

Mendiant log (dark chocolate & dried fruits: hazelnut, pistachio, almond)

Ingrédients

- 12g of egg yolks
- 12g of sugar
- 0.7g of gelatin
- 70g of whole liquid cream
- 33g of pistachio puree
- 12g of egg yolks
- 12g of sugar
- 0.7g of gelatin
- 70g of whole liquid cream
- 33g of almond puree
- 50g of butter
- 210g of dark chocolate
- 200g of egg whites
- 65g of granulated sugar
- 50g of egg yolks
- 85g of hazelnut praline
- 125g of whole milk
- 2g of gelatin
- 145g of dark chocolate
- 250g of 35% fat liquid cream.
- 250g of dark chocolate
- 65g of neutral oil

Préparation

1. I realized that I didn't have many very chocolatey logs around here, so I decided to fix that with a dark chocolate and dried fruit log, inspired by the classic mendiants that can be found on many tables during the holiday season.
2. This log is both intense in chocolate and very indulgent with the pistachio & almond creaminess, and of course the hazelnut praline.
3. One last thing, it is gluten-free since it does not contain any crunchiness (the crunchiness comes from the whole dried fruits) and the chocolate biscuit is flourless. Equipment :My log mold and insert mold come from Guy Demarle: referral code FLAVIE10 to enter at registration for 10 off (affiliate).
4. Ingredients :I used the Caraïbes chocolate from Valrhona: code ILETAITUNGATEAU for 20% off sitewide (affiliate).
5. I used maple syrup and pecans from Koro: code ILETAITUNGATEAU for 5% off sitewide (non-affiliate).
6. Preparation time: 1h30 + 15 minutes of baking + freezing and thawing timeFor a 28cm log: Pistachio cream insert: of egg yolks of sugar 0.
7. of gelatin of whole liquid cream of pistachio puree Rehydrate the gelatin in cold water.
8. Heat the cream.
9. Whisk the egg yolks with the sugar; pour the hot cream over them, then cook at 83°C while stirring constantly.
10. Off the heat, add the rehydrated gelatin and then the pistachio puree.
11. Pour the creaminess into the insert mold, then place it in the freezer.

12. Almond cream insert: of egg yolks of sugar 0.
13. of gelatin of whole liquid cream of almond puree Rehydrate the gelatin in cold water.
14. Heat the cream.
15. Whisk the egg yolks with the sugar; pour the hot cream over them, then cook at 83°C while stirring constantly.
16. Off the heat, add the rehydrated gelatin and then the almond puree.
17. Pour the almond cream into the insert mold over the pistachio cream, then place it in the freezer.
18. Chocolate biscuit: of butter of dark chocolate of egg whites of granulated sugar of egg yolks of hazelnut praline A few whole hazelnuts, almonds, pistachios Melt the chocolate and butter at 50°C.
19. Whip the egg whites until stiff and stabilize them with the sugar to make a meringue.
20. Gently fold a small portion of the whipped egg whites into the butter/chocolate mixture, then add the egg yolks.
21. Finally, gently fold in the rest of the meringue with a spatula.
22. Pour into a frame, then bake for 10 to 15 minutes at 180°C.
23. Let cool, then cut two rectangles of 28cm long and 7cm wide.
24. On one of the two, spread the hazelnut praline and then add the whole dried fruits.
25. Cover with the second biscuit.
26. Place in the freezer until assembly.
27. Dark chocolate mousse: of whole milk of gelatin of dark chocolate of 35% fat liquid cream.
28. Rehydrate the gelatin in cold water.
29. Heat the milk, then add the rehydrated gelatin (and squeezed if you are using sheet gelatin).
30. Pour over the previously melted dark chocolate, blend to obtain a smooth and shiny ganache.
31. When the mixture is at 45°C, whip the liquid cream into a not too firm whipped cream and gently fold it into the ganache.
32. Immediately proceed to assembly.
33. Assembly: Pour 1/3 of the mousse into the bottom of the mold.
34. Add the pistachio/almond insert, then cover with mousse.
35. Finish by adding the double chocolate biscuit, then smooth with the remaining mousse.
36. Place in the freezer until completely set.
37. Finishing touches: of dark chocolate of neutral oil A few whole pistachios, almonds, hazelnuts Melt the chocolate, then add the oil and mix well.
38. Unmold the log and place it on a rack.
39. Pour the glaze over it, then add the whole dried fruits.
40. Let thaw in the refrigerator for at least 4 hours before enjoying!