

THE HAZELNUT & ESPRESSO SIGNATURE BûCHE

An ultra-gourmet festive Yule log concept. This technical masterpiece layers a moist hazelnut Biscuit Joconde base with a crunchy praline Feuillantine, an espresso-infused milk chocolate crémeux, an artisanal hazelnut praline core, and an airy coffee bean mousse, completely enveloped in a high-gloss milk chocolate mirror glaze.

YIELD: 1 Bûche (8–10 Servings) | STYLE: Contemporary French Christmas Haute Pâtisserie



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1. Artisanal Caramelized Hazelnut Praline Paste

Formulation Component Element	Exact Weight (g / ml)
Whole Raw Hazelnuts	150 g
Granulated White Sugar	75 g
Pure Filtered Water	24 g
Fleur de Sel	1 g

Technical Execution Process

1.1 Roasting & Wet Caramelization: Toast the whole raw hazelnuts in a preheated convection oven at 150°C for 15 minutes. Once cool, rub them between hands to remove skins. Boil water (24 g) and sugar (75 g) in a heavy saucepan to 116°C. Off heat, pour in the roasted hazelnuts and stir vigorously until the sugar crystallizes into a white coating. Return to medium heat, stirring continuously for 15 minutes until the sugar melts into a glossy auburn caramel.

1.2 Refinement & Blending: Spread the caramelized hazelnuts onto parchment paper to cool completely. Break the hardened slab into small pieces and place into a high-shear food processor with fleur de sel. Pulse and blend with short breaks until the nuts release their oils and develop into a fluid, smooth praline paste. Reserve in a sealed container.

2. Espresso Infused Milk Chocolate Crémeux Insert

Formulation Component Element	Exact Weight (g / ml)
Fresh Heavy Cream 35% Fat	70 g
Fresh Whole Milk	60 g
Whole Roasted Coffee Beans	20 g
Fresh Egg Yolks	20 g
Unrefined Brown Cassonade Sugar	35 g
Pure Soluble Freeze-Dried Coffee	3 g
Premium Milk Chocolate Couverture (40% Cocoa)	60 g
Gelatin Powder	2 g
Pure Filtered Water (To Hydrate Gelatin)	12 g
Fleur de Sel	1 g

Technical Execution Process

2.1 Coffee Bean Infusion: Bloom gelatin powder in 12 g cold water. Toast coffee beans (20 g) at 150°C for 10 minutes. Bring cream (70 g) and milk (60 g) to a boil in a saucepan, add roasted coffee beans, cover, and infuse off heat for 15 minutes. Strain out coffee beans, return liquid to saucepan, and dissolve soluble coffee (3 g) inside.

2.2 Anglaise Custard & Insert Freezing: Whisk egg yolks (20 g) and cassonade sugar (35 g). Pour hot coffee-infused dairy over yolks while whisking, return to saucepan, and cook stirring constantly to exactly 82°C. Off heat, stir in bloomed gelatin. Pour hot custard over milk chocolate couverture (60 g) in a tall beaker, let rest for 1 minute, and emulsify with an immersion blender. Add fleur de sel (1 g) and blend flat. Pour into an insert mold, cover with film, and freeze for 1 hour. Pipe a 5 mm layer of hazelnut praline on top and freeze overnight.

3. Hazelnut Biscuit Joconde & Crunchy Praline Feuillantine

Formulation Component Element	Exact Weight (g / ml)
Whole Fresh Eggs (Sponge Base)	150 g
Pure Hazelnut Powder	125 g
Icing Sugar (Sifted)	125 g
Pastry Flour (Sifted)	30 g
Unsalted Dairy Butter (Melted & Cooled)	20 g
Fresh Egg Whites (Meringue)	90 g
Granulated White Sugar (Meringue)	30 g
Premium Milk Chocolate Couverture (Croustillant)	40 g
Artisanal Hazelnut Praline Paste (Croustillant - From Phase 1)	50 g
Crisp Crêpe Dentelle Flakes / Feuillantine (Croustillant)	45 g

Technical Execution Process

3.1 Biscuit Joconde Baking: Whisk whole eggs (150 g), hazelnut powder (125 g), and icing sugar (125 g) until thick and pale. Whip egg whites (90 g) with sugar (30 g) to a supple meringue. Fold 1/3 meringue into egg base, then fold in remaining meringue, sifted flour (30 g), and melted butter (20 g). Spread 5 mm thick on a parchment-lined tray and bake at 200°C for 12–16 minutes until golden. Cut two rectangles: one for the insert base and one for the main log base.

