

Chestnut & salted butter caramel log

Ingrédients

- 150g of granulated sugar
- 100g of liquid cream
- 50g of salted butter
- 30g of egg yolks
- 20g of sugar
- 2g of gelatin
- 75g of whole milk
- 75g of liquid cream
- 175g of chestnut cream
- 105g of chestnut cream
- 45g of butter
- 1 egg
- 45g of chestnut flour
- 15g of sugar
- 10g of almond powder
- 7g of honey
- 3g of baking powder
- 1 teaspoon of vanilla extract
- 3g of gelatin
- 70g of whole milk
- 15g of mascarpone (replaceable with 35% fat liquid cream)
- 25g of egg yolks
- 10g of sugar
- 300g of whole liquid cream
- 150g of caramel
- 300g of dulcify chocolate
- 60g of neutral oil

Préparation

1. I still have a few log recipes to share with you for this Christmas 2025, so here's one: I hadn't made a chestnut log yet, a recipe that is quite traditional, and someone suggested pairing it with caramel, and the result is here.
2. A very indulgent log with its salted butter caramel mousse, and gluten-free since the biscuit only contains chestnut flour.
3. You can of course use store-bought salted butter caramel, and if you don't want a log that is too sweet, I recommend checking the sugar content of the chestnut cream. 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 Norohy vanilla extract and dulcify chocolate from Valrhona: code ILETAITUNGATEAU for 20% off sitewide (affiliate).
5. Preparation time: 1h30 + 15 minutes of baking + freezing & thawing timeFor a 28cm log: Salted butter caramel: of granulated sugar of liquid cream of salted butter Optional: vanilla extract Prepare a dry caramel with the sugar.
6. Meanwhile, heat the cream (with the vanilla if you are using it).
7. When the caramel has a nice amber color, gradually deglaze it with the hot cream (be careful not to burn yourself, the mixture will swell and bubble).
8. Then, add the butter cut into small pieces.
9. Continue cooking for 2 to 3 minutes, then pour the caramel into a jar and let it cool.

10. Chestnut cream insert: of egg yolks of sugar of gelatin of whole milk of liquid cream of chestnut cream Optional: a bit of vanilla extract Soak the gelatin in cold water.
11. Whisk the egg yolks with the sugar.
12. Heat the milk with the cream (and the vanilla if you are using it).
13. Pour it over the egg yolks while mixing well, then return everything to the saucepan.
14. Cook to the nappé (83°C) while stirring constantly, then off the heat add the rehydrated gelatin (and squeezed if you are using sheets) and the chestnut cream.
15. When the cream is well combined, pour it into the insert mold and place it in the freezer until fully set.
16. Chestnut cake: of chestnut cream of butter 1 egg of chestnut flour of sugar of almond powder of honey of baking powder 1 teaspoon of vanilla extract Mix the softened butter with the sugar, then add the egg.
17. Add the vanilla and chestnut cream, then the honey and almond powder, and finally the flour and baking powder.
18. Pour the batter into a rectangular mold.
19. Bake in the preheated oven at 180°C for 10 to 15 minutes, the biscuit should be golden and soft.
20. Salted butter caramel mousse: of gelatin of whole milk of mascarpone (replaceable with 35% fat liquid cream) of egg yolks of sugar of whole liquid cream of caramel Soak the gelatin in a bowl of cold water.
21. Heat the milk with the mascarpone and caramel.
22. Whisk the egg yolks with the sugar.
23. Pour the hot liquid over it, then return everything to the saucepan and cook while stirring constantly until 83°C.
24. Add the rehydrated and well-squeezed gelatin.
25. Let cool to 30°C, then whip the liquid cream into whipped cream (not too firm, otherwise it will be more difficult to incorporate).
26. Gently add it to the caramel custard, then immediately proceed to assembly.
27. Assembly: Pour 2/3 of the mousse into the bottom of your log mold.
28. Add the frozen insert in the center.
29. Cover with a bit of mousse, then the biscuit cut to the right size.
30. Finally, smooth with mousse before placing the mold in the freezer until fully set.
31. Finishing touches: of dulcèe chocolate of neutral oil Some candied chestnuts and caramel for decoration Gently melt the dulcèe chocolate and then add the neutral oil.
32. When the glaze is smooth and at about 35°C, unmold the log and place it on a rack.
33. Pour the glaze over the log.
34. Let it crystallize, then decorate with a bit of caramel and some candied chestnuts.
35. Let the log thaw in the refrigerator for at least 4 hours before enjoying!