

RECIPE BY FRÉDÉRIC HAWECKER

Vertigo Log

Recipe in 7 steps

1 Chocolate Sponge Biscuit - 1x1200g log sheet

Eggs	352g	29.3 %	Melt butter and cream then add cocoa paste.
Invert sugar	94g	7.8 %	Beat eggs, sugar and ground almonds together.
Sucrose	164g	13.6 %	Combine both mixtures and add dry ingredients.
Ground almonds	94g	7.8 %	Pour into a frame on a silicone sheet.
35% fat UHT cream	153g	12.7 %	Bake at 170°C for 15 minutes.
Flour (T55)	164g	13.6 %	
Baking powder	12g	1.0 %	
COCOA POWDER 22/24%	35g	2.9 %	
Salt	2g	0.1 %	
PURE COCOA PASTE VIETNAM	35g	2.9 %	
Melted butter	94g	7.8 %	
Total	1199g	100%	

2 Chocolate Crumble - 900g / frame

Crumble base	450g	50.0 %	Melt couverture and clarified butter.
Dark chocolate GAYAS 64%	166g	18.4 %	Combine crumble and feuilletine.
Clarified butter	166g	18.4 %	Add fleur de sel and stir well.
Fleur de sel	2g	0.2 %	Spread over the biscuit.
Feuilletine	115g	12.7 %	
Total	899g	100%	

3 Raspberry Crémeux - 1500g/frame

Raspberry purée	638g	45.7 %	Make a custard.
Egg yolks	128g	9.1 %	Add gelatine then when it reaches 60°C, add creamed butter.
Sugar	160g	11.4 %	Blend well and leave to cool.
Eggs	150g	10.7 %	Pour over the biscuit.
Gelatine mass	80g	5.7 %	
Butter	240g	17.1 %	
Total	1396g	100%	

4 Raspberry Filling With Seeds

Whole frozen raspberries	500g	56.6 %	Heat the raspberries, sugar and pectin together.
Sucrose	375g	42.4 %	Bring to boiling point.
Pectin NH	8g	0.9 %	
Total	883g	100%	

5 Raspberry Jam - 1500g / frame

Raspberry purée	645g	85.8 %	Heat purée to 40°C then add combined dry ingredients.
Sucrose	46g	6.1 %	Bring to boiling point, add citric acid and blend.
Spray-dried glucose	46g	6.1 %	
Pectin NH	12g	1.5 %	
Citric acid	2g	0.2 %	
Total	751g	100%	

6 Chocolate Joconde Biscuit - 760g sheets

Egg yolk	125g	16.2 %	Whisk together egg yolks and sugar (1).
Caster sugar (1)	110g	14.3 %	Whisk together egg whites and sugar (2).
Egg whites	200g	26.0 %	Combine the two mixtures, add dry ingredients then butter.
Caster sugar (2)	60g	7.8 %	Bake at 180°C for 8 minutes.
Egg white powder	4g	0.5 %	
Ground almonds	55g	7.1 %	
Potato starch	40g	5.2 %	
COCOA POWDER 22/24%	40g	5.2 %	
Dairy butter	135g	17.5 %	
Total	769g	100%	

7 Gayas 64% - Morendo 32% Chocolate Mousse

Milk	258g	11.1 %	Make a custard, pour on top of couvertures and blend until smooth.
Cream	258g	11.1 %	Add whipped cream when it reaches 25°C.
Egg yolks	102g	4.4 %	
Sugar	20g	0.8 %	
Dark chocolate GAYAS 64%	540g	23.3 %	
Milk chocolate MORENDO 32%	232g	10.0 %	
Whipped cream	900g	38.9 %	
Total	2310g	100%	