3.2 Croustillant Assembly: Melt milk chocolate (40 g) gently, stir in hazelnut praline (50 g), and fold in crumbled crêpe dentelle flakes (45 g). Spread a thin layer over the reserved main base Biscuit Joconde rectangle and chill until firm. Place the smaller biscuit rectangle directly over the frozen praline layer on the crèmeux insert, then return insert to freezer.

4. Velvety Espresso Bean Mousse & Milk Chocolate Mirror Glaze

Formulation Component Element	Exact Weight (g / ml)
Fresh Whole Milk (Mousse Base)	150 g
Whole Coffee Beans (Crushed - Mousse)	1 Handful (~15 g)
Fresh Egg Yolks (Mousse Base)	3 Units (~55 g)
Granulated White Sugar (Mousse Base)	45 g
Pure Soluble Freeze-Dried Coffee (Mousse Base)	5 g
Gelatin Powder (Mousse Base)	4 g
Pure Filtered Water (To Hydrate Mousse Gelatin)	24 g
Fresh Heavy Cream 35% Fat (To Whip)	250 g
Granulated White Sugar (Glaze)	150 g
Glucose Syrup (Glaze)	150 g
Pure Filtered Water (Glaze Phase I - Cooking)	80 g
Unsweetened Condensed Milk (Glaze)	100 g
Premium Milk Chocolate Couverture (40% Cocoa - Glaze)	150 g
Gelatin Powder (Glaze)	9 g
Pure Filtered Water (Glaze Phase II - Gelatin)	54 g

Technical Execution Process

4.1 Velvety Espresso Mousse Formulation: Bloom 4 g gelatin in 24 g water. Boil milk (150 g) with crushed coffee beans, cover, and infuse for 15 minutes. Strain, add soluble coffee (5 g), and reheat. Whisk egg yolks (55 g) with sugar (45 g), pour hot milk over yolks, return to heat, and cook to 83°C. Off heat, dissolve bloomed gelatin inside. Cool to 30°C, then fold in soft-whipped heavy cream (250 g).

4.2 Milk Chocolate Mirror Glaze Cooking: Bloom 9 g gelatin in 54 g water. In a saucepan, boil sugar (150 g), glucose syrup (150 g), and water (80 g) to 103°C. Place chopped milk chocolate (150 g), condensed milk (100 g), and bloomed gelatin into a tall beaker. Pour hot syrup over, let rest 1 minute, and blend flat with an immersion blender to purge air bubbles. Cover with film and refrigerate overnight; use at 32°C.

5. Architectural Assembly, Glazing & Presentation Protocol

Formulation Component Element	Exact Weight (g / ml)
Toasted Hazelnut Skins	
Artisanal Chocolate Coffee Bean Decorations	

Technical Execution Process

5.1 Layering & Deep Freezing: Pipe 3/4 of the velvety espresso mousse into a log mold, smoothing up the interior walls. Centrally press the frozen composite insert (crèmeux and praline) into the mousse. Add a micro-layer of mousse, leaving 1.5 cm for the base. Seal with the biscuit/croustillant rectangle (croustillant side against mousse), press gently flush, cover with film, and deep freeze overnight.

5.2 Glazing & Finishing Architecture: Reheat milk chocolate mirror glaze to 32°C and blend flat with an immersion blender. Unmold the solid frozen log onto a glazing rack over a catch tray. Execute a single continuous pour over the frozen surface. Trim excess glaze droplets from the bottom edges using an offset spatula, transfer to a platter, garnish with roasted hazelnut skins and chocolate coffee beans, and defrost in the refrigerator for at least 8 hours before service.