

CLUIZEL
• PARIS •

YULE LOGS

BUCKWHEAT PRALINÉ
YULE LOGS
Original recipe by

Rémi Carreño Paredes



BUCKWHEAT PRALINÉ YULE LOGS

RECIPE FOR 1 Log mould / *Yule logs*

- ◆ **Caozelo 38% «Craft» milk chocolate** Ref. 20428
- ◆ **Cocoa butter** Ref. 21000
- ◆ **Old-style Praliné** Ref. 21067

1 CAOZELO 38% MILK CHOCOLATE CREAM

1682 g Whole milk
107 g Sugar
200 g Powdered glucose
50 g Invert sugar
10 g Stabilizer
450 g Caozelo 38% «Craft» Milk chocolate

Heat the milk to 30°C, add the invert sugar, powdered glucose and half the sugar. At 45°C, add the stabilizer and the rest of the sugar that have been mixed together beforehand. Pasteurize everything at 85°C, mix and leave to cool to 4°C. Leave to set for at least 12 hrs at 4°C.

2 TRADITIONAL PRALINÉ AND BUCKWHEAT ICE CREAM

368 g Whole milk
20 g 0% fat milk powder
43 g Sugar
40 g Powdered glucose
43 g 35% fat cream
57 g Old-style Praliné
25 g Powdered buckwheat
2,3 g Stabilizer

Heat the milk to 25°C then add the milk powder. At 30°C, add half the sugar and powdered glucose that have been mixed together beforehand. At 35°C, add the traditional praliné, the cream and the powdered buckwheat. At 45°C add the stabilizer and the rest of the sugar. Pasteurize everything at 85°C. Mix and leave to cool to 4°C. Leave to set for at least 12 hrs at 4°C.

3 CRUNCHY SHORTBREAD

175 g T55 flour
5 g Baking powder
185 g Unsalted butter
25 g Almond powder
25 g Powdered buckwheat
55 g Sugar
25 g Egg
130 g Roasted buckwheat
200 g Caozelo 38% «Craft» Milk chocolate

Mix the sugar, butter and almond powder together. Add the flour and powdered buckwheat along with the baking powder. Cool the mix to 4°C. Spread out to 3 mm thick and bake in the oven at 150°C for 12 minutes. After baking, leave your shortbread to cool. Add the buckwheat, roasted beforehand, and the melted Caozelo 38% «Craft» milk chocolate and mix together.

4 CLASSICAL LEMON CAKE

288 g Egg
288 g Sugar
173 g 25% fat cream
311 g T55 flour
6 g Chemical yeast
115 g Unsalted butter
2 g Lemon zest
115 g Lemon juice

Mix the eggs, sugar and cream together. Sift the flour and chemical yeast. Add this mixture to the first mixture, then add the melted butter and, finally, the lemon juice and zest. Spread out lengthwise along half a tray. (around 1.5 cm high). Bake in the oven at 160°C for 40-50 minutes.

5 OLD-STYLE PRALINÉ COATING

808 g Caozelo 38% «Craft» Milk chocolate
808 g Cocoa butter
303 g Old-style Praliné

Melt the Caozelo 38% «Craft» milk chocolate and the cocoa butter. Add the traditional praliné and mix well. Set aside in the proofer until using.

6 ASSEMBLY AND FINITION

Spread your Caozelo 38% milk chocolate/buckwheat shortbread over your biscuit and divide into 6 cm-wide strips. Churn your traditional praliné/buckwheat ice cream, then spread this ice cream into a 2.5 cm-circumference tube mould. Store at -18°C. Churn your Caozelo 38% milk chocolate cream and coat your log mould. Place your tube insert and cover with a fine layer of milk chocolate cream. Pipe pure traditional praliné and seal once again with the milk chocolate cream. Place the biscuit by pressing down on it slightly to make the milk chocolate cream ooze through, then smooth over the edges of the mould with a palette knife. Store your log at -18°C until it is perfectly frozen. Remove your log from the mould and dip it very quickly into your coating mixture at a temperature of 45-50°C. Decorate the log as you wish.

