

Cookie ice-cream Christmas log (Christophe Felder & Camille Leseq)

Ingrédients

- 220g whole milk
- 60g full cream
- 10g powdered milk
- 40g caster sugar
- 1g stabilizer
- 15g trimoline or honey or sugar
- 45g cœur de Guanaja (I used classic Guanaja)
- 40g hazelnut butter
- 125g hazelnuts
- 125g caster sugar
- 60g egg whites
- 105g softened butter
- 125g brown sugar
- 50g caster sugar
- 3g fleur de sel
- 2g liquid vanilla
- 180g flour T45
- 30g cocoa powder
- 5g baking soda
- 155g Guanaja chocolate
- 2 vanilla beans
- 500g whole milk
- 50g caster sugar (1)
- 25g powdered milk
- 20g trimoline or honey or sugar
- 1g of stabilizer
- 20g softened butter
- 80g egg yolks
- 50g caster sugar (2)
- 300g dark chocolate with 52% cacao
- 75g grape seed oil
- 70g crushed shortbreads

Préparation

1. Like last year, I wanted to offer you an iced log.
2. This time, no creation, I went to the book *Bûches* by Christophe Felder and Camille Leseq, which contains a lot of pastry logs but also iced logs.
3. Among them, I chose a log that will put (almost) everyone in agreement, the Cookie log: vanilla and chocolate-hazelnut ice cream, chocolate shortbread and hazelnut and cinnamon croquines, a perfect program for the month of December!
4. The recipe requires an ice-cream maker, apart from that it's quite easy, you just have to organize the preparations over several days so that everything can be frozen as you go along.
5. For info, you will have too many croquines and probably too many cocoa shortbreads, but both recipes are delicious with a coffee at the end of the meal, I say that just in case ;) The molds I used : Moule en silicone 25cm Moule à insert I used my ice-cream maker Kenwood which works as an accessory with my robot, it is compatible with several robots of the brand.

6. Heat milk, cream and powdered milk to 50°C.
7. Add sugar, stabilizer and trimoline.
8. Bring to a boil, whisking constantly.
9. Chop the chocolate, mix it with the hazelnut paste, then pour the boiling liquid over it in three times and whisk well.
10. Then, let the cream cool completely in the refrigerator and pour it in your ice-cream maker.
11. Pour the ice cream obtained in this way into the insert mould and put in the freezer until you have a well-frozen insert.
12. Crush the hazelnuts.
13. Whisk together the sugar, vanilla, cinnamon and chopped hazelnuts.
14. Then add the egg whites.
15. Pour the dough thus obtained into a saucepan and heat it over low heat until it reaches a temperature of 70°C.
16. Allow to cool completely, stirring the dough regularly.
17. Place it overnight in the refrigerator.
18. The next day, form small piles of dough 3cm in size with a spoon on a baking sheet covered with baking paper.
19. Bake for about 20 minutes at 170°C, then let them cool down before removing them from the plate.
20. Mix the butter with the sugars, salt and vanilla.
21. Then add the sifted flour, cocoa and baking soda.
22. Chop the chocolate finely and quickly add it to the dough.
23. Put in the fridge for 1 hour, then spread the dough between two sheets of baking paper 5mm thick.
24. Bake at 170°C for 5 minutes, then cut into 4cm squares and bake again for 5 to 8 minutes.
25. Then, crush some of the shortbreads for the vanilla ice cream.
26. Heat the milk with the vanilla seeds to 30°C.
27. Then add the caster sugar (1), powdered milk, trimoline and stabilizer.
28. Continue to heat up to 50°C, then add the butter and bring to a boil quickly.
29. Whisk the egg yolks with the caster sugar (2) then pour the boiling milk over them.
30. Reverse everything in the saucepan and cook at 85°C.
31. Pour the cream into another container to stop the cooking and put a plastic wrap on it.
32. Put it in the refrigerator until it is cold.
33. Then pour into the ice cream maker, adding shortbread chips to make the vanilla cookie ice cream.
34. Assembly : Put a sheet of Rhodoid in your log mould if it is not made of silicone.
35. Pour some of the vanilla ice cream.
36. Add the chocolat ice-cream insert.
37. Cover with the remaining vanilla ice cream.
38. It was not indicated in the recipe, but I decided to finish the assembly with a few squares of chocolate shortbread.
39. Then put in the freezer until the ice cream is very hard so that it can be easily removed from the mould.
40. Gently melt the chocolate.
41. Add the grape seed oil, stir well.

42. Finally, crush of shortbread into more or less large pieces and add them to the icing.
43. Pour the frosting over the frozen and unmoulded log, then return it to the freezer.
44. Take it out a few minutes before tasting, and enjoy !

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