

Tiramisu log cake Christmas chalet style

Ingrédients

- 120g of egg whites
- 100g of granulated sugar
- 80g of egg yolks
- 100g of flour
- 3 egg yolks
- 50g of sugar
- 30g of cooled espresso
- 600g of mascarpone
- 3 egg whites
- 30g of sugar
- 170g of Chocolat Caraïbes
- 200g of heavy cream
- 35g of neutral honey

Préparation

1. A new log recipe, this time without a mold and without freezing, but to change it up, it is not a rolled log.
2. I had seen "chalet" logs on social media last year, and I really liked the idea, so here is my adaptation in tiramisu version: a ladyfinger biscuit soaked in coffee, mascarpone mousse based on coffee sabayon, and finally a dark chocolate ganache to replace the cocoa powder traditionally sprinkled on tiramisu.
3. I also recommend using the smallest piping tip you have so that the dark chocolate does not overpower the taste of the tiramisu.
4. Equipment :I used my Kenwood Cooking Chef to make the biscuit & the sabayon for the mousse: code FLAVIE = 3 accessories of your choice offered with the purchase of a cooking chef / code FLAVIEDREAM = the pasta maker and multifunction bowl + a Le Creuset dish offered with the purchase of a Cooking chef / commercial collaboration.
5. Perforated baking sheet and disposable piping bags from Guy Demarle: referral code FLAVIE10 = 10 off your first order.
6. Ingredients :I used the Chocolat Caraïbes from Valrhona: code ILETAITUNGATEAU for 20% off everything on the site (affiliate).
7. Preparation time: 50 minutes + 10 minutes of baking + restingFor a log of about 25 to 30cm: The ladyfinger biscuit: of egg whites of granulated sugar of egg yolks of flour QS of icing sugar Whip the egg whites with the sugar and whisk until you obtain a smooth and shiny meringue.
8. Add the egg yolks and whisk quickly to incorporate.
9. Then add the previously sifted flour, and gently fold it in using a spatula.
10. Pour the batter into a piping bag fitted with a 16mm plain tip.
11. Pipe two rectangles of the desired length (between 25 and 30cm) and 8cm wide, one rectangle of the same length and 4cm wide, and one of the same length and 1.
12. 5cm wide.
13. With the remaining batter, pipe individual biscuits (which will be used to form the roof of the chalet).
14. Dust the ladyfinger biscuits with icing sugar twice, then bake in a preheated oven at 180°C for 10 to 12 minutes.
15. Let cool.
16. The mascarpone mousse: 3 egg yolks of sugar of cooled espresso of mascarpone 3 egg whites of

sugar Prepare a sabayon with the egg yolks and sugar: mix the two ingredients in a saucepan and cook over low heat while whisking constantly (you can also do this in a double boiler).

17. The mixture should swell, whiten, and then thicken gradually (keep the heat low to avoid making an omelet); then gradually add the cold coffee and continue to thicken for a few more minutes while whisking constantly.

18. Be careful not to exceed 65°C.

19. Whisk a little more off the heat to cool the mixture.

20. Then, add the mascarpone.

21. Whip the egg whites until stiff with the of sugar to stabilize them.

22. Gently fold them into the previous mixture using a spatula.

23. Immediately proceed to assembly.

24. The assembly: QS of cooled and slightly sweetened coffee Place one of the two rectangles of ladyfinger biscuits on your serving platter.

25. Soak it lightly with coffee, then pipe the mascarpone mousse on top.

26. Add the second biscuit rectangle, soak it, then the mousse.

27. Next, the medium rectangle, soaked in coffee, again mousse, then the small rectangle soaked in coffee.

28. Smooth everything with the remaining mousse to form the walls and a triangle for the roof.

29. Place in the refrigerator for at least 3 hours.

30. The dark chocolate ganache: of Chocolat Caraïbes of heavy cream of neutral honey Heat the cream with the honey.

31. Pour everything over the previously melted chocolate, and blend with an immersion blender to obtain a smooth and shiny ganache.

32. Let it crystallize, then pipe it using a small star tip (the smallest you have) to form the walls.

33. Then add the ladyfinger biscuits to create the roof, let it rest again for at least 1 hour in the refrigerator, then enjoy!