

The Yule log



Serves :

10



Prep :

3h



Rest :

Freezing : 10h
Refrigeration : 4h



Cook :

Temperature : 320°F
Time : 15-20 min.

Special equipment

Yule log mold (Ref: Silikomart 25.071.63.0065)

Insert mold (Ref: Silikomart 20.404.13.0065)

List of recipes

- ✓ Praline
- ✓ Salted butter caramel
- ✓ Chocolate cream
- ✓ Brownie
- ✓ Feuillantine (crunchy layer)
- ✓ Vanilla mousse
- ✓ Glaze



Steps

D - X

- 🌀 **Making the praliné** Page 3
Store in a cool, dark place at room temperature
- 🌀 **Making the salted butter caramel** Page 4
Refrigerate for at least 2 hours
- 🌀 **Making the chocolate cream** Page 5
Refrigerate for at least 4 hours (in the insert mold)
- 🌀 **Assembly for the insert: Chocolate cream + Caramel**
Freeze

D - 1

- 🌀 **Making the brownie** Page 6
Bake at 160°C/320°F for 15-20 minutes
Let cool to room temperature
- 🌀 **Making the feuillantine** Page 6
- 🌀 **Assembly – Brownie + Feuillantine**
Refrigerate until set
- 🌀 **Cutting the brownie**
- 🌀 **Making the vanilla mousse** Page 7
- 🌀 **Assembly of the dessert** Page 8
Freeze for at least 8 hours

D-Day

- 🌀 **Making the mirror glaze** Page 9
- 🌀 **Decoration** Page 8
- 🌀 **Keep in the refrigerator for 6 hours for thawing**

The praliné

Ingredients

- ☑ 100 g ~ Pecans
- ☑ 100 g ~ Whole almonds
- ☑ 140 g ~ Superfine sugar
- ☑ 1 pinch of fleur de sel

- Roast for 15-20 minutes in a 160°C/320°F fan oven:
 - 100 g of almonds
 - 100 g of pecans
- Remove from the oven and let cool.
- Make a dry caramel with 140 g of superfine sugar:
 - Place a thin layer of sugar in the bottom of a saucepan.
 - Wait for the first layer of sugar to melt and shake the pan to homogenize the melting.
 - Add a second layer of sugar once the first layer has melted, and continue until all the sugar has been poured.
 - Pour the caramel, when it has a nice amber color, onto a silpat or a baking paper.
 - Let it harden completely at room temperature.
- When the caramel and nuts are cold, mix them in a robust food processor gradually increasing the speed.
- Add a little fleur de sel.
- When the praline is fluid enough, place it in an airtight container and store it at room temperature away from light. It will keep for several months.



Salted Caramel

Ingredients

- ☑ 95 g ~ Superfine sugar
- ☑ 100 + 50 g ~ Glucose syrup
- ☑ 50 g ~ Milk
- ☑ 2 g ~ Vanilla powder
- ☑ 200 g ~ Whipping cream (30% fat)
- ☑ 2 g ~ Fleur de sel
- ☑ 70 g ~ Salted butter

- In a small saucepan, add:
 - 50g glucose syrup,
 - 50g milk,
 - 200g whipping cream,
 - a pinch of vanilla powder or other ingredient.
- In a large saucepan, add:
 - 100g glucose syrup,
 - 95g superfine sugar.
- Boil the glucose/milk/cream mixture and set aside.
- Melt the sugar with the glucose over medium heat.
- When the temperature reaches around 185°C/365°F (caramel color, not too dark), reduce the heat.
- Slowly pour the boiling cream into the saucepan while whisking.
- Bring back the heat to medium and continue to whisk until it reaches 105°C/221°F.
- Filter the liquid caramel into a container and let it cool to 70°C/158°F.
- Add 70g of cold salted butter and mix well to incorporate it.
- You can add a little fleur de sel to enhance the taste.
- Pour the caramel into an airtight container or cover with plastic wrap.
- Place in the refrigerator. It will remain creamy, even after being frozen!



Chocolate cream

Ingredients

- ☑ 100 g ~ Semi-skimmed milk
- ☑ 25 g ~ Egg yolks (x2)
- ☑ 10 g ~ Superfine sugar
- ☑ 100 g ~ Whipping cream (30% fat)
- ☑ 100 g ~ Dark chocolate (70% cocoa)

- Boil in a small saucepan:
 - 100g of milk
 - and 100g of whipping cream.
- Make a custard with:
 - 25g of egg yolks (x2)
 - and 10g of superfine sugar.
- Be sure not to exceed 85°C/185°F when cooking the custard (cook over very low heat).
- Pour the custard over 100g of dark chocolate and wait for 1 minute to let the chocolate melt.
- Emulsify and mix the cream with an immersion blender.
- Pour the cream into the ring containing the frozen insert (genoise and feuillantine).
- Cover with plastic wrap.
- Freeze for at least 4 hours to allow the cream to solidify.



