

The mini Yule log



Serves :

8



Prep :

3h



Rest :

Freezing : 6h
Refrigeration : 12h



Cook :

Temperature : 356°F
Time : 13-15 min.

Special equipment

- Silikomart Fingers 75 mold
- PVC tube of 4 x 14 cm
- Iridescent silver powder
- Acetate sheet measuring 13 x 15 cm
- Sponge cake mat measuring 30 x 40 cm

List of recipes

- ✓ Chocolate shell
- ✓ Almond sponge cake
- ✓ Cream with juniper berries
- ✓ Creamy vanilla filling
- ✓ Kumquat compote
- ✓ Gin syrup



Steps

D - 2

- 🌀 **Making the juniper berry cream** Page **3**
Chill for at least 6 hours in the refrigerator
- 🌀 **Making the vanilla cream** Page **3**
Chill for at least 6 hours in the refrigerator
- 🌀 **Making the almond paste** Page **7**
Chill in the refrigerator

D - 1

- 🌀 **Making the chocolate shell** Page **4**
Set aside at room temperature
- 🌀 **Making the almond sponge cake** Page **4**
Bake at 180°C/356°F for 13-15 minutes
Let cool to room temperature
- 🌀 **Making the kumquat compote** Page **5**
- 🌀 **Making the gin syrup** Page **5**
- 🌀 **Assembly** Page **6**
Chill for at least 4 hours in the freezer

D-Day

- 🌀 **Glaze** Page **6**
Chill for at least 4 hours in the refrigerator

Ingredients

- ☑ 15 g ~ Whole milk
- ☑ 115 g ~ Whipping cream (30% fat)
- ☑ 1 tsp of vanilla extract
- ☑ 3 g ~ Juniper berries
- ☑ 35 g ~ Egg yolks (x2)
- ☑ 105 g ~ White chocolate
- ☑ 10 g ~ Superfine sugar
- ☑ 12 g ~ Gelatin mass

The Juniper Berry Cream

- Dissolve 15 g of gelatin in 90 g of cold water. Mix well and set aside in the refrigerator.
- Heat 115 g of milk, 115 g of cream, vanilla, and 3 g of crushed juniper berries until simmering. Infuse for 1 hour. Strain and weigh the initial liquid amount (230 g).
- Melt 105 g of white chocolate in the microwave (maximum power 680W in intervals of 30 seconds).
- Make a custard with 35 g of egg yolks (x2) and 10 g of superfine sugar. Off the heat, add the gelatin mixture (12 g) and pour over the melted chocolate in three parts. Create a smooth emulsion, mix, and strain. Cover with plastic wrap in contact with the surface and chill for at least 6 hours in the refrigerator.



Ingredients

- ☑ 1 ~ Vanilla bean
- ☑ 2 tsp vanilla extract
- ☑ 20 g ~ Gelatin mass
- ☑ 110 g ~ White chocolate
- ☑ 300 g ~ Whipping cream (30% fat)

The Vanilla Cream

- Heat 300g of whipping cream and the vanilla to simmering, cover and let infuse for 1 hour.
- Strain through a sieve, weigh to the initial weight of cream (300g), add the vanilla extract, salt, bring to simmer again.
- Melt 110g of white chocolate in the microwave (max 680W in intervals of 30 seconds).
- Pour the cream over the melted chocolate in several times, create a beautiful emulsion, incorporate the remaining cold whipping cream (200g).
- Add the softened gelatin (20g) and blend.
- Cover with plastic wrap and refrigerate until the next day.



Ingredients

- ☑ 300 g ~ White chocolate
- ☑ Red fat-soluble coloring (as needed)
- ☑ Silver shimmer powder (as needed)

The chocolate shell

- Make the supports using PVC tubes (4 cm in diameter and 14 cm long) and 13 x 15 cm acetate sheets.
- Temper 300 g of white chocolate.
- Take 100 g of chocolate and add a red fat-soluble colorant, and try to keep the remaining 200 g of chocolate at 28-29°C/82-84°F.
- Using a brush, cover 2/3 of the surface of the PVC tubes with the red chocolate.
- Let it crystallize for a few minutes.
- Apply 2 layers of white chocolate, being careful to wait for the first layer to crystallize before applying the second one.
- Let it crystallize again for a few minutes before applying silver powder using a brush.
- Carefully remove from the molds.



