

Iced Tiramisu Yule Log

Ingrédients

- 50g of caster sugar
- 40g of egg yolks (about 5 yolks)
- 50g of T55 flour
- 4 eggs
- 100g of sugar
- 500g of mascarpone
- 100g of whipping cream, whipped

Préparation

1. Each year I offer you a frozen yule log recipe, so here is this year's!
2. It is very easy to make and doesn't require an ice cream maker, and if you want an even faster version, you can buy ladyfinger biscuits from the store and only prepare the cream. The only important thing is to remember to unmold it when it is well frozen but wait about twenty minutes before eating it so that it has the right texture!
3. Equipment: Yule log mold Preparation time: 35 minutes + 15 minutes of baking + freezing For a 25cm yule log (quantities are for a standard 25cm mold, if you use the same one as me you can reduce the amount of cream a bit): Ladyfinger biscuit: of egg whites (about 4 egg whites) of caster sugar of egg yolks (about 5 yolks) of T55 flour QS of icing sugar Start by preparing a French meringue: beat the egg whites until stiff, then tighten them by adding the sugar in three batches, gradually increasing the speed of the mixer.
4. The meringue is ready when it's smooth, shiny, and forms a stiff peak.
5. Next, add the egg yolks and whisk again for a few seconds, just enough to incorporate them.
6. Finish by gently folding in the sifted flour with a spatula.
7. Pipe two strips of ladyfinger biscuits on a baking sheet lined with parchment paper (one for the base of the yule log, one for the center).
8. Dust with icing sugar twice, then bake in the preheated oven at 180°C for 10 to 12 minutes.
9. Let cool.
10. Mascarpone mousse: 4 eggs of sugar of mascarpone of whipping cream, whipped Separate the whites from the yolks.
11. Whisk the yolks with the sugar, then add the mascarpone.
12. Beat the egg whites until stiff, and fold them into the previous mixture, and finally add the whipped cream.
13. Assembly: QS of espresso coffee QS of amaretto (optional) Pour half of the mousse into the bottom of the mold.
14. Add the first biscuit soaked in a coffee-amaretto mixture (or just coffee according to your taste).
15. Cover with mousse, then finish with the second soaked biscuit.
16. Place in the freezer until fully set.
17. Finishing touches: Unsweetened cocoa powder Unmold the yule log, and let it stand at room temperature for about 20 minutes.
18. Dust with cocoa before serving, then enjoy!