

Chocolate & Marshmallow Swiss Roll Cake Inspired by Bear Treats

Ingrédients

- 35g egg yolks
- 90g whole eggs
- 70g granulated sugar (1)
- 55g egg whites
- 23g granulated sugar (2)
- 35g flour
- 10g cocoa
- 75g liquid cream
- 90g praline
- 90g Azelia chocolate
- 20g neutral honey
- 30g butter
- 90g milk chocolate
- 60g praline
- 45g crêpes dentelles
- 10g gelatin
- 200g granulated sugar
- 40g glucose syrup
- 60g egg whites
- 60g water

Préparation

1. Second log of the year, a log inspired by marshmallow bears for those of you with a sweet tooth!
2. It's a log with nostalgic flavors of milk chocolate, praline, and marshmallow of course, but it's mostly a rolled log, which means no special mold or freezer is needed.
3. And on top of that, it's rather quick to make, so if you're tempted, go for it, you won't regret it Equipment: Perforated baking sheet Ingredients: I used Azelia chocolate from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliate).
4. Whip the egg yolks with the whole eggs and sugar (1) until you get a well-puffed mixture.
5. Separately, whip the egg whites with sugar (2) until they are firm and shiny.
6. Gently mix the two preparations.
7. Finally, add the sifted flour and cocoa powder using a spatula.
8. Pour the batter onto a 40x30 sheet and spread it.
9. Bake in the preheated oven at 200°C for 10 minutes.
10. Let cool completely.
11. Melt the praline with the chocolate.
12. Heat the cream with the honey.
13. Pour the hot cream over the melted chocolate in several additions, mixing well to obtain a smooth and shiny ganache.
14. Then add the butter cut into small pieces and blend to perfect the emulsion.
15. Let the ganache cool to the texture of a spread.
16. Melt the chocolate, then add the praline and finally the crumbled crêpes dentelles.
17. Assembly: QS of cocoa nibs Spread the crunchy layer on the biscuit.

18. Then spread the ganache, and sprinkle it with cocoa nibs (the nibs add extra texture and reduce the sweetness of the cake).
19. Roll up the log and place it in the refrigerator.
20. You will have too much marshmallow, but it's hard to make a smaller quantity; you can make marshmallow cubes rolled in a one-to-one mix of powdered sugar and cornstarch, and the marshmallow keeps well for several days when stored in an airtight box.
21. Rehydrate the gelatin in cold water.
22. In a saucepan, make a syrup with the water, sugar, and glucose syrup.
23. When the syrup reaches 115°C, start beating the egg whites with the vanilla.
24. When the syrup reaches 130°C, pour it over the whipped whites while continuing to beat with an electric whisk.
25. Melt the gelatin for a few seconds in the microwave, then add it to the previous mixture.
26. Continue to whisk for a few minutes, until the marshmallow is less liquid and can be piped onto the log.
27. Then, pour the marshmallow into a piping bag fitted with a plain tip and pipe it onto the log to create a melted snow effect.
28. Add a bit of cocoa nibs, then sprinkle with a bit of powdered sugar and let the marshmallow fully set before enjoying!