SPECIAL RECIPE.

DIFFICULTY LEVEL



### ALMOND PASTRY

#### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT  
EGGS  
ALMOND FLOUR  
CASTER SUGAR  
SALT

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

#### PREPARATION

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

#### INGREDIENTS

UNSALTED BUTTER 82% FAT  
CHESTNUT FLOUR  
ALMOND FLOUR  
CONFECTIONER'S SUGAR  
EGGS

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

#### PREPARATION

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

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### INGREDIENTS

LIQUID CREAM 35% FAT	g 100
MILK 3.5% FAT	g 100
CASTER SUGAR	g 10
EGG YOLK	g 40
LILLY NEUTRO	g 20
CHESTNUT PURÉE	g 300
RENO CONCERTO CIOCCOLATO BIANCO 31,4%	g 150

### PREPARATION

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

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### INGREDIENTS

FRUTTIDOR PERA	g
PEAR PURÉE	g 200
WATER	g 50
LILLY NEUTRO	g 100
SPICES	g 4

### PREPARATION

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

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### INGREDIENTS

RENO CONCERTO CIOCCOLATO LACTEE CARAMEL	g 400
LIQUID CREAM 35% FAT	g 130
WATER	g 130
LIQUID CREAM 35% FAT	g 400
WATER	g 70
LILLY NEUTRO	g 70

### PREPARATION

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

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### INGREDIENTS

WATER	g 150
SINFONIA CIOCCOLATO GIANDUIA FONDENTE	g 300
MIRROR NEUTRAL	g 225

### PREPARATION

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.