

Vanilla & chocolate

Christmas yule log



- Original recipe by Jérémie RUNEL and Christophe RENOU Master Pastry Chefs at l'Ecole du Grand Chocolat.
- Recipe made for 3 large Yule log in big U moulds (ref.2171).

• Viennese sponge

- 240 g egg yolks
- 640 g whole eggs
- 500 g caster sugar
- 400 g egg whites
- 160 g caster sugar
- 320 g flour

3 sheets of 725 g

Whip the egg yolks with the eggs and caster sugar in a kitchen mixer. Whip the egg whites with the 160g of caster sugar to a meringue.

Combine the two mixtures together and fold in the sieved flour. Spread on two 40 x 60cm trays at 725 g each.

Bake at 240°C for about 6 to 7 minutes in a convection oven.

• Opalys 33% vanilla whipped ganache

- 1000g whipping cream 35%
- 100 g inverted sugar
- 100 g glucose
- 680 g OPALYS 33% CHOCOLATE
- 1500g whipping cream 35% (cold)
- 10g vanilla pods

650g / Yule log

Bring the cream to the boil with the inverted sugar and glucose. Gradually pour on the melted chocolate stirring in the centre to create a shiny and elastic core of emulsion. Mix with a hand blender to smooth the texture. Pour in the liquid and cold cream and mix again. Allow to crystallise overnight in the refrigerator. Whip.

• Guanaja 70% chocolate ganache

- 300 g whipping cream 35%
- 420 g GUANAJA 70% COUVERTURE
- 150 g glucose
- 100 g grapeseeds oil

300g / Yule log

Bring the cream to the boil with the glucose and gradually pour on the melted chocolate mixed with the oil beforehand. Emulsify with a rubber spatula like a regular ganache in order to get a smooth, shiny and elastic core of emulsion. Mix with a hand blender making sure not to incorporate any air bubbles. Allow to crystallise in the refrigerator overnight.

• Caramelised hazelnuts

- 500g whole peeled hazelnuts
- 150g caster sugar
- 50 g water

90g whole hazelnuts / Yule log

Cook the sugar and water to 117°C in a saucepan.

Throw in the whole peeled hazelnuts roasted at 160°C in oven beforehand.

Stir the hazelnuts until well caramelised and coloured to the core. Spread on a silicon mat to cool down.

• Vanilla soaking syrup

- 800 g water
- 400 g caster sugar
- 2 vanilla pods

400g /sheet

Bring the water and sugar to the boil with the vanilla pod split and scraped beforehand. Set aside in the refrigerator.

• Extra fluid couverture

- 280g OPALYS 33% CHOCOLATE
- 120g COCOA BUTTER

Melt both ingredients and spray at a temperature between 40 and 45°C.

ASSEMBLY

Soak each sponge sheet with 400g of vanilla soaking syrup. Spread 650g of vanilla Opalys 33% whipped ganache.

Using a pastry bag fitted with a small plain nozzle, pipe tubes of chocolate ganache (about 300g) and roll it like a Swiss roll. Tighten the roll and put in the big U mould. Blast freeze.

FINISHING

Mask the Yule logs with the remaining vanilla Opalys whipped ganache. Crush some Opalys 33% chocolate beans into nibs in a food processor. Be careful not to process the chocolate beans too much as it will melt. Sprinkle the white chocolate nibs on the Yule logs and decorate with the caramelised hazelnuts.

Spray the Yule logs with the extra fluid Opalys chocolate. Finish the decoration of the Yule log by slightly sprinkling the cakes with icing sugar and a little bit of vanilla powder using a fine sieve. Decorate with a chocolate logo.

