

## Chocolate & Raspberry Buche de Noel Courtesy of Amaya



### Hazelnut Dacquoise

Egg Whites 540g  
Sugar 240g  
10X Sugar 375g  
Almond Flour 240g  
Hazelnut Flour 240g  
AP Flour 90g  
Salt 3g

Whip egg whites and sugar to medium peak meringue. Robot coupe dry ingredients and fold into meringue. Macaron the mix lightly and spread at 12mm with a replete.

Bake at 360 F for approximately 14 minutes until golden brown on top.



### Nutella Praline

Praline Paste 450g  
Nutella 330g  
Feuilletine 300g  
Milk Chocolate 180g  
Coconut Râpée 100g

Toast coconut and combine with feuilletine. Melt praline paste, Nutella and milk chocolate and add coconut mixture. Mix well in a mixer to break down and make it easier to spread.

Freeze and cut to size so it fits easily inside the buche de noel mold.

### Milk Chocolate Mousse

Milk 300g  
Heavy Cream 300g  
Egg Yolks 120g  
Sugar 60g  
Gelatin 8g  
Water (for blooming) 40g  
Milk Chocolate 38% 600g  
Dark Chocolate 64% 300g  
Whipped Cream 1100g

Make a crème anglaise and add bloomed gelatin. Pour over couvertures and emulsify. Cool to approximately 100 F and fold in whipped cream.

Raspberry Confit - Cook IQF raspberries with glucose and trimoline on low heat until they begin to break down. Combine sugar and pectin NH and whisk in - return to a full boil and portion into mini sphere molds and freeze.

Save some to burr mix for sauce.

### Chocolate Glacage

Heavy Cream 200g  
Sugar 300g  
Glucose 250g  
Water 90g  
Gelatin 25g  
Water (for blooming) 125g  
Cocoa Powder 100g

Boil heavy cream, sugar, glucose and water - add cocoa powder and cook

Add bloomed gelatin and strain.

Cool in ice bath, burr mix smooth and use at approximately 38 C.

### Raspberry Sorbet

Water 450g  
Sugar 250g  
Glucose Powder 110g  
Sorbet Stabilizer 8g  
Raspberry Puree 1000g

Heat water and glucose powder. Whisk in sugar mixed with stabilizer and bring to a full boil. Refrigerate syrup overnight and burr mix with puree before spinning.

Assembly

Fill buche de noel molds half way full with milk chocolate mousse. Insert raspberry confit spheres and add a rectangle plaque of Nutella praline to close the mold.

Freeze and unmold. Glaze with chocolate glacage and carefully transfer onto the hazelnut dacquoise - portioned slightly larger than the mold dimensions.

Burr mix the leftover raspberry confit for the sauce and decorate the plate as desired. Add fresh raspberries and a quenelle of raspberry sorbet.