TRISTAN ROUSSELOT

GINGERBREAD SPICES & COFFEE YULE LOG

Ingredients

COFFEE-FLAVOURED CRUNCH
457 g Sweet shortcrust pastry
114 g Blonde chocolate
57 g Fusion Coffee from Brazil - Prova Gourmet
114 g All-butter feuilletine flake
57 g Brown sugar

ALMOND PRALINE
198 g Sugar
297 g Unblanched almond
5 g Fleur de sel

SPICED SOFT CARAMEL
361 g Whipping cream (35% fat)
175 g Sugar
122 g Glucose syrup
4 g Gingerbread spice blend
1 g Fleur de sel
35 g Milk chocolate couverture (38% cocoa)
24 g Cocoa butter
79 g Butter

SPICED SPONGE CAKE
173 g Blanched ground almond
12 g Gingerbread spice blend
173 g Icing sugar
207 g Whole egg
48 g Strong white flour (T55)
152 g Egg white
35 g Sugar

COFFEE MOUSSE
163 g Whipping cream (35% fat)
163 g Pasteurised whole milk
63 g Egg yolk
38 g Hydrated gelatine
90 g White chocolate (28% cocoa)
30 g Pur Arabica Colombian coffee extract - Prova Gourmet
452 g Whipping cream (35% fat)

COFFEE-FLAVOUR MIRROR GLAZE
50 g water
10 g fish gelatine powder
125 g sugar
156 g glucose syrup
93 g water
19 g Pur Arabica Colombian coffee extract - Prova Gourmet
125 g Sweetened condensed whole milk
187 g Blonde chocolate
31 g Fusion Coffee from Brazil - Prova Gourmet
187 g Neutral glaze
19 g Water

DECORATION
200 g Blonde couverture chocolate
200 g Dark couverture chocolate (70% cocoa)
5 g Gold leaf

Preparation

COFFEE-FLAVOURED CRUNCH
Pulse the sweet shortcrust pastry in a food processor until fine crumbs form, melt the blonde chocolate and Fusion, then mix all of the ingredients together. Place 70 g of the mixture into cloud shaped silicone-coated moulds, then tap down. Freeze, then delicately remove the moulds.

ALMOND PRALINE
Roast the almonds in a fan-assisted oven at 160°C for 20 minutes, then leave to cool. Make a dark caramel with the sugar, then pour it over the almonds and fleur de sel. Allow to cool, then blend the praline in a food processor, without heating it. Transfer to a piping bag. Pipe the almond praline onto the coffee crunch.

SPICED SOFT CARAMEL
Cook the sugar until you obtain a dry caramel. Deglaze with the boiling cream, glucose, spices and fleur de sel mixture. Heat the mixture again to 104°C. At 60°C, add the milk chocolate couverture and cocoa butter. Blend. At 40°C, add the unsalted butter and blend. Set aside at 4°C for 48 hours before use.

SPICED SPONGE CAKE
Emulsify the ground almonds, spices and sifted icing sugar with the whole eggs. Add the sifted flour. Whisk the egg whites to a meringue and stiffen with the caster sugar, then fold the meringue into the mixture. Line a 40 x 60 cm mould with baking paper, and pour in the sponge batter. 800 g per sheet. Bake at 180°C for 10 minutes. Cut out circles of 6 cm in diameter and 4 cm in diameter.

COFFEE MOUSSE
In a saucepan, heat the cream and milk. Make a crème anglaise with the egg yolks. Incorporate the hydrated gelatine and white chocolate, followed by the Colombian coffee extract. Mix, then chill in the refrigerator to 21°C. In the bowl of a mixer fitted with a whisk, whip the remaining cream. Gently fold the whipped cream into the crème anglaise. In pebble molds with a diameter of 6.5 cm and a height of 3 cm, and molds with a diameter of 4.5 cm and a height of 2 cm to one third full, line, then pipe in caramel, place the sponge cake and smooth to fill the moulds. Also pipe beads of mousse into the silicone mould. Leave to set for 1 hour in the refrigerator, then freeze, and unmould.

COFFEE-FLAVOUR MIRROR GLAZE
Mix the gelatine powder with the first quantity of water, and leave to soak for 20 minutes. Heat the second quantity of water together with the sugar and glucose in a saucepan to 104°C. Pour onto the sweetened condensed milk, Colombian coffee extract and hydrated gelatine, then mix without incorporating any air bubbles. Add the melted cocoa butter and blonde chocolate a little at a time, then mix without incorporating any air bubbles. Boil the third quantity of water and neutral glaze, then add the rest of the mixture, and mix without incorporating any air bubbles. Chill overnight. Heat, then mix again, without incorporating any air bubbles. Use at 30°C to 32°C approx. Dip the three sizes of coffee entremets, then arrange them on top of the praline crunch base.

DECORATION
Temper the blonde chocolate couverture and dark chocolate couverture. Spread a thin layer of each couverture chocolate onto an acetate sheet, then cut out different sizes of perforated stars. Leave to crystallise overnight between two baking sheets. Unmould the stars and arrange all along the top of the log. Finish decorating with the gold leaf.

Associated products

Flavored Cocoa Butter
COFFEE Fusion

PURE ARABICA
COLOMBIAN COFFEE
EXTRACT

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