

JULIEN PERRINET

MONT BLANC CHESTNUT AND MANDARIN LOG

Recipe makes 1 log

Ingredients

CHESTNUT CREAM
936 g chestnut paste
312 g chestnut cream
12 g Madagascar Bourbon vanilla extract with seeds
312 g crème au beurre

MANDARIN JAM
1600 g mandarin puree
400 g mango puree
22 g Madagascar Bourbon vanilla extract with seeds
16 pcs star anis
48 g pectin NH
405 g light brown sugar

CHESTNUT SPONGE
540 g eggs
112 g sugar
900 g chestnut paste
450 g butter
240 g flour
12 g baking powder
18 g Madagascar Bourbon vanilla extract with seeds
60 g rum
60 g macadamia nuts (roasted)

CHESTNUT MOUSSE
600 g milk
320 g egg yolk
100 g sugar
264 g hydrated gelatine
1960 g chestnut paste
1950 g whipped cream
6 rum "bouchons"
25 g Madagascar Bourbon vanilla extract with seeds

PARMESAN SABLE
487 g butter
225 g icing sugar
150 g butter
14 g Madagascar Bourbon vanilla extract with seeds
112 g egg yolk
750 g pastry flour
75 g parmesan cheese powder
9 g salt

VANILLA CREAM
440 g milk
440 g whipping cream
280 g egg yolk
90 g sugar
1 Madagascar Bourbon vanilla bean
440 g white chocolate
60 g hydrated gelatine

Preparation

CHESTNUT CREAM
Soften the chestnut paste.
Slowly add the chestnut cream, followed by the creamy crème au beurre and the vanilla extract.
Leave to rest.
Then before using, adjust to the desired texture.

MANDARIN JAM
Boil the puree and add the vanilla extract.
Infuse the star anise for 10 minutes.
Mix the pectin and sugar thoroughly.
Cook together at 103°C.
Pour into the mould.

CHESTNUT SPONGE
In a "KitchenAid" mixer, beat the eggs with the sugar.
Mix in the chestnut paste and melted butter.
Add the flour, baking powder, then add the beaten eggs.
Bake a 170°C for 12-15 minutes.

CHESTNUT MOUSSE
Heat the milk with the vanilla extract.
Mix the egg yolk and sugar together, and make a custard.
Cook at 85°C.
Add the hydrated gelatine, then pour onto the chestnut paste.
Add the rum, and then incorporate the whipped cream.
Pour into the mould immediately.

PARMESAN SABLE
Soften the butter.
Add the icing sugar, the second quantity of butter, then eggs a little at a time, and lastly the flour and parmesan powder.
Bake at 165°C on a Silpat® for 8-10 mins.
Cut into 6.5cm x 7.5cm squares.

VANILLA CREAM
Infuse the milk and cream with the vanilla bean.
Add the sugar and the egg yolks, then cook at 85°C.
Add the hydrated gelatine and the white chocolate.
Mix well.
Pour into a suitable mould.

Associated products



BEANS
MADAGASCAR
BOURBON VANILLA

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