

Tatin Yule Log

by Nicolas Boussin



Serves :

x1
25 cm



Prep :

2h30



Rest :

Freezing : 8h
Refrigeration : 12h



Cook :

Temperature : 200°C
Time : 30 min.

Special equipment

- Large-format rhodoid sheets
- PVC tube, 35 mm diameter
- Yule log mold (Ref : Silikomart 25.071.63.0065)
- Genoise baking mat 30*40cm

List of recipes

- ✓ Mascarpone cream
- ✓ Joconde sponge
- ✓ Caramelized apples (poaching)
- ✓ Neutral glaze
- ✓ Buckwheat crumble
- ✓ Reconstituted crumble



Steps

D – 1 morning

- 🌀 **Preparation of the gelatin masses** Page 3
For the mascarpone cream and the poaching syrup
- 🌀 **Mascarpone cream** Page 3
Refrigerate (minimum 4 h)

D – 1 evening

- 🌀 **Joconde sponge** Page 4
Bake 13 min at 200 °C (392°F) and Refrigerate
- 🌀 **Preparation of the mascarpone cream insert (PVC tube)** Page 7
Freeze
- 🌀 **Preparation of the buckwheat crumble** Page 6
Bake 13 min at 160 °C (320°F) – Let cool at room temperature
- 🌀 **Preparation of the crumble base** Page 6
Refrigerate

D-Day

- 🌀 **Poaching the apples** Page 5
Drain and let cool at room temperature.
- 🌀 **Assembly of the cylinder (cream + sponge)** Page 7
Sponge size: 15 × 25 cm
Freeze
- 🌀 **Placing the apples** Page 7
*Size: 18*25*1 cm*
Freeze
- 🌀 **Preparation of the neutral glaze** Page 8
Diluted with 10-20% water
- 🌀 **Applying the glaze** Page 8
Pour at 35-40°C (95-104°F)
- 🌀 **Finishing** Page 8
Thaw in the refrigerator

Ingredients

For the mascarpone cream

- ☑ 25 g gelatin mass :
 - 4 g gelatin (200 blooms)
 - 24 g water

Pour le pochage

- ☑ 200 g gelatin mass :
 - 29 g gelatin (200 blooms)
 - 174 g apple juice

Gelatin masses

Water-based gelatin mass (for the cream):

- **Preparation** : Mix 4 g gelatin with 24 g cold water. Let hydrate in the refrigerator for at least 20 minutes.
- **Melting** : Melt the gelatin mass in the microwave (about 15 seconds at 700 W). Do not exceed 40 °C (104 °F).
- **Storage** : Take 25 g of this melted gelatin mass and keep refrigerated until use.

Apple juice-based gelatin mass (for poaching):

- **Preparation** : Mix 29 g gelatin with 174 g cold apple juice. Let hydrate in the refrigerator for at least 20 minutes
- **Melting** : Melt in the microwave in 30-second intervals (about 1 min 15 s total at 700 W). Warning: do not exceed 40 °C (104 °F).
- **Resting** : Take 200 g of this gelatin mass. Ideal resting time in the refrigerator before use: 10 to 12 hours..



Ingredients

- ☑ 25 g gelatin mass (with water)
- ☑ 33 g whole milk
- ☑ 33 g superfine sugar
- ☑ 72 g mascarpone
- ☑ 303 g whipping cream (35% fat)

Mascarpone cream

- **Heating** : In a small saucepan, heat the milk and sugar to 80–90 °C (176–194 °F), stirring regularly with a spatula. The sugar must be fully dissolved (no need to bring to a boil).
- **Adding the gelatin** : Remove from heat and add 25 g of the gelatin mass (prepared previously). Mix carefully until fully dissolved.
- **Adding the mascarpone** : Add the cold mascarpone. Mix well with a spatula to smooth the mixture and remove any lumps.
- **Loosening the cream** : Pour a small portion of the cold heavy cream into the mixture and mix roughly.
- **Emulsification** : Pour everything back into the remaining liquid cream. Blend using an immersion blender, avoiding air incorporation (keep the blender head fully submerged).
- **Crystallization** : Cover with plastic wrap directly on the surface and refrigerate for at least 4 hours before whipping the cream..



Ingredients

- ☑ 107 g whole eggs
- ☑ 65 g almond powder
- ☑ 65 g powdered sugar
- ☑ 22 g melted unsalted butter
- ☑ 42 g all-purpose flour
- ☑ 85 g egg whites
- ☑ 22 g superfine sugar

Seconde sponge

- **Base preparation** : Blend the whole eggs, almond powder, icing sugar, and melted butter (kept between 40 and 50 °C – 104 and 122 °F) in a food processor.

Tip: For optimal results, make this mixture in a Thermomix at a constant temperature of 40 °C (104 °F).

