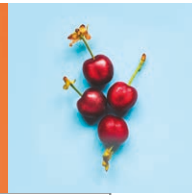
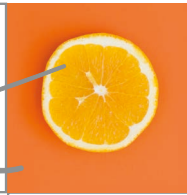




SIGNATURE
FRUIT



R ASPBERRY & COCONUT YULE LOG



BRAND
AMBASSADOR
Original recipe by
Philippe RIGOLLOT



g

RECIPE FOR TWO LOG MOULDS

CRISPY COCONUT

SUGAR	98
BUTTER	106
FLAKED ALMONDS	81
GRATED COCONUT	49
FLOUR	24
SALT	0.8

Using the paddle beater, combine the butter and sugar. Add the remaining ingredients and mix 5 minutes on first speed. Use a mill to roll out two sheets measuring 15 x 49 cm. Cook at 175°C for 12 minutes and cut into two as soon as they come out of the oven. Leave to cool.

RASPBERRY SPONGE

RAVIFRUIT RASPBERRY PURÉE	170
SUGAR	78
POWDERED EGG WHITES	15
EGG YOLKS	55
BUTTER	42
GROUND ALMONDS	75
FLOUR	63

Rehydrate the egg whites with the purée and water, then whip with the sugar. Add the yolks, then the dry ingredients and the melted butter. Spread on a half-sheet (20 x 50 cm). Bake at 175°C for 10 to 12 minutes.

RASPBERRY PRESERVE

RAVIFRUIT RASPBERRY PURÉE	270
RAVIFRUIT RASPBERRY PIECES	150
SUGAR	70
PECTIN NH	5
LEMON JUICE	4

Heat the purée and the raspberry pieces, then add the sugar and the pectin. Bring to the boil for 2 to 3 minutes then add the lemon juice. Keep chilled. Blend before use. Spread on the sponge and freeze.

RASPBERRY CREAM

RAVIFRUIT RASPBERRY PURÉE	645
EGG YOLKS	95
SUGAR	95
BUTTER	150
PECTIN NH	14
ICE-CREAM STABILIZER	5

Heat the purée to 40°C, then add the sugar, pectin and stabilizer. Bring to the boil then remove from heat, add the yolks and blend. Cool to 35°C then use the blender to incorporate the softened butter.

COCONUT MERINGUE AND GRATED COCONUT MOUSSE

RAVIFRUIT COCONUT AND 10% GRATED COCONUT PURÉE	850
200 BLOOM GELATINE POWDER	22
ITALIAN MERINGUE	170
CREAM (35% FAT)	510

Loosely whip the cream and set aside. Defrost the purée to 10°C. Make the Italian meringue and rehydrate the gelatine with 1/3 of the purée. Heat the rehydrated gelatine to 50°C. Stir in the remaining purée. Ensure that the purée mixture is at 25°C and incorporate the loosely whipped cream. Add the meringue and use immediately.

ITALIAN MERINGUE

EGG WHITES	62
SUGAR	101
WATER	26

Cook the sugar and water to 121°C, add to the whipped egg whites at medium speed. Maintain at medium speed until it reaches 20°C, and then use.

FULL-FRUIT RASPBERRY GLAZE

RAVIFRUIT RASPBERRY PURÉE	945
WATER	495
GLUCOSE	265
PECTIN NH	18
SORBET STABILIZER	10
SUGAR	265

Heat the water, purée and glucose to 50°C. Whisk in the sugar, pectin and stabilizer mixture. Boil for one minute. Chill for at least four hours. Reheat, blend and use at 37°C/40°C.

Spread the sponge with raspberry preserve (150 g) in a 10 x 49 cm frame, add a layer of raspberry cream, then cover with another layer of sponge spread with raspberry preserve. Freeze. Cut in half, one for the centre of each log. Pour coconut mousse into the moulds (700 g per mould). Cover with the crispy coconut, freeze. Glaze with the full-fruit raspberry glaze and decorate with white chocolate rounds. 450 g of sponge for each half sheet.

