

SILKY IBERAKI YULE LOG

La Maison de la Crème®

Elle & Vire®



Recipe developed by Nicolas BOUSSIN, Best Pastry Craftsman of France and Pastry Chef of "La Maison de la Crème®" Elle & Vire® (Training Center) and Maxime GUÉRIN, "La Maison de la Crème®" Elle & Vire® Trainer.



Silky Ibaraki Yule log

Original recipe created by Nicolas Boussin and Maxime Guérin

The Cream Cheese gives the mousse a silky texture, which highlights its softness.



Recipe for one rolled Yule log

ROLLED BISCUIT SPONGE WITH TEA

850 g of biscuit sponge per frame (37 cm X 57 cm)

95 g egg yolks
235 g eggs
15 g inverted sugar
210 g sugar (A)
140 g egg whites
50 g sugar (B)
130 g strong white flour
5 g very finely blended Ceylan tea

Whisk the egg yolks, eggs, inverted sugar and sugar (A). In another bowl of the mixer, whisk the egg whites and sugar (B). Combine the two mixtures, add the flour and tea that have been sifted together. Spread onto a sheet of baking parchment and bake in the oven at 200°C (392°F) for 10 minutes.

TEA AND YUZU SOAKING SYRUP

215 g soaking syrup per biscuit sponge

50 g sugar
120 g water
40 g Grand Marnier®
20 g Boiron® yuzu purée
4 g Ceylan tea

Bring the water to the boil and infuse the tea for approximately 15 minutes. Strain through a china cap sieve and bring to the boil. Add the yuzu purée, Grand Marnier® and sugar. Cool and use to soak the rolled biscuit sponge with tea.

PEAR AND YUZU CONFIT

500 g per biscuit sponge sheet

210 g Boiron® pear purée
100 g Boiron® yuzu purée
290 g unrefined cane sugar (light brown)
6 g pectin NH
Egg yolk yellow food colouring

Heat the fruit purées to 40°C (104°F). Add the pectin that has been combined with some of the unrefined cane sugar then add the remaining sugar. Heat to 64 Brix. Cool.

SILKY CREAM CHEESE CREAM

550 g per biscuit sponge sheet

200 g milk
6 g gelatine powder (200 bloom)
30 g water for dissolving the gelatine
150 g **Elle & Vire® Cream Cheese**
200 g white chocolate 35%
500 g **Elle & Vire® Sublime Cream with Mascarpone**

Dissolve the gelatine in the water. Bring the milk to the boil, add the dissolved gelatine and pour onto the Cream Cheese, then onto the melted white chocolate. Blend. When the temperature reaches 25°C (77°F), add the mousse-like Sublime cream.

WHITE SPRAY GUN MIXTURE

250 g white chocolate 35%
125 g cocoa butter
125 g clarified butter
Fat-soluble white food colouring

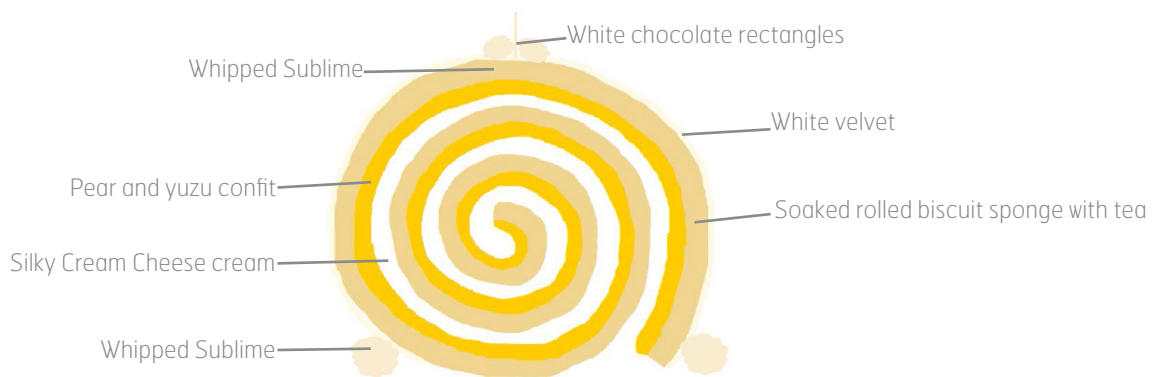
Melt the ingredients together at 40°C (104°F). Blend and strain through a china cap sieve.

ASSEMBLY

Spread the pear and yuzu confit onto the crust side of the soaked biscuit sponge. Spread 550 g of silky Cream Cheese cream on top. Chill for a few minutes. Roll firmly in the traditional way. Transfer to a traditional Yule log mould and freeze. Smooth over the remaining silky Cream Cheese cream and return to the freezer. Use the remaining mousse to coat the rolled Yule log.

DECORATION

Spray a thin layer of white spray gun mixture over the frozen Yule log to produce a velvety effect. Use a very fine vermicelli nozzle to decorate with the whipped Sublime. Add white chocolate rectangles and Yule log ends. Add a few drops of coloured neutral mirror glaze.



Advice

Do not hesitate to tighten enough when you roll the log to have a perfect finition. This log can be declined with all citrus fruits.