

GASTRONOMIE



# ENCHANTED LOG



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Recipe for one  $50 \text{ cm} \log x 8 \text{ cm}$  wide  $\log \text{mould}$ 

#### Ingredients:

Light lime sponge - Hazelnut crumble - Apple compote with yuzu juice and Père Magloire® Calvados - Caramel mousse Père Magloire® Calvados - Caramel icing.

## 1. LIGHT LIME SPONGE

50 g egg yolks

50 g caster sugar

Zest of 1 lime

25 g lime juice

150 g egg whites 50 g caster sugar

30 g flour type 55

30 g cornflour

Weight: 385 g

Using the whisk attachment, beat the egg yolks until foamy with the first lot of sugar and the lime zest. Add the lime juice. Whip the egg whites with the other sugar. Gently combine the two mixtures. Add the flour and cornflour sifted together. Spread the sponge on ½ of a "1 cm high Flexipat®" baking sheet lengthwise. Cook in a convection oven at 170°C for about 10 minutes. Allow to cool without unmoulding from the Flexipat®. Refrigerate.

#### 2. HAZELNUT CRUMBLE

70 g high fat butter

70 g brown sugar

70 g ground hazelnuts

70 g flour

Total weight: 280 g

Mix all the ingredients with the leaf attachment. Pass through a coarse sieve. Place in a stainless steel frame 50 cm long and 7 cm wide. Cook in a convection oven at 170°C for about 15 minutes. Set aside for assembly.

## 3. APPLE COMPOTE WITH YUZU JUICE

600 g Golden Delicious apples peeled and diced

100 g caster sugar

5 g potato starch

50 g yuzu juice

50 g Père Magloire® Calvados 60% vol.

49 g gelatine (7 g of 200 bloom gelatine powder and 42 g

water)

Weight: 869 g

Melt the butter. Add the diced apple, sugar and starch, and the yuzu juice. Cook over low heat to obtain a compote. Add the melted gelatine. Set aside for assembly.

#### 4. CARAMEL BASE

100 g glucose 125 g caster sugar 20 g lightly-salted butter 180 g whipped cream. Total weight: 425 g

Melt the glucose. Gradually add the sugar. Cook to obtain an amber-coloured caramel. Stop the cooking by adding the butter. Add the whipped cream. Cook to 103°C. Cover with plastic film. Set aside for the caramel mousse.

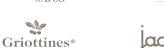
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## 5. CARAMEL AND CALVADOS MOUSSE

70 g egg yolks

60 g syrup at 30° Baume

70 g gelatine (10 g of 200 bloom gelatine powder and 60 g

280 g caramel base

340 g whipped cream

20 g Père Magloire® Calvados 60% vol.

Total weight: 840 g

Mix the syrup with the egg yolks and poach in the microwave at 80°C. Then use the whisk attachment to whisk until completely cool. Add the melted gelatine. Mix this "pâte à bombe" with the heated caramel and ¼ of the whipped cream and the Père Magloire® Calvados. Combine thoroughly with a whisk. Fold in the rest of the whipped cream.

## 6. CARAMEL MIRROR ICING

300 g caster sugar 125 g water 300 g glucose 200g condensed milk

140 g gelatine (20 g of 200 Bloom gelatine powder and

120 g water)

300g white chocolate

1 vanilla pod

Total weight: 1365 g

#### 7. ASSEMBLY AND FINISHING

Cut a strip of light lime sponge 48 cm long and 10 cm wide. Use the sponge to line a "Flexipan® log insert". Fill with apple and yuzu compote. Place in the freezer. Pour 500 g of the caramel and Père Magloire® Calvados mousse into a log mould, arrange the sponge insert and apple compote, and then add a further 300 g of the caramel and Père Magloire® Calvados mousse. Finish with the hazelnut crumble. Freeze. Unmould the log, glaze with the caramel mirror icing. Decorate with dark chocolate log-ends, green apples and chocolate waves.

