

# Pistachio & orange blossom rolled cake

## Ingrédients

- 200g Ivoire (white) chocolate
- 290g liquid cream 35% fat
- 15g honey
- 60g pistachio butter
- 2g orange blossom extract
- 100g whole milk
- 100g flour T55
- 70g butter
- 70g whole eggs
- 120g egg yolks
- 140g egg whites
- 85g sugar
- 30g milk
- 7g orange blossom extract
- 130g pistachio praliné
- 100g chopped pistachios

## Préparation

1. Like every year, I propose you a Christmas log recipe that requires little equipment, and especially no log mold or freezer: a rolled log, this time with pistachio and orange blossom flavors.
2. The advantage is that the recipe is adaptable to the nut (and to the associations of your choice): pecan praline and maple syrup, almond praline and vanilla, hazelnut praline and tonka bean.
3. the recipe is always the same For the biscuit, I reused Cyril Lignac's choux pastry biscuit recipe in his Lemon and Hazelnut Rolled Cake recipe.
4. Prep time : 1h15 + 15 minutes cooking + 1 night rest For a 25 to 30cm Christmas log: Pistachio whipped ganache : Ivoire (white) chocolate liquid cream 35% fat honey pistachio butter orange blossom extract Bring half of the cream to a boil with the honey, then pour it over the chocolate and pistachio puree.
5. Mix with a spatula or a hand blender.
6. Add the remaining cold cream and orange blossom and mix again.
7. Put a plastic wrap on the ganache and place it in the refrigerator overnight.
8. Pastry choux biscuit : whole milk flour T55 butter whole eggs egg yolks egg whites sugar Bring the milk and butter to a boil.
9. Remove from the heat and add the flour all at once, stirring well with a wooden spoon, then return the pan to medium heat to dry out the dough (i.
10. e.
11. , stir it over the heat for a few minutes until it has a film on the bottom of the pan).
12. Transfer the dough to the bowl of a food processor and process until the steam has finished escaping from the dough.
13. If you don't have a food processor, you can stir with a spatula, it will just take you longer.
14. Then add the whole eggs and egg yolks little by little until you have a homogeneous dough.
15. Beat the egg whites until stiff, then fold in the sugar until it is completely dissolved.
16. Add a spoonful of meringue to the choux pastry, stirring vigorously, then gently fold in the rest with a spatula.

17. Divide the dough in half, and spread out each part on a baking sheet covered with a baking mat or parchment paper.
18. Bake the two biscuits in turn in the oven preheated to 180°C for 15 to 20 minutes (watch the end of the cooking time, the biscuits must remain soft to be able to roll them).
19. Let them cool down.
20. Soaking syrup: milk orange blossom extract Mix the two ingredients together, then soak the cookies with a brush.
21. Whip the ganache to a whipped texture.
22. Spread ganache on each of the two cookies (saving some for the finishing touches).
23. Then some pistachio praline.
24. Roll up the two cookies one after the other.
25. Cover the log with a thin layer of pistachio ganache, then decorate with chopped pistachios (I also piped some of the ganache with a saint-honoré tip).
26. Cut off the ends for a neat result, then enjoy!

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