

# Straciatella Christmas log

## Ingrédients

- 90g whole milk
- 90g full cream
- 35g egg yolks
- 15g sugar
- 65g 66% cocoa chocolate
- 110g 66% cocoa chocolate
- 40g butter
- 1 egg
- 70g sugar
- 50g flour
- 6g baking powder
- 90g chocolate chips
- 2,7g gelatin
- 68g whole milk
- 14g mascarpone
- 1 vanilla bean
- 14g sugar (1)
- 23g egg yolks
- 8g sugar (2)
- 300g full cream
- 100g chocolate sprinkles
- 40g grape seed oil
- 50g dark chocolate

## Préparation

1. Second log for this Christmas 2021, this time Straciatella version: an all chocolate cookie topped with a vanilla & chocolate sprinkles mousse and a creamy dark chocolate insert, a tempting and not too complicated program for delicious result      Prep time : 1h15 + 15 minutes cooking + freezing and defrosting For a 30cm long Yule log : Chocolate crémeux insert : whole milk full cream egg yolks sugar 66% cocoa chocolate  
Heat the milk with the cream.
2. Whisk the egg yolks with the sugar, then pour the hot liquid over them, stirring well.
3.      Pour the mixture back into the pan and cook, stirring constantly, until it reaches 83°C.
4. Then pour the cream over the chocolate and mix with a pastry blender or hand blender.
5.      Pour the crémeux into the insert mold and place in the freezer until ready to assemble.
6.      Chocolate cookie : 66% cocoa chocolate butter 1 egg sugar flour baking powder chocolate chips      Melt the chocolate with the butter.
7. Whisk the egg with the sugar, then add the melted chocolate and butter.
8. Finish by adding the flour, baking powder and finally the chocolate chips.
9.      Spread the dough in a pan (I used a pie circle), then bake at 175°C for 15 minutes and let cool.
10.      Mousse à la vanille : Vanilla mousse : 2, gelatin whole milk mascarpone 1 vanilla bean sugar (1) egg yolks sugar (2) full cream chocolate sprinkles      Rehydrate the gelatine in a bowl of cold water.
11. Heat the milk with the mascarpone, vanilla beans and sugar (1).
12.      Whisk the egg yolks with the sugar (2).
13.      Pour the hot liquid over it, then pour it back into the pan and cook, stirring constantly, until it reaches 83°C.

14. Add the rehydrated gelatin and wring it out well.
15. Let cool to 30°C, then whip the cream (not too firm, otherwise it will be more difficult to incorporate).
16. Gently add it to the vanilla custard, fold in the chocolate sprinkls and immediately proceed to assembly.
17. Assembly and decoration : Ivoire (white) chocolate grape seed oil dark chocolate Pour half of the mousse into the log mould (if it is stainless steel and not silicone, remember to use a sheet of guitar paper to facilitate removal from the mould).
18. Add the insert in the center, then cover with the rest of the mousse.
19. Finally, place the cookie cut to the right size.
20. Place the log in the freezer until completely frozen.
21. Then melt the white chocolate and add the oil.
22. Melt the dark chocolate.
23. Let the chocolate drop to 35°C, then remove the log from the mould.
24. Place it on a rack and pour the white chocolate over it.
25. Then dip a brush into the dark chocolate and "sprinkle" the log.
26. Place the log in the refrigerator and let it defrost for at least 3 hours before enjoying!