



Blackcurrant Christmas Log Cake

Ingredients to reimagine gastronomy



The ingredients indicated *in italics and in colour* are part of the Sosa product range.
You can include them in your orders or ask your reference contact for availability.

Blackcurrant Christmas Log Cake

FOR 500 G

Main recipe

Blackcurrant mousse	80 g	18.82 %
Blackcurrant and dessert wine crèmeux	150 g	35.29 %
Intense hazelnut sponge	80 g	18.82 %
Whipped vanilla ganache	75 g	17.65 %
Indirect blackcurrant glaze	25 g	5.88 %
Neutral glaze	15 g	3.53 %

Pour the blackcurrant mousse into the main mould and insert the frozen crèmeux into it. Add a little more mousse, and round it off with a layer of sponge, pre-cut to the size of the mould. Blast chill it and then demould it. Whip the ganache, and adorn one side of the log cake with it. Leave to freeze. Spray the neutral glaze onto the part with the ganache. Glaze the rest of the log cake with the blackcurrant glaze, using a piping bag. Leave the log cake to finish defrosting in the fridge.

Blackcurrant mousse

Blackcurrant purée (1)	200 g	22.62 %
Blackcurrant purée (2).....	350 g	39.59 %
Sugar	120 g	13.57 %
<i>Sosa Inulin Cold</i>	100 g	11.31 %
<i>Sosa Albuwhip</i>	24 g	2.71 %
Gelatine mass.....	90 g	10.18 %

Melt the gelatine mass and add it to the blackcurrant purée (2). Separately, whip the blackcurrant purée (1) with the Albuwhip. Add the previously mixed sugar and Inulin. Continue to whip it, little by little, for 5 more minutes. Mix the two mixtures together with a spatula and use.



Blackcurrant and dessert wine crémeux

Dessert wine.....	290 g	34.28 %
Blackcurrant purée.....	400 g	47.28 %
<i>Sosa deodorised coconut fat</i>	120 g	14.18 %
<i>Sosa Profiber Stab 5</i>	10 g	1.18 %
<i>Sosa Gracila Gel</i>	6 g	0.71 %
Corn starch.....	20 g	2.36 %

Weigh the coconut fat and leave it in the fridge. Blend the purée with the dessert wine. Add Profiber Stab 5, corn starch, sugar and Gracila Gel using a hand mixer. Boil. Wait for the mixture to cool down to 45 °C. Then, with the aid of a hand mixer, emulsify the mixture with the cold coconut fat. Leave in the fridge covered in plastic wrap at contact.

Intense hazelnut sponge

Egg white.....	210 g	13.71 %
Sugar (1).....	100 g	6.53 %
Hazelnut flour.....	360 g	23.50 %
Whole eggs.....	600 g	39.16 %
Sugar (2).....	100 g	8.58 %
Salt.....	2 g	34.33 %
Pastry flour.....	80 g	34.33 %
<i>Sosa roasted hazelnut paste</i>	80 g	34.33 %

Whip the egg whites with the sugar. Separately, mix all the other ingredients except for the flours. Mix and sieve the flours. Carefully add them to the second mixture and, finally, gradually add the meringue. Bake for 15 minutes at 170 °C.

Whipped vanilla ganache

35 % fat cream (1).....	240 g	31.83 %
33 % white chocolate.....	200 g	26.53 %
Gelatine mass.....	12 g	1.59 %
35 % fat cream (2).....	300 g	39.79 %
Madagascar vanilla.....	2 g	0.27 %

Heat the cream and pour it over the white chocolate, the seeds from two vanilla pods, and the gelatine mass. Blend. Leave to rest overnight and, the following day, whip the cream and fold in the ganache with the aid of a spatula.

Indirect blackcurrant glaze

Concentrated base glaze	1000 g	86.58 %
Blackcurrant purée.....	150 g	12.99 %
Acid solution.....	5 g	0.43 %

Mix all the ingredients, unheated. Then heat to 85 °C, cool to 40 °C, and use.

Neutral glaze

Concentrated base glaze	1000 g	90.50 %
Water.....	100 g	9.05 %
Acid solution.....	5 g	0.45 %

Mix all the ingredients, unheated. Then heat to 85 °C, cool to 40 °C, and use.

Concentrated base glaze

<i>Sosa Proglaçage</i>	70 g	7.00 %
Water.....	335 g	33.50 %
Sugar.....	350 g	35.00 %
<i>Sosa glucose syrup DE 40</i>	245 g	24.50 %

Mix all the ingredients and heat to 100 °C. Leave it to cool to 40 °C and use.