Ingredients

- ☑ 170 g ~ Almond paste
- ☑ 75 g ~ Superfine sugar
- ☑ 156 g ~ Whole eggs
- ☑ 50 g ~ All-purpose flour
- ☑ 1g ~ Baking powder
- ☑ 6 g ~ Whole milk
- ☑ 50 g ~ Melted butter (cold)

The almond sponge cake

- Mix 170 g of almond paste with 156 g of eggs (whole and lightly beaten) in a food processor until a smooth and homogeneous mixture is obtained.
- Gradually add 75 g of superfine sugar to the food processor bowl and beat the mixture with the paddle attachment until light and fluffy (5 minutes at full speed).
- While continuing to beat the mixture with the whisk attachment, add 50 g of sifted flour and 1 g of baking powder.
- Add 50 g of melted butter mixed with 6 g of milk.
- Roll out the dough thinly on a silicone sponge cake mat (use a sheet of parchment paper to facilitate unmolding).
- Bake at 180°C/356°F for 13 to 15 minutes.
- Allow to cool to room temperature



Ingredients

- ☑ 75 g ~ Water
- ☑ 85 g ~ Superfine sugar
- ☑ 210 g ~ Kumquats
- ☑ 2 g ~ NH pectin

The kumquat compote

- Wash and blanch 210g of kumquats by boiling them for 6-8 minutes (starting in cold water).
- Cut the kumquats into quarters.
- Prepare a syrup by boiling 75g of water with 75g of sugar.
- Remove the seeds from the kumquats and slowly cook them in the syrup (30-40 minutes on very low heat and covered).
- Mix 10g of superfine sugar and 2g of NH pectin. Add to the compote and bring to a simmer.
- Remove from heat and lightly blend the compote.
- Cool.



Ingredients

- ☑ 50 g ~ Water
- ☑ 50 g ~ Superfine sugar
- ☑ 25 g ~ Fresh lemon juice
- ☑ 25 g ~ Gin (alcohol)

The Gin light syrup

- Bring 50 g of water and 50 g of superfine sugar to a boil.
- Off the heat, add 25 g of lemon juice and 25 g of gin.
- Mix well.



Assembly

- Unmold the sponge cake and cut it into a strip of 10 x 30 cm.
- Soak the sponge cake and spread the cold cream on top.
- Cover with plastic wrap and freeze for at least 2 hours.
- Spread the compote on the sponge cake and smooth it out. The total thickness of the three layers should not exceed 2cm.
- Freeze the whole thing and then cut into rectangles of 11 x 2.5 cm.
- Put the rectangles back in the freezer.
- Make the soft ganache and coat the cylindrical mold.
- Insert the rectangle into the mold and smooth it out. Freeze for at least 4 hours.
- Glaze the cylinders with white mirror glaze (see dedicated mirror glaze recipe).
- Insert the cylinder into the chocolate shell using a small angled spatula.

I'll leave your imagination to do the decoration!

List of ingredients for the mirror glaze:

- 100 g condensed milk
- 150 g glucose syrup
- 10 g gelatin (200 bloom)
- 150 g superfine sugar
- 75+60 g water
- 150 g white chocolate
- 2-3 g water-soluble food coloring

Recipe for Mirror Glaze



Tips

❖ Making your own almond paste:

- 100g of almond powder
 - 100g of powdered sugar
 - 20g of egg white (1 egg)
- Pour a finer texture, blend the almond powder and powdered sugar in a food processor.
 - In a bowl, mix the resulting powder with the egg white until it forms a uniform paste.
 - Wrap the almond paste in cling film and keep it in the refrigerator.

This almond paste can be kept in the refrigerator for 4-5 days.

If you want to extend the shelf life of the almond paste to 4-5 weeks, replace the egg white with glucose.

