

Milk Chocolate, Passion Fruit & Vanilla Yule Log

Ingrédients

- 55g of flour
- 3g of baking powder
- 55g of butter
- 1 egg
- 30g of sugar
- 5g of acacia or flower honey
- 80g of egg
- 55g of sugar
- 8g of corn starch
- 70g of passion fruit puree
- 45g of butter
- 65g of nut spread
- 45g of Jivara chocolate
- 45g of lace crepes
- 180g of Jivara chocolate
- 55g of whole milk
- 225g of liquid cream with 35% fat content
- 50g of white Ivoire chocolate
- 1.5g of gelatin
- 200g of liquid cream
- 1 vanilla bean

Préparation

1. As with every event, I suggested you create your own recipe based on polls on Instagram!
2. And here is the penultimate log of 2024, a passion fruit, milk chocolate & vanilla log.
3. Very indulgent with a hint of acidity and sweetness, perfect to finish your Christmas meal
Equipment: Thermometer Whisk Perforated sheet Moule bûche de Buyer Mini angled spatula
Ingredients: I used Jivara and Ivoire chocolates from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliate).
4. Preparation time: 1 hour + 15 minutes of cooking + freezing/defrosting time
For a 30 cm long log:
Madeleine Biscuit: of flour of baking powder of butter 1 egg of sugar of acacia or flower honey Melt the butter.
5. Mix the egg with the sugar and honey.
6. Incorporate the flour and baking powder, then the melted butter.
7. Spread the dough in a mold about 30 to 35cm long and 6 to 8cm wide.
8. Bake in the preheated oven at 180°C for 10 to 15 minutes.
9. When the biscuit is baked and cooled, cut two strips approximately 29cm long and 3cm wide.
10. Passion Curd: of egg of sugar of corn starch of passion fruit puree of butter Heat the passion fruit puree.
11. Whisk the eggs with the sugar and corn starch.
12. Pour the hot puree over it, mix well then pour everything back into the saucepan.
13. Cook over medium heat, stirring constantly until thickened.
14. Add the butter cut into pieces, then mix with an immersion blender.
15. Cover with plastic wrap and allow to cool completely.
16. Then spread the creamy mixture on each strip of madeleine biscuit, and layer them.

17. Cover everything and place in the freezer until assembly.
18. Nut spread crunch: of nut spread of Jivara chocolate of lace crepes Melt the milk chocolate, add the nut spread.
19. Incorporate the crumbled lace crepes.
20. Spread the crunch between two sheets of baking paper, forming a rectangle slightly smaller than your log mold (if the mold is 30cm long x 8cm wide, make a rectangle of 29x7cm).
21. Place it in the freezer until assembly.
22. Milk chocolate mousse: of Jivara chocolate of whole milk of liquid cream with 35% fat content Heat the milk.
23. Melt the milk chocolate, then pour the hot milk over it several times, mixing well to obtain a smooth and shiny ganache.
24. When the ganache is at 50-55°C, whip the liquid cream into not too firm whipped cream, and gently incorporate it into the ganache.
25. Proceed immediately to assembly.
26. Assembly: Pour 2/3 of the mousse at the bottom of the mold.
27. Add the biscuit & passion curd insert, then cover with mousse.
28. Finish with the crunch.
29. Place the log in the freezer until fully set.
30. Vanilla whipped ganache: of white Ivoire chocolate 1.
31. of gelatin of liquid cream 1 vanilla bean Rehydrate the gelatin in cold water.
32. Heat of liquid cream with the seeds and scraped vanilla bean, and melt the chocolate.
33. Mix the hot cream with the rehydrated gelatin, then pour over the melted chocolate.
34. Mix well to obtain a smooth and shiny ganache, then add the rest of the () cold cream.
35. Blend with an immersion blender, cover with plastic wrap, and place in the refrigerator for at least 6 hours, preferably overnight.
36. When the log is frozen, unmold it.
37. Whip the vanilla ganache until you have a whipped cream texture, then spread or pipe it onto your log.
38. Decorate with a little passion curd (or fresh passion fruit) and chocolate, then two options: you can put your log back in the freezer to preserve it until Christmas, or place it in the refrigerator if you are decorating at the last moment.
39. In any case, plan for at least 4 hours of defrosting in the refrigerator before enjoying!