

# Gianduja & clementin yule log

## Ingrédients

- 355g clementine juice
- 12g NH pectin
- 75g caster sugar
- 85g gianduja
- 1 egg
- 20g sugar
- 30g flour
- 40g chopped hazelnuts
- 55g of 46% cocoa milk chocolate
- 85g of praliné
- 65g of crêpes dentelles
- 140g whole milk
- 1 vanilla pod
- 50g egg yolks
- 40g sugar
- 4g gelatin
- 180g gianduja
- 180g full cream

## Préparation

1. Last classic log recipe for this year (even if an ice cream log is coming very very soon): a clementine & gianduja log.
2. For those who don't know gianduja, it's a mixture of hazelnuts and milk chocolate, you can find all the explanations and the recipe here.
3. Otherwise, as always with entremets logs, you can of course prepare this log several days in advance (up to 2 or 3 weeks before the big day) and divide the work over several days!
4. Prep time : 1h30 + 10 minutes cooking For 25cm yule log : Clementine confit : clementine juice NH pectin caster sugar Zest of a clementine Mix the sugar and pectin.
5. Heat the clementine juice, then add the sugar/pectin mixture, mixing well.
6. Bring to a boil and continue cooking for about 2 minutes.
7. Then pour the mixture into a bowl and cool completely.
8. When the confit is set and is cold, add the zests.
9. Gianduja cake : butter gianduja 1 egg sugar flour chopped hazelnuts Melt the butter with the gianduja.
10. Whisk the egg with the sugar, then add the butter and gianduja.
11. Then add the flour and finally the chopped hazelnuts.
12. Pour into a mold about the size of your log pan to a thickness of 1 cm.
13. Bake in the preheated oven at 170°C for 10 minutes.
14. Let cool.
15. When the cake is cold, cut it to the size of your mold, then in half lengthwise.
16. Top each cake with half of the clementine confit, then stack them.
17. Place in freezer until ready to assemble.
18. Hazelnut praliné croustillant : of 46% cocoa milk chocolate of praliné of crêpes dentelles Melt the

chocolate, then add the praline.

19. Add the crumbled crêpes dentelles, then spread the croustillant between two sheets of parchment paper, the size of the log mould.
20. Place in freezer until ready to assemble.
21. Gianduja mousse : whole milk 1 vanilla pod egg yolks sugar gelatin gianduja full cream Put the gelatine in a large bowl of cold water.
22. Heat the milk with the vanilla seeds.
23. Whisk the egg yolks with the sugar, then pour the hot milk over them, mixing well.
24. Return the mixture to the saucepan and cook until 85°C.
25. Then, off the heat, add the rehydrated and wrung out gelatine.
26. Then add the gianduja cut into small pieces or melted.
27. When the cream is about 35°C, whip the cream until it is not too stiff.
28. Gently fold the whipped cream into the cream using a spatula, then immediately proceed with the assembly.
29. Assembly : Pour half of the mousse into the log mould.
30. Add the cake and clementine confit insert, then cover with the mousse.
31. Finish with the praline croustillant, then place the log in the freezer until it sets.
32. Decoration : Chocolate velvet icing Clementine zest Shavings of gianduja Unmould the log, then spray it immediately with the chocolate velvet glaze.
33. Decorate with the zests and gianduja shavings, then place in the refrigerator for at least 4 hours to defrost before enjoying!