

Mini Christmas Log

Vietnam 45 | Hazelnut | Cookies | Creamy

Composition

1. Crispy Chocolate
2. Hazelnut Dacquoise
3. Praliné Chocolate Creamy
4. Vietnam 45 chocolate mousse



1. Crispy Chocolate

Belcolade Origins Lait Vietnam 45 Cacao-Trace	180 g
Sea Salt	3 g
PatisFrance Crousticrepe (cookies)	300 g
PatisFrance Praliné Hazelnut 50	270 g

Method

Melt the **Belcolade Origins Lait Vietnam 45 Cacao-Trace** chocolate to 40°C and add the **Crousticrepe** and the **PatisFrance Praliné Hazelnut 50**. Mix everything together. Spread the composition out on a baking paper with a thickness of 3 mm. Leave to set in a fridge and cut in the right shape.

2. Hazelnut Dacquoise

Egg white	270 g
Sugar	120 g
Hazelnut powder	300 g
Icing sugar	290 g
Flour	150 g

Method

Whip the egg whites until firm and add the sugar and whip again for about 4 minutes at medium speed. Sieve all the dry ingredients together. Incorporate the dry ingredients to the meringue by using a spatula. Spread out on 1 baking tray 40/60cm and bake the hazelnut dacquoise at 210°C for about 10 minutes with closed dampers. Leave to cool down.

3. Praliné Chocolate Creamy

Cream 35%	450 g
Egg yolks	75 g
Belcolade Origins Lait Vietnam 45 Cacao-Trace	240 g
Gelatine powder	3 g
Water	18 g
Pure hazelnut paste	120 g
Roasted hazelnuts	QS

Method

Heat up the cream with the egg yolks to 85°C and pour onto the **Belcolade Origins Lait Vietnam 45 Cacao-Trace** chocolate. Mix to obtain a ganache. Add the with water pre-soaked gelatine powder and mix. Add the pure hazelnut paste and mix the creamy with an immersion blender. Leave to cool down till 35°C and pour this Praliné chocolate creamy in the hazelnut dacquoise buche, put some roasted hazelnuts on top and another layer of the hazelnut dacquoise and freeze.

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4. Vietnam 45 Chocolate Mousse Method

Cream 35%	100 g
Milk	100 g
Egg yolk	80 g
Gelatine powder	8 g
Water	48 g
Belcolade Origins Lait Vietnam 45 Cacao-Trace	300 g
Cream 35%	500 g

Semi whip the 600 g cream and put aside. Soak the gelatine powder in cold water.

Boil the fresh cream and milk and pour on the egg yolks and heat this to 85°C. Pour the anglaise on the chocolate and make an emulsion. Add the soaked gelatine. When the Ganache reaches 32°C incorporate the whipped Cream. Fill up the buche moulds with this chocolate mousse, freeze it.



1. Moulding

Belcolade Selection Noir F65 Cacao-Trace	QS
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2. Glühwein Jelly

Sugar	40 g
Pectin NH	14 g
Red wine	350 g
Peer puree	75 g
Sugar	150 g
Maltodextrin	50 g
Orange peel	10 g
Juniper berries	5 g
Cinnamon stick	4 g
Citric acid	1 g
Pure Alcohol	10 g

3. Wine Orange Ganache

Cream (35 % fat)	250 g
Red wine	120 g
Butter	45 g
Orange peel	12 g
Glucose	120 g
Sorbitol Crystals	25 g
Belcolade Origins Noir Papua New Guinea 73 Cacao-Trace	400 g
Belcolade Origins Lait Papua New Guinea 39 Cacao-Trace	55 g
Belcolade Pure Prime Pressed Cocoa Butter	15 g
Butter	35 g

Method

Melt the **Belcolade Selection Noir F65 Cacao-Trace** chocolate to 45°C and temper it at 29.8°C. Mould the moulds to make filled chocolates and leave to crystalize.

Method

Mix the 40 g sugar with the pectin. Heat up the red wine, the peer puree, the sugar and the maltodextrin to 40°C and add the sugar-pectin mixture and stir. Add the orange peel, the juniper berries, the broken cinnamon stick and the citric acid.

Boil this mixture of ingredients to 103 °C. Pour into a bowl and leave to cool down to room temperature and add the pure alcohol.

Fil up the chocolate shell halfway with this jelly.

Method

Mix the fresh cream with the red wine, the butter (45g), the orange peel, the glucose and the sorbitol crystals and bring to a boil.

When the blend reaches 75°C pour on the **Belcolade Origins Noir Papua New Guinea 73 Cacao-Trace** and **Belcolade Origins Lait Papua New Guinea 39 Cacao-Trace** the **Belcolade cocoa butter**.

Mix the preparation by using a hand mixer to obtain a homogeneous and smooth filling.

When the ganache reaches 35°C, add the cold butter and finish the blend.

This ganache has to be at a temperature of 30°C before you fill up the chocolate shell/mould filled with the Glühwein jelly. Leave the crystalize overnight in a fridge of 16°C with a relative humidity level below 60%. Close with tempered chocolate, leave to crystalize and demould.



6 week shelf-life when stored at max 18°C and with a humidity level below 60%