- **Whipping the egg whites** : Whip the egg whites at medium speed. When they begin to whiten, gradually add the granulated sugar. Once fairly firm, increase the speed to tighten them. The whites should be firm yet still flexible.
- **Mixing** : Add the egg mixture to the whipped whites in 2 or 3 additions. Gently fold with a spatula, lifting the mass to avoid deflating the whites.
- **Incorporating the flour** : Sift the flour and add it gradually (in one or several additions, as preferred), folding gently into the mixture.
- **Spreading** : Pour the batter onto a 30 × 40 cm genoise baking mat (pre-greased). Spread evenly with a spatula over the entire surface. Tap the tray to level the batter.
- **Baking** : Bake at 200 °C (392 °F) for about 12 to 15 minutes, until evenly golden.
- **Resting and stabilization** : Let the sponge cool at room temperature. Then cover with plastic wrap directly on the surface and refrigerate overnight to fully stabilize before cutting.



Tatin apples

Ingredients

- ☑ 200 g gelatin mass (with apple juice)
- ☑ 450 g superfine sugar
- ☑ 235 g apple juice (for deglazing)
- ☑ 1,2 kg Golden or Pink Lady apples (cut into quarters)

- **Making the caramel** : Prepare a dry caramel by gradually melting the granulated sugar over medium heat, ideally in a large pot.
- **Deglazing** : During the final addition of sugar, heat the apple juice in the microwave. When the caramel is fully liquid and has a deep amber color, deglaze with the hot apple juice.
- **Homogenization** : Over low heat, add the remaining apple juice in several additions, stirring continuously with a spatula.
- **Adding the gelatin** : Carefully incorporate the 200 g of gelatin mass (apple juice-based) and stir until fully dissolved. Once melted, return the mixture to medium heat.
- **Poaching the apples** : As soon as the syrup comes to a boil, add half of the apple quarters. Let poach, stirring occasionally, for 10 to 20 minutes, until tender throughout.
- **Draining** : Remove the apples from the syrup and place them on a perforated tray to drain. Keep any very soft pieces or trimmings to fill potential gaps during final assembly.
- **Finalization** : Reserve the cooking syrup and repeat the process for a second batch if necessary.
- **Assembly note** : The yule log assembly can begin once the apples are lukewarm and the joconde sponge cylinder is fully firm.



Ingredients

- ☑ 22 g butter (82% fat)
- ☑ 19 g powdered sugar
- ☑ 10 g buckwheat flour
- ☑ 12 g cornstarch
- ☑ 10 g almond powder

Buckwheat crumble

- **Dough preparation** : Place all ingredients in the bowl of a stand mixer fitted with the paddle. Mix until a homogeneous dough forms. If the texture remains too sandy, finish mixing briefly by hand.
- **Resting** : Form the dough into a ball and place it in the freezer for 10 minutes to firm up the butter.
- **Shaping** : Grate the dough using a coarse grater directly onto a baking tray lined with a pastry mat.
 - **Variation** : If you do not have a grater, roll the dough between two sheets of baking paper to a thickness of 1.5 mm.
- **Baking** : Bake for 13 minutes at 160 °C (320 °F) (fan-assisted). The crumble should have an even, amber coloration.
- **Finishing** : If using the rolled version, break the baked dough into small pieces with a large knife after baking. Let cool completely at room temperature.



Ingredients

- ☑ 50 g buckwheat crumble
- ☑ 50 g cornflakes
- ☑ 1 g fleur de sel
- ☑ 4 g cocoa butter
- ☑ 50 g white or Dulcey chocolate

Crumble reconstruction

- **Melting the chocolate** : Melt the chocolate (white or Dulcey) with the cocoa butter in the microwave in 30-second intervals until it reaches 45–50 °C. Stir to obtain a smooth mixture.
- **Crispy base preparation** : Crush the cornflakes by hand directly over the melted chocolate. Add the baked buckwheat crumble and the fleur de sel.
- **Mixing** : Gently fold everything together with a spatula until all dry elements are fully coated with chocolate.
- **Shaping** : Pour the mixture into a rectangular frame measuring 8 × 25 cm placed on a silicone mat. Spread evenly to a thickness of 1 cm.
- **Crystallization** : Refrigerate (or freeze for faster setting) until completely firm before unmolding..



Insert

o Equipment preparation:

- Form a cylindrical tube using a rhodoid sheet measuring 3.5 cm in diameter and 25 cm in length (use a PVC tube with a 35 mm internal diameter as support).

o Whipping the cream:

- Pour the mascarpone cream (gelatinous texture) into the cold bowl of a stand mixer.
- Whip at medium speed until a light, supple whipped cream forms with a soft “bird’s beak” texture.

o Molding the core:

- Pipe the cream into the tube, avoiding air bubbles, then place in the freezer.