Ingredients

- ☑ 80 g ~ Dark chocolate
- ☑ 45 g ~ Butter (82% fat)
- ☑ 20 g ~ Superfine sugar
- ☑ 20 g ~ Brown sugar
- ☑ 15 g ~ Pastry flour
- ☑ 1 tsp cocoa powder
- ☑ 1 ~ Whole egg
- ☑ 50 g ~ Pecan nuts

The brownie

- Preheat the oven to 160°C/320°F.
- Using a baking sheet, create a rectangular mold with dimensions of 8*27cm. (reference video 12:10)
- In a mixing bowl, combine 1 egg with 20g of superfine sugar and 20g of brown sugar without whisking.
- Melt 80g of dark chocolate and 45g of butter using a double boiler or the microwave (in 30-second intervals at 500W).
- Incorporate the chocolate mixture into the egg/sugar mixture. Mix until the batter is smooth and homogeneous.
- Finally, add 15g of pastry flour and 1 teaspoon of sifted cocoa powder. Mix briefly, just enough to make the batter homogeneous.
- Pour the mixture into the improvised mold.
- Then place the pecan nuts on the raw batter. (Arrange in sets of 3, aligning them in the center because the edges will be cut off)
- Bake for approximately 17 minutes at 160°C/320°F. The brownie should not be overcooked to maintain maximum moisture. Let it cool at room temperature



Ingredients

- ☑ 15 g ~ Milk chocolate
- ☑ 60 g ~ Almond/pecan praline
- ☑ 30 g ~ Crushed crepes dentelles

The feuillantine

- In a mixing bowl, melt 15g of milk chocolate (personally, I use Barry's Zephyr Caramel chocolate) in the microwave in 30-second intervals at 500W.
- Add 60g of almond/pecan praline and mix well.
- Add 30g of crispy crepes (dentelle biscuits) and mix gently.
- Spread the feuillantine mixture over the entire surface of the brownie using a fork.
- Place in the freezer until the feuillantine has set.



The vanilla mousse

Ingredients

- ☑ 120 g ~ Whole milk
- ☑ 20+260 g ~ Whipping cream (30% fat)
- ☑ 1 ~ Vanilla bean
- ☑ 8 g ~ Gelatin powder (200 blooms)
- ☑ 48 g ~ Water
- ☑ 200 g ~ White chocolate

- Prepare a gelatin mass using 8g of powdered gelatin and 48g of water (refrigerate for at least 15 minutes).
- Using a stand mixer (with a cold bowl and cream), whip 260g of whipping cream until it is smooth. Refrigerate until ready to use.
- In a saucepan, pour 120g of whole milk and 20g of whipping cream (30% fat). Add a scraped vanilla bean.
- Bring to a boil. Cover the saucepan and let it infuse for 30 minutes.
- Bring it back to a boil, then remove it from heat and add the gelatin mass.
- Stir well and make sure the gelatin is completely dissolved.
- Pour the hot milk over 200g of white chocolate. Then wait for 1 minute before mixing with a whisk. Always start from the center, and gradually expand your circle.
- If the chocolate is not completely melted, microwave for another 15 seconds at 500W.
- When the chocolate is smooth and homogeneous, add ¼ of the whipped cream and mix with a whisk until a homogeneous consistency is obtained.
- Pour the mixture onto the whipped cream and mix with a rubber spatula, being careful not to deflate the cream.
- When the cream is homogeneous, pour it into a piping bag.
- It must be used immediately!



Assembly

- o Fill the mold with mousse until halfway and carefully coat the edges upwards using an offset spatula. It's important to avoid air bubbles! So, the softer the mousse, the easier it will be.
- o Add more mousse if necessary.
- o Place the (chocolate/caramel) insert in the center. Press down to remove any air bubbles.
- o Fill the empty spaces with mousse.
- o Finally, place the brownie, with the feuillantine side on the caramel, and gently press it down.
- o Remove any excess mousse as needed.
- o Make sure the surface is perfectly even.
- o Cover with plastic wrap and place in the freezer for at least 6 hours.

- o Now you have the option to glaze the Yule log or not.
- o Personally, I use my cocoa glaze recipe, which remains very creamy even after being chilled.
- o In case of a failed glaze, which happened to me during my tests, you can always save the day by making a chocolate decoration, such as a bark (see video reference: 28:23)



Tips

❖ For the glaze:

It is important to round off the protruding edges of the log to avoid a white line appearing after glazing (ref. video: 25:10).

Moreover, this should be done on all desserts that have a right angle!

I wish you a happy festive season.

Dom



Cocoa glaze

Ingredients

- ☑ 75 g ~ Glucose syrup
- ☑ 105 g ~ Water
- ☑ 210 g ~ Superfine sugar
- ☑ 75 g ~ Cocoa powder (100%)
- ☑ 195 g ~ Whipping cream (30% MG)
- ☑ 12 g ~ Gelatin (6 sheets – 200 blooms)

- Soak 6 sheets of gelatin (6*2g) in a large volume of cold water (or dissolve 12 g of gelatin powder in 72 g of water).
- Sift the cocoa powder into a mixing bowl.
- In a saucepan, heat 105 g of water with 75 g of glucose syrup and 210 g of sugar, until it reaches 103°C/217°F.
- Remove from heat, but leave the saucepan on the stove (to keep the heat).
- Immediately pour the sifted cocoa powder into the syrup.
- Gently mix with a wooden spoon or rubber spatula, avoiding a whisk to prevent air bubbles from forming.
- Once the cocoa powder is well incorporated into the syrup, heat 195 g of whipping cream in the microwave.
- Add the squeezed gelatin to the hot cream (it should not boil, as this could destroy the gelatin, ideally it should be between 50 and 60°C /122-140°F).
- Pour the cream into the chocolate mixture and mix gently.
- Transfer the mixture to a narrow container and use an immersion blender to mix it. (I highly recommend the Bamix, which has been the solution to all my air bubble problems)
- Blend for 4-5 minutes to remove air bubbles and smooth out the glaze. Do not remove the blender during this phase.
- Sift the glaze to remove any air bubbles or lumps.
- Cover with plastic wrap and let cool at room temperature (usually 45 minutes to 1 hour).
- Its application temperature is 33 to 35°C/91-95°F.
- Personally, I pour it at 33°C/91°F so that it is a little more opaque.

