Holiday Yule Log

2 yule logs

American	Metric	Ingredients
Streusel		
7.1 oz	200 g	Sugar in the Raw
7.1 oz	200 g	Cake Flour
0.1 oz	2 g	Salt
7.1 oz	200 g	**N.U.T Almond Flour (018042)**
7.1 oz	200 g	Butter (diced)
¾ tbsp	¾ tbsp	Lemon Zest
0.25oz	7g	Grated Ginger

In a mixer fitted with a paddle, combine all ingredients. Sprinkle into metal frames and bake at 365ºF (185ºC) until dry and crumbly.

Almond Sponge		
7.1 oz	200 g	**N.U.T Almond Flour (018042)**
7.1 oz	200 g	Confectioners Sugar
1.8 oz	50 g	Cake Flour
2.1 oz	60 g	Milk
2.1 oz	60 g	Cream
6.5 oz	185 g	Egg Whites
0.1 oz	3 g	Dry Egg Whites
2.8 oz	80 g	Sugar
0.1 oz	2 g	Salt
1	1	Zest from one lemon

Combine first set of ingredients. Mix cream and milk together and add to dry ingredients. Whip egg whites to a soft peak and add final set of ingredients. Fold first mixture into egg white mixture. Bake at 365ºF (185ºC) until a cake tester inserted into the middle comes out clean.

Cinnamon Caramel Marmalade		
3.4 oz	95 g	**Glucose (031001)**
4.4 oz	125 g	Sugar
0.7 oz	20 g	Butter
7.2 oz	205 g	Cream
1pc	1pc	**Frutta Prima Tahitian Vanilla Bean (596102)**
0.15oz	3g	Cinnamon

Cook glucose, and sugar to form a caramel. Add butter and warmed cream. Cook to 217ºF (103ºC).

Lemon Creamier

14oz	400 g	**Frutta Prima Lemon Puree(583110)**
4.3oz	120 g	Egg yolks
5.4oz	150 g	Whole eggs
4.3oz	120 g	Sugar
5.4oz	150 g	Butter
2sheets	2sheets	**Pastry Ideale Sheet Gelatin, Gold (018040)**
1pc		**Silikomart Flexi Tronco 50x70 (591018)**

Bring lemon purée to a boil, temper in eggs and sugar cook to 185ºF/85ºC. Strain, then add bloomed gelatin. Allow to cool, add soft butter, burr mix. Ladle into silikomart flexi tronco 50x70 about half way and freeze.

Chocolate Caramel Mousse

2.5oz oz	70 g	Sugar
7oz	198g	Heavy Cream
3.5 oz	100 g	Egg yolks
9.5 oz	269 g	**Des Alpes Garnet 63% Dark Couverture (500009)**
2ea	2ea	**Gold Sheet Gelatin (018040)**
1lb 4.5 oz	581 g	Heavy Cream

Prepare a dark caramel, deglaze with 198g of heavy cream. Temper in yolks, cook to 85ºC. Strain over couverture. Allow to cool then, whip 581g of cream to a soft peak and fold into first mixture.

Assembly

1pc	**Silikomart Flexi Tronco 50x80(591017)**
As needed	**Pastry Ideale Milk Chocolate Spray (586007)**
As needed	**Pastry Ideale Red Luster Spray (586025)**
As needed	**Pastry Ideale Green Luster Spray (586026)**
1pc	**Arte Piatto Snow Board (226199)**
3pc	**Arte Piatto Christmas Trees (226122)**
8pc	**Arte Piatto Gold Star (226146)**

Ladle in *Chocolate Caramel Mousse*, press in *Lemon Creamier* inserts, finish off with one more layer of *Chocolate Caramel Mousse*. Spread *Cinnamon Caramel Marmalade* onto *Chocolate Caramel Mousse* and cover with *Almond Sponge* layer, finish off with *Streusel*. Freeze, unmold onto platter. Spray with milk chocolate velvet spray, and luster spray red and green. Garnish with snowboard, Christmas trees and stars.