

Frozen chestnut pear yule log

(3 cakes of 51x8cm)



LÉONCE BLANC PEAR PUREE & CHESTNUT CREAM



Frozen tub
1 kg




Jar 350 g



Frozen chestnut pear yule log

Pear Biscuit

 Frozen pear puree Léonce Blanc	170 g
Icing sugar	175 g
Almond powder	230 g
Egg Yolks	150 g
Whole eggs	80 g
Egg whites	280 g
Caster sugar	110 g
Flour	150 g

HEAT UP the frozen pear puree, the icing sugar, the almond powder, the yolks and the whole eggs at 40°C/104°F. **WITH A BEATER, WHISK** those ingredients until complete cooling. **WHISK** the whites with the caster sugar. **MIX** all together. **ADD** the flour previously sifted. **PREPARE** two baking trays of 650G and cook over 180°C/356°F for 10 minutes. **DIVIDE** IN 3 biscuit strips of 51X8cm and 3 strips of 50X4cm each. **SOAK** them with the alcohol pear punch. **FREEZE**.

Chestnut Mousse

(3 cake shape of 50X4 cm)

Water	50 g
Caster sugar	160 g
Egg whites	120 g
Chestnut cream	390 g
Liquid Cream	600 g

COOK the water with the caster sugar at 120°C/248°F **WITH A BEATER, WHISK** the egg whites until frothy. **POUR** boiled sugar on the whites. **BEAT** until complete cooling. **MIX** gently the chestnut cream with the Italian meringue. **ADD** the foamy cream. **DIVIDE** in three parts and pour into a shape of log form of 50X4cm. **DISPLAY** same size biscuit strips. **FREEZE**.

Pear Punch

Water	95 g
Caster sugar	80 g
Invert sugar	30 g
Alcohol of pear	40 g


IN A SAUCEPAN boil together the water, the caster sugar and the invert sugar. **ADD** the alcohol and stock in the fridge.

Candied pear diced

 IQF Pear diced Léonce Blanc	1000 g
Caster sugar	330 g


IN A SAUCEPAN boil together the pears with the sugar until complete juice evaporation. **KEEP** 400G of candied pear diced for decoration.

Pear sorbet

 Pear puree Léonce Blanc	2700 g
Water	380 g
Caster sugar	400 g
Atomised Glucose	230 g
Caster sugar	150 g
Stabilizer for sorbet	12 g

IN A SAUCEPAN boil together the pear puree, the water and the caster sugar. **ADD** the atomised glucose, the caster sugar and the stabilizer previously mixed together. **PASTEURIZED** the whole preparation and mix. **LEAVE** to stand at least 4 hours before to whisk. **MIX** and whisk.

Pear icing

Gelatin powder 200 bloom	14 g
Water	70 g
Caster sugar	240 g
Glucose	80 g
Liquid cream	260 g
 Pear puree Léonce Blanc	260 g
Milk powder 0%	60 g
Cold neutral topping	250 g
Yellow liposoluble coloring	5 g

SOAK the gelatin in cold water. **IN A SAUCEPAN** boil together the caster sugar, the glucose, the liquid cream, the pear puree, the milk powder, the cold neutral topping and the coloring. **ADD** the softened gelatin and mix all together.

Decor

Candied pear	400 g
Black couverture chocolate	600 g

ASSEMBLY

DIVIDE the sorbet in three parts. **INSERT** the chestnut mousse. **COVERED** with the candied pear. **SPREAD** the pear sorbet surplus and top with same size biscuit already soaked. **FREEZE**, coat and decorate.

