

Blueberry & Lemon Yule Log

Ingrédients

- 2 eggs
- 65g lemon juice
- 75g sugar
- 110g butter
- 60g sugar
- 5g lemon juice
- 1 egg
- 12g milk
- 62g flour
- 2g baking powder
- 25g butter
- 37g olive oil
- 50g sugar
- 100g lemon juice
- 4g pectin NH
- 20g olive oil
- 24g water
- 80g sugar
- 35g blueberry puree
- 75g blueberry puree (1)
- 150g blueberry puree (2)
- 55g Italian meringue
- 10g gelatin
- 150g blueberry puree
- 200g powdered sugar
- 50g glucose

Préparation

1. If you are looking for a fruity, tangy, and very light log to beautifully finish your Christmas meal, you are in the right place!
2. I intentionally made this log without a crispy layer, with an ultra-soft madeleine biscuit (recipe from Christophe Felder) to have a dessert that melts in your mouth, but you can of course add one if you wish.
3. Apart from that, you will find an intense blueberry mousse (I used Adamance's recipe), a lemon cream as an insert, and a lemon gel (recipe from Jeffrey Cagnes) for even more zest!
4. It's no longer the season, so I didn't use fresh blueberries, but between the wild blueberry puree and the candied blueberries, the log was very fragrant and colorful. Ingredients :I used Adamance blueberry puree from Valrhona : code ILETAITUNGATEAU for 20% off everything on the site (affiliate).
5. I used candied blueberries found at Guy Demarle: referral code FLAVIE10 to enter at registration for 10 off (affiliate).
6. Equipment :My log mold and insert mold (as well as my piping bags) come from Guy Demarle: referral code FLAVIE10 to enter at registration for 10 off (affiliate).
7. Mix the lemon zest with the sugar.
8. Add the eggs, whisk well, then the lemon juice.
9. Pour everything into a saucepan and thicken over medium heat, stirring constantly.
10. Off the heat, add the butter and blend with an immersion blender until you have a smooth and creamy mixture.

11. Pour the cream into the insert mold and place in the freezer until fully set.
12. Melt the butter and let it cool, then add the olive oil.
13. Preheat the oven to 220°C.
14. Mix the sugar with the zest, lemon juice, egg, and milk.
15. Incorporate the sifted flour and baking powder, and finally the butter and oil mixture.
16. When the batter is homogeneous, pour it into your mold (I baked it directly in a log mold) and add candied blueberries over the entire surface.
17. Lower the oven temperature to 180°C and bake for 20 minutes.
18. Let cool, then trim the top of the biscuit to make it flat.
19. Mix the sugar and pectin.
20. Bring the lemon juice to a boil, then pour the sugar-pectin mixture over it while stirring.
21. Bring to a boil again and cook for a few minutes.
22. Cool quickly in the refrigerator or freezer.
23. Then, blend with an immersion blender with the olive oil until you have a homogeneous jelly and set aside until assembly.
24. Intense blueberry mousse: Italian meringue: you will have too much meringue but it is complicated to make a smaller quantity.
25. Prepare a syrup with the water and sugar.
26. When the syrup reaches 110°C, start whisking the egg whites.
27. When the syrup reaches 118°C, pour it gradually over the foamy egg whites and continue whisking until you have a smooth and shiny meringue.
28. Whip the cream with the blueberry puree until you have a not too firm whipped cream.
29. Blueberry mousse:5.
30. Italian meringue and whipped cream).
31. Then, heat the mixture to 60°C and add the cold blueberry puree (2).
32. Mix 1/3 of this preparation with the Italian meringue using a whisk, then gently add the rest with a spatula.
33. Finish by gently incorporating the blueberry whipped cream and proceed to assembly.
34. Assembly: Pour 2/3 of the mousse into the bottom of the log mold.
35. Add candied blueberries.
36. In the center, pipe the lemon jelly, then add the lemon cream insert.
37. Cover with mousse, then add the madeleine biscuit.
38. Smooth and place in the freezer.
39. Recipe adapted from the site encoreungateau.com.
40. Soak the gelatin in very cold water.
41. Bring the blueberry puree, sugar, and glucose to a boil.
42. Add the rehydrated gelatin (and squeezed if you are using sheets).
43. Mix well, then pour into a jar and let cool.
44. Unmold the log and place it on a rack.
45. Warm the blueberry glaze to 30-35°C.
46. Pour it over the log, add some lemon zest and candied blueberries.
47. Let it defrost in the refrigerator for at least 4 hours before enjoying!

