

Buche-Style Charlotte with Mango & Lime

Ingrédients

- 60g egg whites (about 2 whites)
- 50g granulated sugar
- 40g egg yolks (about 2 to 3 yolks)
- 50g T55 flour
- 50g white chocolate
- 30g almond puree
- 25g crêpes dentelles
- 70g lime juice
- 40g egg
- 1 egg yolk
- 55g sugar
- 12g cornstarch
- 60g butter
- 230g heavy cream
- 2 mangoes
- 1 lime
- 150g heavy cream
- 15g confectioners' sugar

Préparation

1. New log, without log mold and without freezer!
2. You must have noticed if you regularly visit here that the charlotte is one of my favorite cakes, adaptable to infinity according to the seasons and tastes.
3. So I wanted to make one in the shape of a log for this Christmas, with exotic flavors, mango and lime, very light and fruity to nicely finish a festive meal. The recipe is quite easy, however, it cannot be prepared in advance and frozen, as fresh mango and whipped cream do not freeze well.
4. However, you can easily prepare it the day before and store it in the refrigerator.
5. Equipment: Perforated plate Mini offset spatula Piping bags Buyer Saint Honoré Tip Ingredients: I used Valrhona's Ivoire chocolate: code ILETAITUNGATEAU for 20% off the entire site (affiliate).
6. I used Koro's almond puree: code ILETAITUNGATEAU for 5% off the entire site (non-affiliated).
7. Preparation time: 1h15 + 12 minutes of cooking For a 30cm long log (8 to 10 people): Ladyfinger Biscuit: egg whites (about 2 whites) granulated sugar egg yolks (about 2 to 3 yolks) T55 flour As needed confectioners' sugar Start by preparing a French meringue: beat the egg whites into snow, then tighten them by adding the sugar in three parts and gradually increasing the speed of the mixer.
8. The meringue is ready when it is smooth, shiny, and makes the bird's peak.
9. Then, add the egg yolks and whisk again for a few seconds, just enough to incorporate them.
10. Finish by gently folding the sifted flour into the mixture with a spatula.
11. Pipe the ladyfinger biscuit onto a baking sheet lined with parchment paper, in a cartouche for the border of your mold and in a rectangle for the base of the log.
12. Sprinkle with confectioners' sugar twice, then bake in the preheated oven at 180°C for 12 minutes.
13. Let cool.
14. Then, arrange the cartouche around the edge of your mold, and the rectangle of biscuit at the bottom.
15. I used a rectangular frame with rhodoid, you can of course make the shape of your choice, or even craft a mold of the size you want with cardboard and tape, all covered with parchment or guitar paper.

16. Crunchy Lime: white chocolate almond puree Zest of one lime crêpes dentelles Melt the chocolate, add the almond puree and zests, then the crumbled crêpes dentelles.
17. Spread the crunch over the ladyfinger biscuit, pack well and refrigerate until the chocolate crystallizes.
18. Lime Mousse: lime juice Zest of limes egg 1 egg yolk sugar cornstarch butter heavy cream Mix the sugar with the zest.
19. Add the egg and egg yolk, whisk well then add the cornstarch and mix again.
20. Heat the lime juice, then pour the hot liquid over the eggs.
21. Pour everything back into the saucepan and thicken over medium heat, constantly stirring.
22. Off the heat, add the butter cut into small pieces and mix well, or if possible blend with an immersion blender.
23. Then, film contact and cool completely in the refrigerator.
24. Next, whip the cream into chantilly not too firm, and gently fold it into the lime cream.
25. Proceed immediately to assembly.
26. Assembly: 2 mangoes lime Cut one mango into thin slices.
27. Pour a little mousse over the crunch, smooth, add half of the mango slices.
28. Repeat the process: more mousse, then the rest of the mango slices.
29. Finish with the mousse, smooth and place in the refrigerator for at least 2 hours.
30. Cut the second mango into small cubes, then mix them with the lime juice.
31. Keep in the refrigerator.
32. Whipped Cream & Finishes: heavy cream confectioners' sugar Mangoes with lime A few zests for decoration Whip the cream with the confectioners' sugar.
33. Put it in a piping bag fitted with a Saint-Honoré tip.
34. Pipe the chantilly along the log in two "swirls" on each side.
35. Add the mango cubes in the center, then add a few zests before indulging!