

# Vanilla & coffee Christmas log

## Ingrédients

- 40g sugar
- 40g egg yolks
- 160g liquide cream
- 13g instant coffee
- 85g 46% cocoa milk chocolate
- 120g butter
- 60g cassonade sugar
- 60g sugar
- 1 egg
- 6g coffee powder (2 to 3 teaspoons)
- 140g flour
- 160g chopped or chipped chocolate
- 2,7g gelatin
- 68g whole milk
- 14g mascarpone
- 1 vanilla bean
- 14g sugar (1)
- 23g egg yolks
- 8g sugar (2)
- 300g full cream
- 200g of ivoire (white) chocolate
- 25g grape seed oil

## Préparation

1. It's November 24th, the countdown to Christmas is officially on!
2. So here is the first log recipe of this year, with coffee and vanilla flavors.
3. The recipe is pretty quick (a cookie, a mousse, an insert), and as is often the case with my entremets and logs, I made a pretty quick decoration by spreading chocolate with a brush on the log (by now, you might have noticed that I'm not a big fan of mirror glazes), but of course you can make the glaze of your choice. Prep time : 1h15 + 15 minutes cooking + freezing and defrosting For a Yule log of 25cm length : Crèmeux coffee insert: sugar egg yolks liquide cream instant coffee 46% cocoa milk chocolate Heat the cream with the instant coffee.
4. Whip the egg yolks with the sugar, then pour the cream over them, mixing well.
5. Pour back into the pan and cook like a custard at 83°C.
6. Pour the cream over the chocolate and mix with a pastry blender or hand blender.
7. Pour the creamy mixture into the insert mold and place in the freezer until ready to assemble.
8. Chocolate & coffee blondie : butter cassonade sugar sugar 1 egg coffee powder (2 to 3 teaspoons) flour chopped or chipped chocolate You'll have leftovers but it's hard to get the proportions down to less than 1 egg.
9. Mix the butter with the sugars and coffee powder, then add the egg.
10. Finish by stirring in the flour and then the chocolate.
11. Roll out the dough in a mold to about 1.
12. 5cm thick (I used a pie circle).
13. Bake for 15 minutes at 180°C and let cool.

14. Vanilla mousse : 2, gelatin whole milk mascarpone 1 vanilla bean sugar (1) egg yolks sugar (2) full cream Rehydrate the gelatine in a bowl of cold water.
15. Heat the milk with the mascarpone, vanilla beans and sugar (1).
16. Whisk the egg yolks with the sugar (2).
17. Pour the hot liquid over it, then pour it back into the pan and cook, stirring constantly, until it reaches 83°C.
18. Add the rehydrated gelatin and wring it out well.
19. Let cool to 30°C, then whip the cream (not too firm, otherwise it will be more difficult to incorporate).
20. Gently fold it into the vanilla custard, then immediately proceed to assembly.
21. Assembly & decoration : of ivoire (white) chocolate grape seed oil A few chocolate coffee beans & a little vanilla powder If you are using a stainless steel mold, consider using a guitar sheet to facilitate removal from the mold.
22. Pour half of the vanilla mousse into the pan.
23. Place the frozen insert in the center, then cover with the remaining mousse.
24. Finish by placing the blondie cut to size on top.
25. Put the log in the freezer until completely frozen.
26. Then melt the white chocolate.
27. When it is melted, add the oil and let the mixture cool down to 35°C.
28. Unmold the log and cover it with chocolate with a brush.
29. Decorate with a little vanilla powder and chocolate coffee beans, then let defrost for at least 3 hours in the refrigerator before enjoying!