

# FRESH FRUIT LOG CAKE



Recipe created by  
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**(Best Pastry Chef in France)**

**Pistachio joconde:**

- 3¾ oz icing sugar
- 5 oz ground almonds
- 1½ oz flour
- 6½ oz eggs
- 1 oz butter
- 4½ oz egg whites
- 2¾ oz sugar
- 1½ oz pistachio paste

Beat the eggs, icing sugar, flour, ground almonds and pistachio paste together with a whisk. Add the warm melted butter followed by the stiffly beaten whites and sugar. Spread onto a baking sheet and bake at 425°F in a hearth oven for 15 min.

**White chocolate orange diplomate:**

- 10 fl oz milk
- 2 vanilla beans
- 1 oz sugar
- 2 oz egg yolks
- ½ oz flour
- ½ oz custard powder
- Zest of 1 orange
- 8 oz white chocolate couverture
- 2 fl oz GRAND MARNIER® Cordon Rouge liqueur
- ¼ oz gelatin
- 5 fl oz whipping cream

Make a pastry cream with the milk, vanilla beans, zest, yolks, sugar, custard powder and flour. Let cool.

Melt the gelatin in the GRAND MARNIER® liqueur and stir into the pastry cream. Pour over the white couverture and fold in the whipped cream.

**Shortbread ¼ frame:**

- 2¾ oz egg yolks
- 5 ½ oz sugar
- 6¼ oz butter
- 1 tsp. salt
- 8 oz flour
- ¼ oz baking powder
- Zest of 1 lemon

Combine the yolks, sugar, butter, salt and zest. Add the sifted together flour and baking powder. Spread into a 14.5 X 10.5 " frame. Bake at 325° F in a ventilated oven for 30 min. Cut into 10.5 X 4 " pieces when removed from the oven.

**Orange marmalade:**

- 3 oz orange purée
- 3½ fl oz orange juice
- 6¼ oz brown sugar
- ¼ oz pectin
- ½ tsp. citric acid

Combine the pectin with some of the brown sugar. Bring the orange purée, juice, and remaining brown sugar to the boil. Add the pectin and bring back to the boil. Add the citric acid thinned with an equal amount of water and set aside.

**Decorative openwork shell (10.5 x 7 in)**

- 3½ oz all-purpose flour
- 3½ oz rye flour
- ½ tsp cinnamon
- 1¼ oz butter
- 3½ oz icing sugar
- 1¼ oz egg yolks
- 4 fl oz water

Sufficient quantity of cocoa butter

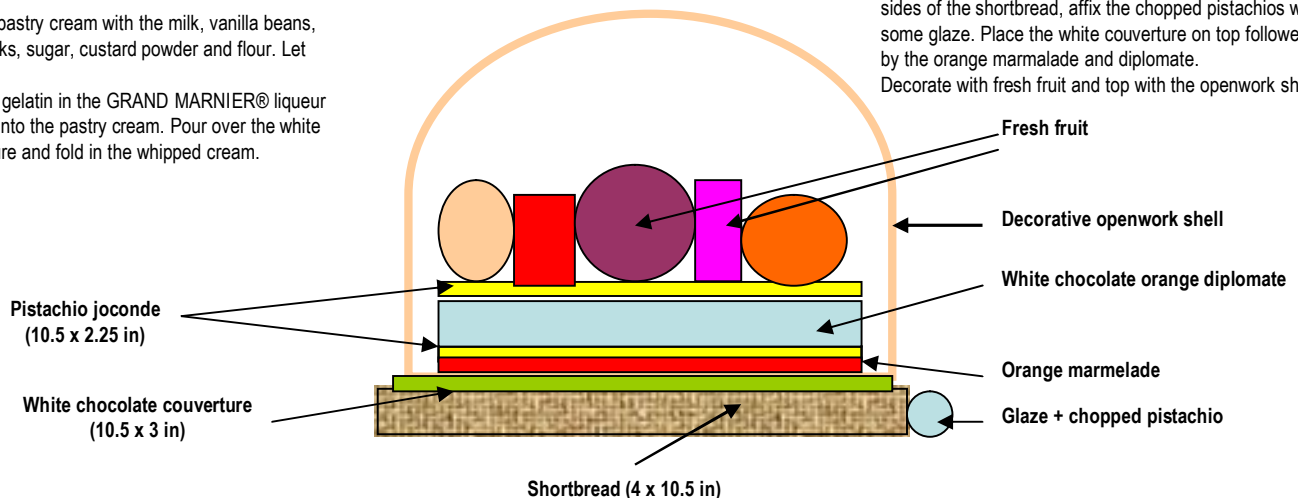
Combine the flours, cinnamon and icing sugar. Add the yolks combined with the water followed by the cooled melted butter. Pipe out onto a Silpat mat in a mesh pattern using a #4 tip. Bake at 350°F in a ventilated oven. Remove from the oven and brush with melted cocoa butter. Place into a log cake mold to shape.

**Decoration**

- White couverture (5½ oz white couverture spread between 2 guitar sheets. Cut into 3 10.5 X 3" strips.)
- Fresh fruit
- Chopped pistachios
- Glaze

**Assembly:**

Cut the pistachio joconde biscuit in half and place one half in a 14.5 X 10.5" frame. Pour in the white chocolate orange diplomate and cover with the other half of the joconde. Place in the freezer. Cut to 10.5 X 2.25" and spread one side with the orange marmalade. On the sides of the shortbread, affix the chopped pistachios with some glaze. Place the white couverture on top followed by the orange marmalade and diplomate. Decorate with fresh fruit and top with the openwork shell.



N.B. Quantities given are approximate as they have been converted from the original metric measures.