

Bûche praliné passion

(Recipe for 2 molds
of 16cm)



Praliné and passion fruit

Ingredients	Quantity	Operational mode
Fizzy Joconde		
Patis'Joconde PatisFrance	1000 g	Mix the 3 first ingredients at high speed with whisk during 5 min. Spread it on 2 plates and bake it at 210°C during around 7min.
Water	350 g	
Eggs	200 g	
Pralifizz PatisFrance	As per your taste	Let it cool down then spread Pralifizz PF on each plate.
Creamy passion		
Passion Fruit Starfruit PatisFrance	300 g	Bring to a boil Passion Fruit Starfruit PF and add the mixture of egg yolk and sugar. Bake it at 85°C. Add butter and Patis'Mousse Neutral PF . Cast in mini mold and freeze it.
Sugar	150 g	
Eggs	150 g	
Egg yolk	110 g	
Butter	230 g	
Patis'Mousse Neutral PatisFrance	80 g	
Meringue stick		

Egg white Caster sugar Starchy icing sugar PatisFrance	50 g 75 g 25 g	Heat egg white and caster sugar at 70°C. Whisk at high speed. Let it cool down, add with a spatula Starchy icing sugar PF . Garnish stick of the length of the mold on Silpat® and bake it at 100°C during around 2 hours.
Light praliné cream		
Délicecrem PatisFrance Patis'Mousse Neutral PatisFrance Pralinor PatisFrance Patiscrem PatisFrance	900 g 160 g 450 g 1000 g	Dissolve Patis'Mousse Neutral PF in the cream. Add Pralinor PF . Incorporate the whipped cream.

Assembly :

Line the mold with the praliné cream. Insert a meringue stick and a passion insert. Close with the rest of cream. Block up with a strip of fizzy joconde and freeze it.

Finishing touch :

Glaze the bûche with Neutral Miroir Plus Glaze PatisFrance coloured in yellow. Put down a chocolate bar, a macaron realised with Patis'Macanoisette PatisFrance, some fruits and pieces of bûche.

