

Bounty Yule Log (vegan, gluten-free)

Ingrédients

- 150g of milk chocolate
- 85g of coconut cream
- 100g of white chocolate
- 35g of coconut cream
- 25g of powdered coconut
- 100g of powdered coconut
- 50g of coconut cream
- 40g of agave syrup
- 40g of almond flour
- 45g of white chocolate
- 30g of almond puree
- 25g of crushed lace pancakes
- 50g of powdered coconut
- 170g of milk chocolate
- 270g of coconut cream
- 250g of milk chocolate
- 55g of neutral oil

Préparation

1. Recently, Valrhona started offering its vegan chocolates on its website, and since I wanted to make a bounty-style log, I thought it was the perfect recipe to try them out and therefore offer you a completely vegan log made with coconut cream.
2. The log can also easily be made gluten-free if needed; you can either remove the crispy layer, replace the classic lace pancakes with gluten-free ones, or use puffed rice. Equipment :My log mold and insert mold come from Guy Demarle: referral code FLAVIE10 to enter at registration for 10 off (affiliate).
3. Ingredients :I used the vegan chocolates from Valrhona : milk chocolate & white chocolate Amatika: code ILETAITUNGATEAU for 20% off everything on the site (affiliate).
4. I used powdered coconut and almond flour from Koro: code ILETAITUNGATEAU for 5% off everything on the site (non-affiliate).
5. Preparation time: 1 hour + 20 minutes of cooking + freezing/thawing timeFor a 28cm log: Milk chocolate insert: of milk chocolate of coconut cream Melt the milk chocolate gently.
6. Heat the cream, then pour it gradually over the chocolate while mixing well.
7. Finish with an immersion blender to obtain a smooth and shiny ganache.
8. Pour the ganache into your insert mold, then place it in the freezer.
9. White chocolate & coconut insert: of white chocolate of coconut cream of powdered coconut Melt the white chocolate gently.
10. Heat the cream, then pour it gradually over the chocolate while mixing well.
11. Finish with an immersion blender to obtain a smooth and shiny ganache.
12. Then add the powdered coconut.
13. Pour the ganache into the insert mold, over the milk chocolate ganache.
14. Place everything in the freezer until fully set.
15. Coconut rock biscuit: I was inspired by the recipe from bloomingnolwenn.
16. com.

17. of powdered coconut of coconut cream of agave syrup of almond flour Mix the 4 ingredients until you have a homogeneous dough.
18. Spread the mixture into a rectangle slightly smaller than your log mold on a baking sheet lined with parchment paper.
19. Bake for 20 minutes at 180°C then let cool.
20. Coconut crispy: of white chocolate of almond puree of crushed lace pancakes of powdered coconut Melt the white chocolate, then add the almond puree, crushed lace pancakes, and powdered coconut.
21. Spread everything over the cooled coconut rock, pressing down well.
22. Place the biscuit/crispy layer in the freezer.
23. Milk chocolate & coconut mousse: of milk chocolate of coconut cream Melt the milk chocolate.
24. Heat of coconut cream.
25. Pour the cream over the chocolate gradually while mixing well, then use an immersion blender to achieve a good emulsion.
26. Whip the remaining of coconut cream into whipped cream.
27. Gently fold the coconut whipped cream into the milk chocolate ganache, then immediately proceed to assembly.
28. Assembly: Pour half of the mousse into the log mold.
29. Add the double insert.
30. Cover with the mousse, then add the coconut rock/crispy layer.
31. Smooth the surface well.
32. Place the log in the freezer until fully set.
33. Finishing touches: of milk chocolate of neutral oil A bit of powdered coconut Melt the milk chocolate gently, then add the neutral oil.
34. Unmold the frozen log, then place it on a rack.
35. Pour the glaze at 35/40°C over it, then add grated coconut.