Assembly

o Sponge preparation:

- Cut a strip of joconde sponge measuring 15 × 25 cm.
- Once the cream tube is frozen and unmolded, spread a thin layer of mascarpone cream over the golden side of the sponge.

o Rolling :

- Place the cream tube 5 cm from the edge and roll the sponge around it.
- Ensure the sponge adheres edge to edge, trimming any excess.
- Wrap tightly in parchment paper to maintain a round shape.
- Return to the freezer.

o Arranging the apples:

- Use a 25 × 18 cm frame placed on a rhodoid sheet as a template to arrange the apples.
- Pack the apple quarters tightly side by side without overlapping.
- Fill gaps with trimmings (avoid as much as possible for a more refined appearance).
- Cover with a guitar sheet and a tray, then press to a thickness of 1 cm using rulers or any suitable frame.

o Finishing :

- Remove the guitar sheet and the frame.
- Place the frozen sponge cylinder on top and wrap the apples tightly around it using the rhodoid sheet. Secure with tape.
- For a perfectly round shape, place the assembly in a yule log mold or channel mold and freeze until completely set.



Ingredients

- ☑ 150 g mineral water
- ☑ 125 g superfine sugar (1)
- ☑ 35 g glucose syrup
- ☑ 20 g superfine sugar (2)
- ☑ 5 g NH pectin
- ☑ 5 g lemon juice

Neutral glaze

- **Dry mix preparation** : Thoroughly mix the 20 g sugar (2) with the 5 g NH pectin..
- **Heating** : In a saucepan, combine the 150 g water, 125 g sugar (1), and 35 g glucose syrup.
- **Adding the pectin** : Heat the mixture over medium heat. When it reaches 40 °C (104°F), gradually add the sugar/pectin mixture while whisking continuously to prevent lumps.
- **Cooking** : Bring the syrup to a boil and maintain boiling for 2 minutes. Then add the 5 g lemon juice.
- **Finishing** : Continue boiling for an additional 1 minute, stirring regularly with a whisk.
- **Storage** : Transfer the glaze to a container, passing it through a fine strainer if desired.
Cover with plastic wrap directly on the surface and keep at room temperature if used the same day, or refrigerate..



Final assembly

- **Preparing the yule log**: Remove the yule log from the freezer and unmold it completely. If necessary, fill small imperfections with the remaining apples.
- **Trimming** : Using a knife or a vegetable peeler, level the base of the yule log so it sits flat and stable. Return to the freezer.
- **Preparing the glaze**: Thin the neutral glaze with 10 to 20% of its weight in water. Avoid incorporating air bubbles. If needed, gently reheat without exceeding 60 °C (140 °F).
- **Glazing** : Place the fully frozen yule log on a rack. Apply the glaze once it has cooled to around 35 °C (95 °F) (ideally using a spray gun).
- **Finishing touches** : Using a large knife, trim the ends of the yule log to obtain clean, neat cuts.
 - Use a large spatula to carefully transfer the yule log onto its reconstructed crumble base.
- **Decoration** : For presentation, place a quenelle of mascarpone cream on top and add a used, dried vanilla pod.
Tip : Before placing the quenelle, lightly scrape the glaze where it will sit to prevent it from sliding..



❖ Flavored gelatin mass:

Gelatin behaves like a protein network capable of trapping water and the sugars in a juice, but this network is weakened by two factors: excessive acidity and certain proteolytic enzymes naturally present in some fruits.

A very acidic juice, such as lemon, drastically reduces gelatin's ability to hydrate and form bonds, preventing any stable set.

A second limitation comes from five fruits that contain active enzymes (actinidin in kiwi, bromelain in pineapple, papain in papaya, and similar proteases in guava and lychee). These enzymes break down gelatin's protein chains and prevent gel formation.

When combined with a syrup, gelatin diffuses into the fruit and acts as an internal stabilizer. During freezing, this penetration protects the cellular structure, limits water loss, and locks moisture inside each slice, resulting in a clean, supple texture after thawing.

❖ Poaching the apples:

The original recipe recommends using Golden apples.

Poaching time varies depending on the apple variety, but generally ranges from 15 to 20 minutes.

The goal is a melting texture. Check doneness by piercing the quarters with the tip of a knife: they should be tender all the way through.

❖ Personal notes:

Assembly aesthetics:

Take care to arrange the apple quarters as evenly as possible, pressing them tightly together. The less you rely on trimmings to fill gaps, the cleaner and more harmonious the final appearance of the yule log.

Glazing technique:

For an ultra-professional finish and the thinnest possible coating, using a pastry spray gun to apply the glaze is highly recommended.

If you do not have a spray gun, make sure to pour the glaze while it is sufficiently warm to ensure a smooth, even flow over the frozen yule log.

I also tend to prepare the glaze on the same day it is used, as it is not always easy to re-liquefy.

Flavoring :

The original recipe calls for a plain mascarpone cream. However, adding a natural vanilla flavor or vanilla seeds during infusion will undeniably bring an extra layer of indulgence..