



Chocolate Bûche de Noël

Chocolate Mousse, Roulade Biscuit, Madarine Marmalade, Ganache



Chocolate (Jaffa) Buche de Noel Recipe

Serves 10/12. Make 2 days ahead



Quick Mandarin / Clementine Marmalade

10 ounces (300g) mandarin or clementine

Water to cover.

0.4 cup (80g) granulated sugar

1/2 Tbsp (6g) pectin.

Method

Bring to boil mandarins, cook for 2 minutes. Cover and let sit over night to cool slowly. Drain, remove stems and slice. Discard seeds and any tough membranes left. In a food processor, give a few pulses – add sugar and pectin and pulse a few more times. Transfer orange mixture into a saucepan and cook for 3 minutes; cool and keep refrigerated for months sealed in jars. Save 7 ounces (200g) – Spread onto plastic wrap sheet, form into a cylinder and freeze.

Orange Flavored Syrup

1/2 cup (125g) water

1/2 cup (100g) sugar

Orange zest and orange blossom water to taste.

Method: Bring to boil, water, sugar and orange zest. Cool and add orange blossom water. Use at room temp or slightly warm.

Chocolate Roulade Biscuit (Genoise/Sponge)

3 ea. (150g) eggs

3 ea. (60g) egg yolks

1/3 cup (70g) sugar

3 Tbsp (40g) flour

2 Tbsp (25g) unsweetened cocoa powder.

Method

Turn oven on. Whisk eggs, yolks and sugar over a water-bath until the mixture gets warm. Beat on high speed for 8 min until light and fluffy. Fold in sifted powders and spread mixture onto a lightly oiled baking mat or parchment paper into a 12x18 inch (30x45cm) ≈ 1/2 inch (1.5cm) thick sheet. Bake at 425°F (220°C) for about 7 min or until just baked. Cool 10 min – flip biscuit over a greased or lightly sugared parchment layed on a kitchen towel and roll; store at room temp.



Chocolate Mousse

0.6 cup (150g) milk
2 ea. (40g) egg yolks
0.4 (70g) sugar
2 grams gelatin, soaked in cold water
5 ounces (150g) dark chocolate 58/64% (preferably couverture grade)
1.5 cups (350g) heavy cream, whipped to soft peaks.

Method

Melt chocolate over a water-bath (just melted). Soak gelatin sheets in cold water for about 5 minutes and squeeze out and set aside. Make a crème Anglaise: bring milk to boil with one-third of the sugar on medium heat. Meanwhile, beat yolks and remaining sugar. Pour hot milk into the yolk mixture gradually and whisk well. Return to stove and cook custard to 185°F (85°C) on low heat, stirring constantly. Do not boil. Remove from the heat, whisk in the melted gelatin and pass through a sieve over the melted dark chocolate; mix well. When the chocolate mixture reaches 100°F (35/38°C) fold in whipped cream.

Chocolate Ganache Glaze

8 ounces (150g) dark chocolate, melted
0.8 cup (150g) heavy cream
0.2 cup (50g) milk
1/2 Tbsp (5g) cocoa powder.

Method

Melt chocolate – heat up cream and milk, mix in chocolate powder and add melted chocolate. Mix well without incorporating too much air – use at ≈ 104 °F (40°C).

Bûche Assembly

Arrange chocolate sponge skin side up onto a couple of sheets of plastic wrap. Moisturize biscuit with some orange syrup and spread 1 lb. (450g) chocolate mousse. Place the frozen mandarine marmalade cylinder at its bottom end; roll into a thick log and freeze for a couple of hours. Cover the log with the remaining mousse and place in the freezer overnight.

Glaze the log. For the knots, slice out ends into 1-inch bias cuts and place on the log – use some of the glaze to seal it.

Yule log (bûche de Noël) can be decorated with many crafted Christmas ornaments or left as is... Serve thawed – Enjoy! 🎅