PAVLOVA BûCHE

The Recipe

https://cuisinedaubery.com/recipe/pavlova-buche/

A delicious buche made with meringue layer, vanilla mascarpone cream, and a raspberry confit. Everybody loves this delicious French dessert !

Skill: Intermediaire Level
Cuisine: French Cuisine
Courses: Yule Log, Dessert, Layer Cake, Pavlova,

Ingredients

For a 8.66" (or 8 21/32" or 22 cm) bûche
*Meringue
2 Egg Whites 4 Tablespoons or 60 grams
1 Tablespoon Sugar (20 grams)
1 Tablespoon Sugar (20 grams)
2 teaspoons Corn Starch (7 grams)
1 teaspoon Lemon Juice (4 grams)
1/4 Cup Icing Sugar (50 grams)
*Chocolate Coating
1 oz White Chocolate (30 grams)
1 Tablespoon Cocoa Butter (20 grams)
*Raspberry Confit (jam)
1/2 Cup Raspberry purée (100 grams)
3 Tablespoons Sugar (37 grams)
1/2 teaspoon Powdered Pectin NH (2 grams)
*Whipped Cream
1 Cup Whipping Cream (200 grams)
3/4 Cup Mascarpone Cheese (200 grams)
1/3 Cup Icing Sugar (60 grams)
1 Vanilla Bean
1/2 Lime Zest
*Decoration
12 Raspberries
6 Mint leaves
some Snow Sugar For the recipe, see HERE

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For a 7.08" (or 7 3/32" or 18 cm) bûche

*Meringue
1.3 Egg Whites 3 Tablespoons or 39 grams
2 teaspoons Sugar (13.3 grams)
2 teaspoons Sugar (13.3 grams)
1 teaspoon Corn Starch (4.6 grams)
1/2 teaspoon Lemon Juice (2.6 grams)
3 Tablespoons Icing Sugar (33.4 grams)
*Chocolate Coating
0.7 oz White Chocolate (20 grams)
2 teaspoons Cocoa Butter (13.3 grams)
*Raspberry Confit (jam)
1/3 Cup Raspberry purée (66.9 grams)
2 Tablespoons Sugar (24.7 grams)
1/2 teaspoon Powdered Pectin NH (1.3 grams)
*Whipped Cream
1/2 Cup Whipping Cream (133.8 grams)
1/2 Cup Mascarpone Cheese (133.8 grams)
3 Tablespoons Icing Sugar (40.1 grams)
0.6 Vanilla Bean
0.3 Lime Zest
*Decoration
8 Raspberries
4 Mint leaves
some Snow Sugar For the recipe, see HERE

For a 10.23" (or 10 15/64" or 26 cm) bûche

*Meringue
2.7 Egg Whites 1/3 Cup or 81 grams
2 Tablespoons Sugar (27.9 grams)
2 Tablespoons Sugar (27.9 grams)
1 Tablespoon Corn Starch (9.7 grams)
1 teaspoon Lemon Juice (5.5 grams)
1/3 Cup Icing Sugar (69.8 grams)
*Chocolate Coating
1 oz White Chocolate (41.9 grams)
2 Tablespoons Cocoa Butter (27.9 grams)
*Raspberry Confit (jam)
1/2 Cup Raspberry purée (139.6 grams)
4 Tablespoons Sugar (51.6 grams)
1 teaspoon Powdered Pectin NH (2.7 grams)

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*Whipped Cream
1 1/4 Cup Whipping Cream (279.3 grams)
1 Cup Mascarpone Cheese (279.3 grams)
1/2 Cup Icing Sugar (83.8 grams)
1.3 Vanilla Beans
0.6 Lime Zest
*Decoration
16.7 Raspberries
8.3 Mint leaves
some Snow Sugar For the recipe, see HERE

Steps

Here's the recipe video: