

# FLEXIPAN® INSPIRATION

NEW | NAME 3D YULE LOG • 3D YULE LOG INSERT | REF FX-00299 • FX-02299



## Description

What would be the festive season without the iconic Yule log?

Thanks to the « 3D » effect of this mould, create beautiful desserts with a modern design. The associated Yule log insert is perfect to liven up your recipes.

These two moulds will allow you to give free rein to your creativity to make original and tasty creations.

## Size of the 3D Yule log mould (FX-00299)

Length	11.02
Width	5.51

## Size of the 3D Yule log indent (FX-00299)

Length	9.05
Width	3.50
Depth	2.75
Volume	40.37 oz

## Size of the 3D Yule log insert mould (FX-02299)

Length	13.18
Width	9.80
Tray	10 x 13
Number of indents	4 (4x1)

## Size of the 3D Yule log insert indent (FX-02299)

Length	6.76
Width	2.02
Depth	1.35
Volume	13.32 oz

## Product advantages of the Flexipan® Inspiration range

- 100% silicone
- Can be used for baking (+ 500°F) and freezing (-40°F)
- High-performance solution for both straight-edged and complex shapes
- Easy pan release
- Ideal for artisanal and semi-industrial production
- Superior pan durability

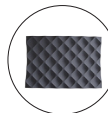
These products may also interest you!



Yule log mould  
FX-00200



Relief mat for log  
Wood  
NF-00132



Relief mat for log  
Cushion  
NF-00133

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## CHEF RECIPE

MOULDS FX-00299 & FX-02299  
FOR 3 3D YULE LOGS

# THE « POLYNESIA » 3D YULE LOG BY CHEF NATHANIEL REID

### Coconut croustillant

Butter	135 g
Sugar	108 g
Desicated coconut	54 g
Cake flour	108 g
Sea salt	0,56 g

### Pain de Gênes

Almond paste	200 g
Sugar	90 g
Eggs	190 g
AP flour	60 g
Butter, melted	60 g

### Tropical coulis

Banana puree	205 g
Mango puree	105 g
Passion puree	75 g
Lime juice	8 g
Sugar	42 g
Pectin NH	8 g
Gelatin	5,5 g

### Coconut bavaoise

Coconut puree	320 g
Egg yolks	63 g
Sugar	95 g
Gelatin	9,5 g
Coconut rum	19 g
Whipped cream	396 g

### Mango glaze

Sugar	300 g
Water	150 g
Glucose	300 g
Sweetened condense milk	200 g
Gelatin	20 g
White chocolate	320 g
Vanilla bean	0,25 piece
Orange, yellow, white and brown colorants	

### Clear décor glaze

Clear glaze	400 g
Vanilla bean	0.25 piece
Orange and yellow colorants	



### Coconut croustillant

- Cream the butter, sugar and salt.
- Add the coconut and cake flour.
- Sheet to 2 mm thickness and cut 20 x 5,5 cm.
- Bake at 160°C.

### Pain de Gênes

- Mix almond paste, sugar and eggs together. Warm to 55°C on a Baine Marie.
- Whip eggs to cool.
- Sift dry ingredients.
- Add the melted butter to the egg mixture. Fold in the dry ingredients.
- Spread out onto a half sheet pan 400 x 300 mm and bake at 190°C.
- Cool and cut two 20 x 5,5 cm pieces per cake.

### Tropical coulis

- Mix the sugar and pectin.
- Bring the fruit purees to a boil, add the pectin, and return to boil.
- Add the hydrated gelatin and cast 125g in the Flexipan<sup>1</sup> Inspiration insert mould (ref. FX-02299). Place one piece of Pain de Gênes on top.
- Freeze and unmould.

### Coconut bavaoise

- Make a crème anglaise with the coconut puree, egg yolks and sugar.
- Add the hydrated gelatin and the coconut rum. Fold in lightly whipped cream at 32°C.

### Mango glaze

- Boil sugar, water and glucose. Add the hydrated gelatin.
- Pour over chocolates and sweetened condensed milk. Make an emulsion. Add colorants.

### Clear décor glaze

- Combine all of the ingredients together.

### Assembly and finishing

Build the entremet upside down in Flexipan<sup>1</sup> Inspiration Yule log mould (ref. FX-00299):

- Place some of the coconut bavaoise into the bottom of the mould.
- Set the tropical coulis on top of the coconut bavaoise.
- Place more coconut bavaoise.
- Place one piece of Pain de Gênes on top.
- Place the coconut croustillant on top.
- Freeze and unmould the cake.
- Glaze with mango glaze.
- Finishing: white chocolate garnish, pineapple, gold leaf, desicated coconut.

### Nathaniel Reid

Nathaniel Reid is the owner of St. Louis Baking and Pastry LLC which he started in August, 2014. He works as a pastry Chef, consultant, and educator working with domestic and international brands. He was selected as winner of the U.S. Pastry Competition and named Pastry Chef of the Year in New York City in 2010.

