

100% Lemon Yule Log

Ingrédients

- 2 eggs
- 75g of sugar
- 110g of butter
- 65g of lemon juice
- 50g of granulated sugar
- 40g of egg yolks (about 2 to 3 yolks)
- 50g of T55 flour
- 45g of almond puree
- 60g of white Ivoire chocolate
- 25g of lace crepes
- 90g of lemon juice
- 1 egg
- 1 egg yolk
- 75g of sugar
- 15g of cornstarch
- 75g of butter
- 300g of heavy whipping cream
- 25g of icing sugar

Préparation

1. After the pistachio log, here is the 100% lemon log!
2. An excellent way to end a festive meal with a very tangy dessert full of pep Equipment: Silikomart log mold (I used the mold without the patterned mat) Insert mold Piping bags 12mm tip Ingredients: I used Koro's almond puree: code ILETAITUNGATEAU for 5% off the entire site (non-affiliated).
3. I used Ivoire chocolate from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliated).
4. Preparation time: 1h10 + 15 minutes cooking time For a 25cm log: Lemon curd insert: 2 eggs of sugar of butter The zest of two lemons of lemon juice Mix the lemon zest with the sugar in a mixing bowl.
5. Then add the eggs and the lemon juice, whisking well.
6. Thicken the cream over medium heat, stirring regularly.
7. When the cream is thick, remove from the heat and add the butter in small pieces.
8. Blend it using a hand blender then pour it into the insert mold.
9. Sponge biscuit: of egg whites (about 2 whites) of granulated sugar of egg yolks (about 2 to 3 yolks) of T55 flour QS of icing sugar Start by preparing a French meringue: whip the egg whites until stiff, then stabilize them by adding the sugar in three times while gradually increasing the speed of the mixer.
10. The meringue is ready when it is smooth, shiny, and holds a firm peak.
11. Then add the egg yolks and whisk again for a few seconds, just enough to incorporate them.
12. Finish by delicately folding in the sifted flour with a spatula.
13. Pipe the sponge biscuit onto a baking sheet lined with parchment paper, forming a rectangle the size of your log mold.
14. Sprinkle with icing sugar twice, then bake in a preheated oven at 180°C for 12 to 15 minutes.
15. Let cool.
16. Almond & lemon crunch: of almond puree of white Ivoire chocolate of lace crepes The zest of one lemon Melt the chocolate.

17. Add the almond puree, then the lemon zest and the crumbled lace crepes.
18. Spread the crunch on the sponge biscuit trimmed to the right size, then place everything in the freezer.
19. Lemon mousse: of lemon juice The zest of emons 1 egg 1 egg yolk of sugar of cornstarch of butter of heavy whipping cream Mix the sugar with the zest.
20. Add the egg and the egg yolk, whisk well then add the cornstarch and mix again.
21. Heat the lemon juice, then pour the hot liquid over the eggs.
22. Pour everything back into the saucepan and thicken over medium heat, constantly stirring.
23. Off the heat, add the butter cut into small pieces and mix well, or blend with a hand blender.
24. Then cover with plastic wrap in contact with the surface and let cool completely in the refrigerator.
25. Next, whip the heavy cream to soft peaks, and delicately fold it into the lemon cream.
26. Proceed immediately to assembly.
27. Assembly: Pour half of the mousse into the mold.
28. Add the lemon curd insert, then cover with the mousse.
29. Finish with the biscuit & crunch.
30. Place in the freezer until fully set.
31. Finishing touches: of heavy cream of icing sugar The zest of one lemon Unmold the log and place it in the refrigerator for 3 to 4 hours.
32. Then, whip the cream until stiff, and add the icing sugar.
33. Pipe the whipped cream onto the log, then sprinkle with lemon zest.
34. Finally, enjoy!