

# Kinder Bueno-style rolled log

## Ingrédients

- 100g of whole milk
- 100g of T55 flour
- 70g of butter
- 70g of whole eggs
- 140g of egg whites
- 120g of egg yolks
- 85g of sugar
- 270g of whole liquid cream
- 180g of hazelnut spread
- 250g of milk chocolate
- 30g of neutral oil

## Préparation

1. As every year, here is a rolled log recipe that requires little equipment (no log mold) and no freezer either!
2. I was inspired by the Kinder Bueno chocolate bar to make this log, with a whipped cream made from Koro's hazelnut spread and a crunchy chocolate glaze.
3. Equipment :I used the genoa mat from Guy Demarle: 10 off for a first order with the referral code FLAVIE10.
4. Ingredients :I used the hazelnut spread Koro: code ILETAITUNGATEAU for 5% off everything on the site (non-affiliated).
5. I used the chocolate Jivara from Valrhona : code ILETAITUNGATEAU for 20% off everything on the site (affiliated).
6. Preparation time: 1 hour + 15 minutes of baking + 2 hours of restingFor a log of 25 to 30cm long : Choux pastry biscuit: of whole milk of T55 flour of butter of whole eggs of egg whites of egg yolks of sugar Bring the milk and butter to a boil.
7. Off the heat, add the flour all at once while stirring well with a wooden spoon, then return the saucepan to medium heat to dry out the dough (that is to say, stir it on the heat for a few minutes until a film forms on the bottom of the saucepan).
8. Transfer the dough to the bowl of the mixer fitted with the paddle and turn it on until the steam has finished escaping from the dough.
9. If you don't have a mixer, you can stir with a spatula, it will just take you more time.
10. Then gradually add the whole eggs and egg yolks until you have a smooth dough.
11. Whip the egg whites until stiff, then stabilize them with the sugar until it is completely dissolved.
12. Add a spoonful of meringue to the choux pastry while stirring vigorously, then gently fold in the rest using a spatula.
13. Divide the dough in two, and spread each part on a baking sheet covered with a baking mat or parchment paper.
14. Bake the two biscuits alternately in the preheated oven at 180°C for 15 to 20 minutes (watch the end of the baking, the biscuits should remain soft to be able to roll them).
15. Let them cool.
16. Whipped cream with hazelnut spread: of whole liquid cream of hazelnut spread Whip the cream into whipped cream with the hazelnut spread, then proceed to assembly.
17. Assembly: QS of crushed wafers Some hazelnuts Spread the whipped cream over the surface of the

biscuits (keep some for the finishing touches).

18. Add a row of hazelnuts at the beginning.

19. Add crushed wafers.

20. Roll the biscuits one after the other.

21. Pipe balls of whipped cream on top of the log.

22. Place in the refrigerator for at least 2 hours.

23. Finishing touches: of milk chocolate of neutral oil A bit of hazelnut spread Melt the chocolate, add the oil.

24. Pour the resulting glaze over the log (the glaze should be around 30-35°C).

25. Let it crystallize, add the hazelnut spread in a drizzle, then enjoy!

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