

# Brookie Log (Cookie/Brownie)

## Ingrédients

- 1 vanilla pod
- 2g of gelatin
- 170g of white chocolate
- 200g of heavy cream
- 75g of flour
- 75g of butter
- 1 pinch of salt
- 45g of muscovado or brown sugar
- 10g of granulated sugar
- 1 teaspoon of vanilla extract
- 55g of dark chocolate chips
- 60g of softened butter
- 20g of brown sugar
- 1 teaspoon of vanilla extract
- 45g of granulated sugar
- 30g of egg
- 80g of flour
- 30g of dark chocolate chips
- 1 pinch of salt
- 2 eggs
- 100g of sugar
- 45g of butter
- 45g of dark chocolate
- 50g of flour
- 125g of whole milk
- 2g of gelatin
- 145g of dark chocolate
- 250g of 35% fat liquid cream.
- 300g of dark chocolate
- 60g of neutral oil

## Préparation

1. Penultimate log of this year 2025, and not the least since it is probably one of the most indulgent: a brookie-style log, with chocolate mousse, brownie, cookie dough, cookie, and a wonderfully creamy vanilla namelaka.
2. Ultimately, no complicated preparation but a lot of indulgence to end your Christmas meals well!
3. 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 vanilla extract, vanilla pods Norohy, Ivory chocolate & Caribbean chocolate from Valrhona: code ILETAITUNGATEAU for 20% off everything on the site (affiliate).
5. Preparation time: 1h10 + 20 minutes of baking + freezing / defrosting time  
For a 28cm log: Vanilla namelaka: of whole milk 1 vanilla pod of gelatin of white chocolate of heavy cream Soak the gelatin in cold water.
6. Heat the milk with the seeds from the vanilla pod, then add the rehydrated gelatin (and squeezed if you are using sheets).
7. Pour the hot liquid over the previously melted white chocolate, then blend with an immersion blender to obtain a smooth and shiny ganache.
8. Finally, add the cold cream, then blend again.

9. Cover with plastic wrap and let crystallize in the refrigerator for at least 6 hours.
10. When the namelaka has completely crystallized, place it in your insert mold and then put it in the freezer until fully set.
11. Cookie dough: of flour of butter 1 pinch of salt of muscovado or brown sugar of granulated sugar 1 teaspoon of vanilla extract of dark chocolate chips Spread the flour on a baking sheet lined with parchment paper and place it in the preheated oven at 180°C for about 10 to 15 minutes, stirring occasionally.
12. Let it cool completely.
13. Mix the softened butter with the sugars, vanilla, and salt.
14. Then add the cooled flour, followed by the chocolate chips.
15. Cookie dough: of softened butter of brown sugar 1 teaspoon of vanilla extract of granulated sugar of egg of flour of dark chocolate chips 1 pinch of salt Mix the softened butter with the sugars and vanilla.
16. Then add the egg, followed by the flour, salt, and chocolate chips.
17. Set aside while preparing the brownie.
18. Brownie batter: 2 eggs of sugar of butter of dark chocolate of flour Whisk the eggs with the sugar until you obtain a pale and fluffy mixture.
19. Melt the chocolate with the butter, then add them to the previous mixture.
20. Finally, incorporate the sifted flour.
21. Then, in a rectangular frame, alternate pouring the cookie dough and brownie batter.
22. Bake in the preheated oven at 180°C for 15 to 20 minutes.
23. Let cool, then cut a rectangle of the right size.
24. Chocolate mousse: of whole milk of gelatin of dark chocolate of 35% fat liquid cream.
25. Rehydrate the gelatin in cold water.
26. Heat the milk, then add the rehydrated gelatin (and squeezed if you are using sheet gelatin).
27. Pour over the previously melted dark chocolate, blend to obtain a smooth and shiny ganache.
28. 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.
29. Add small pieces of raw cookie dough into the mousse.
30. Immediately proceed to assembly.
31. Assembly: Pour 2/3 of the mousse into the bottom of the mold, add some more pieces of cookie dough.
32. Add the vanilla namelaka insert.
33. Cover with the mousse, then add the brookie.
34. Smooth it out, then place in the freezer until fully set.
35. Finishing touches: of dark chocolate of neutral oil A bit of white chocolate (optional) Melt the dark chocolate, then add the neutral oil.
36. Unmold the frozen log, then place it on a rack.
37. Pour the glaze over it, then if you want, add a bit of melted white chocolate to "draw" cookies.
38. Place the log on your serving platter, in the refrigerator for at least 4 hours to defrost before enjoying!