

100% Pistachio Yule Log

Ingrédients

- 2g of gelatin
- 25g of sugar
- 45g of egg yolks
- 160g of liquid cream with 30 or 35% fat content
- 80g of pistachio puree
- 100g of butter
- 100g of egg whites
- 100g of icing sugar
- 70g of pistachio powder
- 30g of flour
- 20g of chopped pistachios
- 60g of ivory white chocolate
- 40g of crêpes dentelles
- 80g of whole liquid cream
- 34g of egg yolks (about 2 yolks)
- 30g of sugar
- 4g of gelatin
- 100g of pistachio puree
- 150g of whole liquid cream whipped into whipped cream
- 150g of whole liquid cream
- 15g of icing sugar
- 1 tablespoon of pistachio puree

Préparation

1. The countdown has begun, Christmas is coming very quickly, and here is the first Yule log recipe of the year, a 100% pistachio Yule log.
2. It consists of a pistachio financier, pistachio crunch, pistachio creamy, pistachio mousse, pistachio whipped cream, and finally chopped pistachios, in short, a pistachio variation in all its forms!
3. As always with Yule log recipes, you can easily organize yourself over several days since the creamy and the biscuit + crunch can be made on different days and kept in the freezer, and of course, the same goes for the entire Yule log once the mousse is made. Equipment: Perforated baking sheet Yule log mold by Buyer Insert mold by Buyer (With stainless steel molds, consider using rhodoid sheets or guitar paper to facilitate demolding).
4. Ingredients: I used pistachio & pistachio puree from Koro: code ILETAITUNGATEAU for a 5% discount on the entire site (non-affiliated).
5. I used Ivoire chocolate from Valrhona: code ILETAITUNGATEAU for a 20% discount on the entire site (affiliated).
6. Put the gelatin to rehydrate in a bowl of cold water.
7. Whisk the egg yolks with the sugar.
8. Heat the liquid cream with the pistachio puree, then pour it over the eggs.
9. Pour it all back into the saucepan and cook over low heat, stirring constantly until it reaches a temperature of 85°C.
10. Off the heat, add the squeezed-out gelatin.
11. Pour into the insert mold and place in the freezer until completely set.
12. Melt the butter until it becomes "hazelnut" (remove it from heat when it stops sizzling and turns golden brown).

13. Let it cool.
14. Mix the egg whites with the icing sugar and pistachio powder, then add the salt and flour.
15. Add the cooled butter and chopped pistachios.
16. Pour into your mold and bake in the preheated oven at 180°C for about 15 minutes.
17. Melt the white chocolate, then add the pistachio puree and finally the crumbled crêpes dentelles.
18. Spread the mixture over the financier cut to size, then place it all in the freezer.
19. Rehydrate the gelatin in cold water.
20. Heat the milk with the cream.
21. Whisk the egg yolks with the sugar, then pour the hot liquids over them.
22. Pour it all back into the saucepan and cook until it reaches 83°C.
23. Off the heat, add the rehydrated and squeezed gelatin, then the pistachio puree.
24. Cover the cream and let it cool to 35°C.
25. When the crème anglaise is at the right temperature, incorporate a large tablespoon of whipped cream while stirring well, then the rest of the whipped cream delicately with a spatula.
26. Assembly: When the mousse is ready, immediately proceed with the assembly.
27. Pour half of the mousse at the bottom of the Yule log mold, then add the frozen creamy insert.
28. Cover with the remaining mousse, then add the biscuit & crunch to finish.
29. Yule log and let it thaw in the refrigerator for at least 6 hours.
30. Whip the liquid cream into whipped cream, then add the icing sugar and pistachio puree.
31. Spread the whipped cream thinly over the Yule log, then decorate with chopped pistachios.
32. Finally, enjoy!