

# Hazelnut, tonka bean & caramel yule log (glutenfree)

## Ingrédients

- 100g caster sugar
- 120g full cream
- 2 egg yolks
- 30 butter
- 100g 46% cocoa milk chocolate
- 50g brown butter (about 70-75g of butter to start with)
- 40g hazelnuts
- 15g almond powder
- 15g hazelnut powder
- 50g powdered sugar
- 10g cornstarch
- 10g plain yoghurt
- 10g honey
- 38g egg whites (1)
- 38g egg whites (2)
- 27g caster sugar
- 55g azelia chocolate
- 75g hazelnut praliné
- 45g corn flakes
- 120g whole milk
- 120g full cream
- 50g egg yolks
- 20g sugar
- 6g gelatine
- 200g hazelnut praline
- 150g full cream to whip up
- 250g milk chocolate 46% cocoa
- 45g neutral grape seed oil
- 50g chopped hazelnuts

## Préparation

1. Fourth log of this Christmas 2021, this time with hazelnut of course!
2. Associated here with tonka bean and a caramel crèmeux insert, but you can of course remove the tonka bean if you don't like it, or replace it with vanilla, cinnamon.
3. This log is gluten free, but you can also replace the cornflakes with crêpes dentelles in the croustillant if you prefer.
4. Finally, in terms of organization, you can prepare the log well in advance and only make the icing at the last moment; you can even divide the tasks over several days (one day the insert, another biscuit + croustillant, another mousse, and finally the icing) since all the elements can be kept in the freezer.
5. Prep time : 1h40 + 15 minutes cooking For a 30cm yule log : Tonka bean caramel : caster sugar full cream 1/2 tonka bean 2 egg yolks 30 butter 46% cocoa milk chocolate A pinch of fleur de sel Prepare a caramel with the sugar.
6. In parallel, heat the cream with the grated tonka bean.
7. When the caramel is amber, deglaze it with the cream.
8. Remove it from the heat and let it cool for a few minutes.
9. Add the egg yolks, mixing well (be careful not to add them too soon, as the eggs may coagulate).

10. Put back on the heat and cook at 85°C like a custard.
11. Remove from the heat and add the butter, fleur de sel and finally the chocolate.
12. Mix well, then pour the caramel into the insert mold previously lined with guitar paper (to facilitate unmolding).
13. Hazelnut biscuit : brown butter (about 70- of butter to start with) hazelnuts almond powder hazelnut powder powdered sugar cornstarch plain yoghurt honey egg whites (1) egg whites (2) caster sugar Prepare the brown butter: cook it over low heat until it stops crackling and turns amber.
14. Let it cool.
15. Roast the hazelnuts at 150°C for 15 minutes, then let them cool and chop them coarsely.
16. Add the powdered sugar, almond and hazelnut powders and cornstarch.
17. Add the yogurt, honey and egg whites (1).
18. Beat the egg whites (2) with the caster sugar.
19. Add the meringue to the previous mixture, mixing gently with a maryse.
20. Take a quarter of this mixture and incorporate it into the brown butter.
21. Then pour into the remaining mixture and mix gently.
22. Spread the dough on a baking sheet covered with parchment paper (the biscuit should be a little larger than the log pan).
23. Bake in the preheated oven at 165°C for 12 to 15 minutes.
24. Praliné croustillant : azelia chocolate hazelnut praliné corn flakes Melt the chocolate, then add the praliné and cornflakes.
25. Cut the cooled hazelnut biscuit to size.
26. Spread the croustillant over the biscuit, then let crystallize in the refrigerator or freezer until ready to assemble.
27. Hazelnut praliné & tonka bean mousse : whole milk full cream egg yolks sugar gelatine hazelnut praline 1/3 tonka bean full cream to whip up Rehydrate the gelatine in a bowl of cold water.
28. Heat the milk and cream with the tonka bean.
29. Whisk the egg yolks with the sugar.
30. Pour the milk over it, stirring well, then pour back into the pan.
31. Cook at 85°C, stirring constantly.
32. Then add the rehydrated gelatine, well wrung out, and the praline.
33. Let the custard cool to 35°C.
34. Whip the cream until it is not too stiff.
35. Gently fold it into the custard, then immediately proceed to assembly.
36. Assembly : Pour half of the mousse into the mold covered with guitar sheet.
37. Add the insert (even after several hours in the freezer, it will be difficult to handle, this is normal).
38. Cover with mousse.
39. Finish by adding the biscuit and croustillant.
40. Place in freezer until fully frozen.
41. Hazelnut chocolate icing : milk chocolate 46% cocoa neutral grape seed oil chopped hazelnuts A few hazelnuts for decoration Melt the chocolate gently, then add the oil and the chopped hazelnuts.
42. When the icing is about 35°C, remove the log from the mould and place it on a rack (over a container to get the excess icing).

43. Pour the icing over it.
44. Decorate with hazelnuts, then let defrost in the refrigerator for at least 3 to 4 hours and enjoy!

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