

PRUE LEITH CULINARY INSTITUTE RECIPES**RECIPE NAME:** Bûche de Noël – Sacher biscuit**YIELD:** 1x 40x60cm tray**PREPARATION TIME:** 15 minutes**BAKING TIME:** 10-15 minutes**INGREDIENTS:**

45g Icing sugar
115g Marzipan, grated
68g Egg yolks
40g Eggs
35g Cake flour
35g Cocoa powder
100g Egg whites
55g White sugar

METHOD:

1. Preheat the oven to 180°C.
2. Combine the icing sugar and marzipan together in a kitchen aid bowl with a paddle attachment and mix together until the mixture resembles breadcrumbs.
3. Combine the egg yolks and eggs together in a small bowl and mix well.
4. Slowly add the eggs to the marzipan mixture, little by little. Beat the mixture on high speed until the mixture is light and creamy.
5. Sift the flour and cocoa powder together in a small bowl using a sieve/tammiss.
6. Place the egg whites into a kitchen aid bowl, with a whisk attachment and whisk the eggs until they are foamy, gradually add the sugar and whisk until a smooth and glossy meringue has formed.
7. Fold the dry ingredients and the meringue into the marzipan mixture alternatively using a metal spoon.
8. Spread onto a 600mm by 400mm tray lined with silicone/baking paper.
9. Bake for 10-15 minutes. Cool on a wire cooling rack.
10. Cut and use as desired.



PRUE LEITH CULINARY INSTITUTE RECIPES**RECIPE NAME:** Bûche de Noël – Vanilla Crémeux**YIELD:** 1250ml**PREPARATION TIME:** 10 minutes**SETTING TIME:** 2-3 hours**INGREDIENTS:**

500g Cream
5ml Vanilla paste
125g Egg yolks
75g White sugar
5g/2.5 Leaves Gelatin

METHOD:

1. Combine the cream and vanilla together into a medium saucepan and bring it to the boil.
2. Combine the egg yolks and sugar together in a small bowl and whisk the mixture well.
3. Slowly temper the hot milk into the mixture, whilst constantly mixing using a spatula.
4. Place the mixture into a small saucepan and return it to the heat. Take the mixture to 82°C, whilst constantly stirring to prevent lumps from forming and curdling the Anglaise.
5. Add the hydrated gelatin to the hot Anglaise.
6. Pour into an 18cm circle for an insert or pour on top of the biscuit and croustillant for a Bûche insert, alternatively set in a tube, and freeze the insert.



PRUE LEITH CULINARY INSTITUTE RECIPES**RECIPE NAME:** Bûche de Noël – Chocolate crumble**YIELD:** 150g**PREPARATION TIME:** 15 minutes**BAKING TIME:** 20 minutes**INGREDIENTS:**

45g Unsalted butter

35g Cake flour

6g Cocoa powder

45g Brown sugar

18g Ground almonds

METHOD:

1. Preheat the oven to 150°C.
2. Place the butter in a small saucepan.
3. Combine the flour, cocoa powder, brown sugar and ground almonds together in a kitchen aid bowl with a paddle attachment. And beat the mixture until it is combined.
4. Add the butter to the mixture and mix well.
5. Line a baking tray with silicone/ baking paper.
6. Put the crumble mixture onto the tray and spread it out evenly.
7. Bake the crumble for +/-20 minutes.



PRUE LEITH CULINARY INSTITUTE RECIPES**RECIPE NAME:** Bûche de Noël – Praline a l'ancienne**YIELD:** 300g**PREPARATION TIME:** 20 minutes**INGREDIENTS:**

125g White sugar

50g Water

150g Raw almond nuts, skinned

2ml Vanilla paste

20g Unsalted butter

1g Maldon salt

METHOD:

1. Combine the sugar and water together in a medium saucepan and take it to 115°C.
2. Add the raw almonds and mix until the almonds are coated using a metal spoon.
3. Caramelize the nuts slowly, whilst constantly stirring them.
4. Add the vanilla, butter and salt and mix well.
5. Pour it onto a silicone matmat on a tray.
6. Allow the mixture to cool.
7. Blend in the robot coupe/ food processor.



PRUE LEITH CULINARY INSTITUTE RECIPES**RECIPE NAME:** Bûche de Noël – Chocolate Mousse**YIELD:** 1700g**PREPARATION TIME:** 20 minutes**INGREDIENTS:**

675g Cream
200g Egg yolks
90g Eggs
135g White sugar
110g Water
5ml Vanilla paste
410g 66% dark couverture chocolate
160g 40% milk couverture chocolate

METHOD:

1. Place the cream in a kitchen aid bowl with a whisk attachment and whisk till soft peaks. Place in the fridge until needed.
2. Combine the egg yolks, eggs, sugar, water, and vanilla together in a medium bowl and place over a double boiler, whilst whisking heat the mixture to 80°C.
3. Place the mixture into a kitchen aid bowl with a whisk attachment and whisk until it is light and pale in colour. Creating a bombe.
4. Melt the dark and milk chocolate together in a plastic bowl in the microwave.
5. Add a third of the cream to the chocolate and mix well.
6. Add the ganache to the bombe. And fold it gently.
7. Fold in the rest of the cream gently.
8. Pour the mixture into a piping bag with a size 10/12 nozzle.
9. Use as desired in the bûche.

To assemble the cake:

1. Prepare the insert – Biscuit Sacher, croustillant then vanilla Crèmeux and freeze
2. Pipe a layer of chocolate mousse at the base of the Bûche mould, palette the sides.
3. Place the insert inside and top with chocolate mousse and then a layer of croustillant. Freeze.
4. Unmould and glaze with the glacage.
5. Garnish with macaroons, chocolate ends, spirals, and gold leaf or as desired.



PRUE LEITH CULINARY INSTITUTE RECIPES**RECIPE NAME:** Bûche de Noël – Chocolate Glacage**YIELD:** 850g**PREPARATION TIME:** 15 minutes**BAKING TIME:** 15 minutes**SETTING TIME:** 30 minutes**INGREDIENTS:**

105g Water
345g White sugar
5g Red coloring
15g Gelatin leaves
225g Cream
120g Glucose syrup
130g Cocoa powder

METHOD:

1. Bring the water, sugar and coloring to the boil in a large saucepan. Cook the mixture to 110°C.
2. Hydrate the gelatin leaves in cold water.
3. Boil the cream and the glucose together and add the cocoa powder.
4. Pour the sugar syrup onto the chocolate mixture and whisk until the mixture is smooth.
5. Add the hydrated gelatin at 60°C and stir to dissolve.
6. Use at 27-30°C for the best result.
7. Store with a contact cover.

