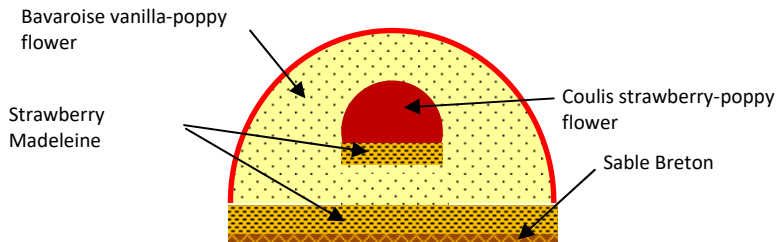


Poppy flower, vanilla and strawberry Yule log



Sable Breton

For 1 Kg

404g of flour
 270g of sugar
 230g of butter
 13g of baking powder
 4g of salt
 79g of eggs

Mix all the dry ingredients together then add the butter and the eggs, stir it.
 Spread on a 40*60cm cooking plate with edges, 3mm of the mix and then cook at 170°C for 20 mins.

Biscuit Madeleine strawberry

For 1 plate of 40*60cm

250g of melt butter
 40g of inverted sugar
 200g of egg
 150g of milk
 140g of sugar
 250g of flour
 10g of baking powder DIV0004083
 60g of strawberry natural compound paste PFS0004114

Mix everything in a Robot-coupe, and then spread it on a 40*60cm cooking plate with edges
 Bake for 11 mins at 180°C
 Cut some rectangles of 53*3.8cm

Coulis of strawberry with poppy flower flavours

*Pour 1 moule à bûche insert (53*4)*

450g of strawberry puree
45g of sugar
8g of pectin for topping DIV0004114
0.5g of poppy flower flavors AIN0003169

Mix the pectin and the sugar.
Pour the it in the cold strawberry puree
Bake until it boil then add the flavors and stir it up.
Pour 400g in an insert of Yule log (53cm*4cm)
Let it cool down in a cold room for the decoration.
When it's hard enough, add the Madeleine biscuit.

Bavaroise vanilla with poppy flower flavours

For 1 yule log mold

400g of milk
160g of sugar
100g of egg yolk
12g of gelatin powder DIV0004074
72g of water (for the gelatin)
400g of cream
2.3g of vanilla extract AVN0004045
1.3g of poppy flower extracts AIN0003169

Hydrate the gelatin and keep it in a cold room.
Make a crème anglaise with the milk, sugar and egg yolk
Add the gelatin and the flavors to the cream anglaise and blend it.
Cool it down to 180C and add the cream in 3 times.
Put the Yule log together.

The red icing

380g of sugar
300g of water (1)
300g of cream
25g of corn starch
60g of water (2)
8g of gelatin powder 200B DIV0004074

18g of beetroot extract COL0004585
6g of safflower extract COL0004522

Boil the cream, sugar and water (1)
Dilute the corn starch with the water (2) and then add to the hot 1st mix while stirring with a whisk.
Make it boil for 2 min while stirring.
Add the gelatin powder directly in the hot icing then mix without letting the air came in.
Pour it on the coloring and stir again.
Keep it cold at +18-20°C and mix it before icing.

