

THE MANGO, PASSION FRUIT & BLOND CHOCOLATE ROLLED BÛCHE

An ultra-gourmet festive Yule log concept. This technical creation rolls a soft, passion-syrup imbued

*Viennese sponge cake around a vibrant mango and passion fruit pectin confit layer and a silky whipped
toasted blond chocolate ganache, finished with elegant decorative ganache piping, fresh passion fruit
seeds, and tropical confit drops.*

**YIELD: 1 Rolled Bûche (8–10 Servings) | DIMENSIONS: 30 × 40 cm Sponge Sheet | STYLE:
Contemporary French Christmas Haute Pâtisserie**



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1. Whipped Toasted Blond Chocolate Ganache

Formulation Component Element	Exact Weight (g / ml)
Premium Toasted Blond Chocolate Couverture (35% Cocoa)	100 g
Fresh Heavy Cream 35% Fat (Phase I - Hot Base)	135 g
Gelatin Powder	3 g
Pure Filtered Water (To Hydrate Gelatin)	18 g
Fresh Heavy Cream 35% Fat (Phase II - Cold Base)	265 g

Technical Execution Process

1.1 Gelatin Hydration & Infusion: Bloom gelatin powder (3 g) in 18 g cold water. Chop premium toasted blond chocolate couverture (100 g) into a vessel (or melt gently over a double boiler). Bring heavy cream Phase I (135 g) to a rolling boil in a saucepan.

1.2 Emulsification & Maturation: Dissolve squeezed bloomed gelatin off heat into the hot cream. Stream hot cream over melted blond chocolate in three sequential additions, emulsifying vigorously with a flexible spatula until smooth and glossy. Stir in cold heavy cream Phase II (265 g) and blend with an immersion blender. Contact-wrap with film and refrigerate overnight.

2. Tropical Mango & Passion Fruit Pectin Confit

Formulation Component Element	Exact Weight (g / ml)
Premium Mango Purée	100 g
Premium Passion Fruit Purée	100 g
Granulated White Sugar	40 g
Pectin NH (Thermal Reversible)	4 g

Technical Execution Process

2.1 Hydrocolloid Dispersion & Boiling: In a saucepan, warm mango purée (100 g) and passion fruit purée (100 g). Dry-blend granulated white sugar (40 g) and Pectin NH (4 g) together in a small bowl, then rain into the warm fruit purée under continuous whisking.

2.2 Activation & Chilling: Bring the fruit confit to a rolling boil over medium heat and cook continuously for exactly 2 minutes to fully activate the pectin bond. Transfer to a container, contact-wrap with plastic film, and refrigerate until completely chilled.

3. Passion Fruit Imbibing Syrup & Viennese Biscuit Sheet

Formulation Component Element	Exact Weight (g / ml)
Pure Filtered Water (Imbibing Syrup)	50 g
Fresh Passion Fruit Juice (Imbibing Syrup)	25 g
Granulated White Sugar (Imbibing Syrup)	30 g
Pure Bourbon Vanilla Extract (Imbibing Syrup)	5 g
Fresh Egg Yolks (Sponge - 2 to 3 Yolks)	45 g
Whole Fresh Eggs (Sponge)	75 g
Granulated White Sugar (Sponge Phase I - Egg Base)	50 g
Fresh Egg Whites (Sponge)	90 g
Granulated White Sugar (Sponge Phase II - Meringue)	25 g
Pastry Flour (Sifted)	50 g

Technical Execution Process

3.1 Tropical Syrup Processing: Boil water (50 g), passion fruit juice (25 g), sugar (30 g), and vanilla extract (5 g) in a small saucepan until sugar dissolves. Remove from heat and cool.

3.2 Viennese Sponge Aeration & Baking: Whip egg yolks (45 g), whole eggs (75 g), and sugar Phase I (50 g) in a mixer until thick and foamy. Separately whip egg whites (90 g) with sugar Phase II (25 g) added in three stages to form a firm meringue. Fold half the meringue into the egg base, then fold in sifted pastry flour (50 g) along with remaining meringue. Spread 30 × 40 cm onto a parchment-lined tray and bake at 170°C for 12 minutes until lightly golden. Cool, peel paper, trim dry edges, and brush evenly with passion syrup.

4. Rolling Architecture, Piping Finish & Presentation Protocol

Formulation Component Element	Exact Weight (g / ml)
Tropical Mango & Passion Fruit Confit (From Phase 2)	QS
Whipped Toasted Blond Chocolate Ganache (From Phase 1)	QS
Fresh Passion Fruit Seeds & Pulp (Garnish)	QS

Technical Execution Process

4.1 Rolling & Assembly Architecture: Whip mature blond chocolate ganache to medium-firm peaks. Smooth cold mango-passion confit using a whisk and spread a thin layer over the imbibed biscuit (reserve 1 tablespoon for garnish). Spread most of the whipped ganache evenly over the confit, leaving a 2 cm border along one long edge (transfer reserved ganache to a pastry bag with a decorative piping tip). Roll biscuit tightly from the short side using parchment paper to enclose the core. Tighten roll firmly with a ruler and sheet, freeze for 15 minutes to set, then trim both ends cleanly with a warm knife.

4.2 Decorative Finish & Presentation: Pipe decorative ganache ribbons along the top of the rolled log. Decorate with drops of reserved tropical confit and fresh passion fruit seeds before service.