

Vanille, pear & lime icecream christmas log

Ingrédients

- 350g pear puree
- 50g lime juice
- 80g water
- 70g sugar
- 35g glucose powder
- 2g ice cream stabilizer
- 90g egg whites
- 45g sugar
- 90g powdered sugar
- 30g flour
- 90g almond powder
- 300g full cream
- 400g whole milk
- 100g sugar
- 80g glucose powder
- 5g stabilizer
- 1 vanilla bean
- 400g sugar
- 260g water
- 12g gelatin
- 1 pear cut into thin slices and then cut into small circles

Préparation

1. That's it, last log recipe of the year here!
2. Like every year, I propose you a recipe of icecream log, the ideal to finish a big meal!
3. I went with the vanilla/pear/lime combination, the recipe is really easy, if you have an ice cream maker, a thermometer and a log mold you can go ahead without any problem Prep time : 50 minutes + time to cool down & in the icecream machine For a 30cm yule log : Lime pear sorbet : pear puree lime juice water sugar glucose powder ice cream stabilizer Start by peeling and blending the pears to obtain , then add the lime juice.
4. Mix sugar and glucose.
5. Heat the water.
6. When it reaches 40°C, add of the sugars.
7. At 50°C, add the remaining of sugar and the stabilizer.
8. Heat to 85°C, then remove from heat and place in the refrigerator for at least 4 to 5 hours.
9. Then, add the pear-lime mixture, and put the preparation in your ice cream maker.
10. Pour into insert mold and place in freezer until ready to assemble.
11. Almond dacquoise : egg whites sugar powdered sugar flour almond powder Whip the egg whites with the sugar until you get a firm and shiny meringue.
12. Add the powdered sugar, flour and almond powder previously sifted, delicately with a maryse.
13. Pour into a piping bag, then pipe two rectangles onto a sheet of parchment paper: one the size of your log pan, the other the same length but narrower.
14. Bake immediately in the preheated oven at 180°C for 12 to 15 minutes.
15. Leave to cool.

16. Lime vanilla ice cream: full cream whole milk sugar glucose powder stabilizer 1 vanilla bean Zest of one lime Heat the milk with the vanilla beans, then add the sugar, glucose and stabilizer previously mixed.
17. Bring to a boil and leave on the heat until the sugar is completely dissolved.
18. Cool completely in the refrigerator, then add the lime zest.
19. Whip the liquid cream and add it to the previous mixture.
20. Pour into the ice cream maker.
21. When the ice cream is ready, proceed immediately to assembly.
22. Assembly : Pour half the vanilla ice cream into the pan.
23. Add the sorbet insert, a little ice cream again and then the small dacquoise.
24. Pour in the remaining vanilla ice cream and finish with the large dacquoise.
25. Place in the freezer.
26. Neutral glaze : sugar water gelatin A little vanilla powder 1 pear cut into thin slices and then cut into small circles Put the gelatin to rehydrate in a large bowl of cold water.
27. Bring the water and sugar to a boil with the vanilla.
28. Remove from heat and add the rehydrated and wrung-out gelatin.
29. When the icing is 30-35°C, unmold the log, place it on a rack and pour the icing over it.
30. Decorate the log with pieces of pear, then enjoy!