

# Provençal Yule Log (Lavender Honey, Almond & Olive Oil)

## Ingrédients

- 50g of almond puree
- 10g of lavender honey
- 70g of almond cream
- 110g of white chocolate
- 53g of T45 flour
- 3g of baking powder
- 33g of olive oil
- 20g of butter
- 1 egg at room temperature
- 30g of granulated sugar
- 25g of lavender honey
- 45g of almond puree
- 60g of Ivoire white chocolate
- 30g of crêpes dentelles
- 200g of yogurt with at least 7% fat
- 4g of gelatin
- 250g of liquid cream with 35% fat
- 100g of lavender honey

## Préparation

1. Little novelty for me this year at Christmas, I was invited to collaborate with the chocolate factory in my city, the l'Or Brun chocolate factory, to create their Christmas logs.
2. Among the logs offered, I wanted one to highlight Provence and its specialties; that's how I made this log with lavender honey, almonds, and olive oil.
3. If you like these flavors, I recommend making it, it is one of the easiest logs to make with its yogurt mousse, madeleine biscuit, and 100% almond ganache with almond cream instead of classic liquid cream.
4. Material: Silikomart log mold (I used the mold without a pattern mat) Insert mold Piping bags Ingredients: I used almond puree and whole almonds from Koro: code ILETAITUNGATEAU for 5% off the entire site (non-affiliated).
5. I used Ivoire chocolate from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliated).
6. Preparation time: 1h20 + 15 minutes cooking + freezing/defrostingFor a 25cm log: Almond insert: of almond puree of lavender honey of almond cream of white chocolate Heat the almond cream with the honey and almond puree.
7. Meanwhile, melt the chocolate.
8. Pour the hot cream over the chocolate and blend to get a smooth and shiny ganache.
9. Pour into the insert mold.
10. Honey madeleine: of T45 flour of baking powder of olive oil of butter 1 egg at room temperature of granulated sugar of lavender honey Sift the flour with the baking powder and melt the butter.
11. Mix the eggs, sugar, and honey with a spatula, then incorporate the flour and baking powder.
12. Finally, add the melted butter and olive oil.
13. Place the batter in the refrigerator for at least 6 hours, preferably overnight.
14. Then, pour the batter into a frame of the right size and bake in the preheated oven at 180°C.
15. Let it cook for 2 minutes, then lower the temperature to 160°C and let it cook for another ten minutes.

16. Almond & white chocolate crunch: of almond puree of Ivoire white chocolate of crêpes dentelles Melt the chocolate.
17. Add the almond puree, then the crumbled crêpes dentelles.
18. Spread the crunch over the biscuit trimmed to the right size, then place everything in the freezer.
19. Yogurt & lavender honey mousse: of yogurt with at least 7% fat of gelatin of liquid cream with 35% fat of lavender honey Rehydrate the gelatin in very cold water.
20. Then drain and melt it in the microwave or in a double boiler.
21. Meanwhile, heat 2 tablespoons of yogurt.
22. Mix the melted gelatin with the warmed yogurt, then add the rest of the yogurt and the honey (melted too if it's too solid).
23. Whip the liquid cream into a not too firm whipped cream, then gently incorporate it into the yogurt mixture.
24. Assembly: Pour 2/3 of the mousse into the log mold, and spread it up the sides of the mold.
25. Add the almond insert.
26. Cover with the mousse, then add the biscuit/crunch.
27. Place in the freezer until completely set.
28. Decoration: Approximately of chopped almonds Unmold the log and let it defrost a few minutes, then roll it in chopped almonds.
29. Let it defrost in the refrigerator for at least 3 to 4 hours before enjoying!