

Pecan, caramel & chocolate log

Ingrédients

- 95g liquid cream
- 120g pecan puree
- 125g milk chocolate
- 25g honey
- 35g butter
- 40g salted butter
- 50g flour
- 65g sugar
- 5g baking powder
- 1 egg
- 50g chopped pecan nuts
- 155g sugar
- 45g salted butter
- 70g whole milk
- 15g mascarpone
- 25g egg yolks
- 10g sugar
- 300g full liquid cream
- 150g caramel
- 170g 40% milk chocolate
- 375g full liquid cream with 35% fat
- 2 tablespoons pecan puree

Préparation

1. Log cake no.
2. 3 of this year, a very, very indulgent log: a brownie, caramel, pecan nuts, chocolate... a perfect way to end the Christmas meal Equipment: Silikomart log mold (I used the mold without the patterned mat) Insert mold Piping bags 12mm nozzle Ingredients: I used pecan puree and pecan nuts from Koro: code ILETAITUNGATEAU for 5% off the entire site (not affiliated).
3. I used the Caraïbes and Jivara chocolates from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliate).
4. Heat the cream with the honey.
5. Meanwhile, melt the chocolate.
6. Add the pecan puree.
7. Then, pour the hot cream in three batches over the chocolate-pecan mixture, mixing well after each addition.
8. When the ganache is smooth and shiny, add the butter in small pieces, and stir again until fully incorporated.
9. Pour the ganache into the insert mold and freeze until completely set.
10. Melt the butter with the chocolate.
11. Whisk the eggs with the sugar, then add the melted butter-chocolate mixture.
12. Then add the flour and baking powder.
13. Finally, incorporate the pecan nuts.
14. Pour the batter into a mold at a thickness of 0.
15. 5 to 1cm.
16. Bake in the preheated oven at 180°C for about 15 minutes.

17. Let it cool, then cut a rectangle to the right size.
18. Gently heat the liquid cream.
19. Prepare dry caramel with the sugar.
20. When the caramel has a nice color, deglaze it little by little with the hot cream while mixing well.
21. When homogeneous, remove from heat, then add the butter in small pieces.
22. Mix well then let the caramel cool.
23. Rehydrate the gelatin in a bowl of cold water.
24. Heat the milk with the mascarpone and caramel.
25. Whisk the egg yolks with the sugar.
26. Pour the hot liquid over them, then pour everything back into the saucepan and cook while stirring constantly until 83°C.
27. Add the rehydrated and well-wrung gelatin.
28. Let cool to 30°C, then whip up the liquid cream (not too firm, otherwise it will be harder to incorporate).
29. Delicately add it to the caramel cream, then proceed immediately to assembly.
30. Assembly: Pour half of the mousse into the log mold.
31. Add the frozen insert, then cover with the mousse.
32. Finish by adding the brownie.
33. Place in the freezer until completely set.
34. Melt the milk chocolate in a double boiler or microwave, very gently.
35. Add the pecan puree.
36. Heat half of the cream, then pour it in three parts over the melted chocolate while mixing well to create an emulsion.
37. Then add the rest of the cold cream, mix well, and refrigerate for at least 6 hours, ideally overnight.
38. Then whip the ganache until it has the texture of whipped cream.
39. Pipe the ganache onto the unmolded but still frozen log.
40. Wrap the log with a sheet of guitar or rhodoid paper, press lightly to flatten the ganache, then return to the freezer until completely frozen.
41. Finishes: A bit of caramel A few pecan nuts Remove the sheet of guitar paper from the still frozen log, then place it on your serving platter and let it defrost for at least 3 hours in the refrigerator.
42. Decorate with a little caramel and a few pecan nuts.
43. Then enjoy yourself!