

# Snickers-Style Yule Log

## Ingrédients

- 58g egg whites
- 31g granulated sugar
- 28g egg yolks
- 31g butter
- 10g flour
- 65g Caraïbes
- 60g Jivara chocolate
- 30g lace crepes
- 100g sugar
- 2 egg yolks
- 120g liquid cream
- 20g butter
- 100g milk chocolate
- 15g peanut butter
- 33g granulated sugar
- 75g liquid cream (1)
- 20g egg yolks
- 225g liquid cream (2)
- 115g Jivara chocolate
- 2g gelatin
- 115g 40% milk chocolate
- 250g full liquid cream

## Préparation

1. November 24, Christmas Eve is in a month, the countdown has begun, so it's time to start sharing Yule log recipes with you!
2. The first one this year is a Snickers-style Yule log, with milk chocolate, peanuts, and caramel... lots of indulgence, and chocolate of course, but at Christmas, anything is allowed Equipment: Perforated baking sheet Yule log mold from Buyer Ingredients: I used Koro caramel peanut butter: code ILETAITUNGATEAU for a 5% discount on the entire site (not affiliated).
3. I used Caraïbes and Jivara chocolates from Valrhona: code ILETAITUNGATEAU for a 20% discount on the entire site (affiliated).
4. Preparation time: 1+30 + 10 minutes of baking + freezing/thawingFor a 30cm Yule log: Moist chocolate biscuit: egg whites granulated sugar egg yolks butter flour Caraïbes QS peanuts Whisk the egg whites with the sugar.
5. Melt the chocolate and butter, then add the yolks to the mixture.
6. Incorporate a large spoonful of whipped whites, mix well, then add the rest gently with a spatula.
7. Finally, add the sifted flour.
8. !
9. bucheegggsnickersggg43-2\$\$\$ Pour the batter into a mold of the right size for your Yule log mold, then add some coarsely crushed peanuts and bake in the preheated oven at 180°C for 8 to 10 minutes.
10. Let cool.
11. Peanut milk chocolate crunch: peanut butter Jivara chocolate lace crepes Melt the chocolate, add the peanut butter and then the crushed lace crepes.
12. Cut the cooled biscuit to the right size then spread the crunch on top.

13. Place everything in the freezer.
14. Peanut caramel insert: sugar 2 egg yolks liquid cream butter milk chocolate peanut butter A pinch of salt Make a dry caramel with the sugar, and heat the liquid cream with the peanut butter.
15. Pour the cream over the caramel, stirring well.
16. Remove from the heat, let cool for a few minutes, then pour over the egg yolk while whisking.
17. Pour back into a saucepan and cook like an English cream at 85°C.
18. Off the heat, add the butter, the pinch of salt, and the milk chocolate, and blend if necessary to perfect the emulsion.
19. Cool completely in the refrigerator.
20. Milk chocolate & caramel mousse: granulated sugar liquid cream (1) egg yolks liquid cream (2) Jivara chocolate gelatin Make a dry caramel with the sugar, then add the cream (1) previously heated.
21. Pour over the yolks, mixing well, and put back on the heat.
22. Cook at 83°C, stirring constantly.
23. Then add the previously rehydrated gelatin.
24. Pour over the chocolate and mix well, if possible with a hand blender for a good emulsion.
25. When the mixture is about 45°C, whip the cream (2) into a not too stiff whipped cream and gently fold it into the chocolate mixture.
26. Proceed immediately to assembly.
27. Assembly: Pour 2/3 of the mousse into the bottom of the mold and spread it with a spatula so that it covers all the sides of the mold.
28. Pipe a roll of creamy peanut caramel in the center, and cover with mousse.
29. Finally, add the biscuit/crunch mix.
30. Smooth it out well, then place the Yule log in the freezer.
31. Milk chocolate ganache decoration: 40% milk chocolate full liquid cream Melt the milk chocolate in a bain-marie or microwave, very gently.
32. Heat half of the cream, then pour it in three batches over the melted chocolate, mixing well to create an emulsion.
33. Once the ganache is smooth, add the rest of the cold cream, mix to get a homogeneous cream, cover with plastic wrap and refrigerate until the next day.
34. The next day, unmold the Yule log.
35. Whip the ganache until it becomes a whipped ganache, then pipe it onto the Yule log.
36. Decorate with some peanuts, then let the Yule log defrost for at least 3 to 4 hours in the refrigerator and enjoy!