

100 years  
of Commitment

VALRHONA

Guanaja, pear and cookie

# YULE LOG

RECIPE CREATED BY VALRHONA'S ÉCOLE GOURMET

**To be made the day before:**  
Pear confit  
GUANAJA 70% light mousse  
Chocolate and walnut cookie base  
Puff praliné crisp

**To be made on the day:**  
GUANAJA 70% glaze

**Required utensils:**  
25cm-long silicone Yule log  
mould with insert

**MAKES ONE LOG FOR 6 TO 8 PEOPLE**

## CHOCOLATE AND WALNUT COOKIE BASE

Preparation time: 15 minutes  
Baking time: 8 to 10 minutes

80g Butter  
37g Muscovado sugar  
35g Caster sugar\*  
35g Eggs  
0.8g Baking powder  
43g Pastry flour  
73g Plain flour  
5g Cornflour  
0.8g Salt  
73g Chopped walnuts  
90g **GUANAJA 70%**

*\*See the Nutrition tip section at the end  
of the recipe for an alternative ingredient.*

Preheat the oven to 410°F (210°C) using the traditional heat setting with the rack at the bottom of the oven. Beat the butter with the sugars. Then, add the eggs, whisking quickly to incorporate.

In a separate bowl, combine the dry ingredients: flours, cornflour, salt, and baking powder. Add the dry ingredients to the butter-sugar-egg mixture. Whisk until you obtain a homogeneous mixture, without working it too hard. Incorporate the chopped walnuts with an electric whisk. Chop the **GUANAJA 70%** chocolate, then incorporate it. If necessary, stir again with a spatula so that the **GUANAJA 70%** chocolate and walnuts are evenly distributed. Spread the cookie dough into a 1cm-thick rectangle so that it is slightly larger than the base of the Yule log mould. Bake for 8 to 10 minutes, remove from oven, and leave to cool on the tray.

## PUFF PRALINÉ CRISP

Preparation time: 15 minutes  
Leave to sit for: 1 hour

55g **50% almond & hazelnut nutty praliné**  
35g **GUANAJA 70%**  
45g Crispy wafer pieces

Melt the **GUANAJA 70%** chocolate in a bain-marie, then add the praliné and crispy wafer pieces. Cut the cooled cookie into a rectangle smaller than the log mould (if your mould is 25cm long by 8cm wide, cut it into a rectangle 24 × 7cm in diameter). Spread the crisp onto the cut-out cookie. Allow the cookie with the crisp spread over it to set in the freezer for 1 hour.

## PEAR CONFIT

Preparation time: 15 minutes  
Leave to sit for: 3 hours

300g Pear purée  
30g Caster sugar  
9g Pectin NH

Pour the pear purée into a saucepan and warm over low heat. In a separate bowl, mix the sugar and pectin NH thoroughly. Once the purée reaches about 105°F (40°C), gently add the mixed sugar and pectin. Stir vigorously with a whisk until the mixture is smooth. Fill the silicon insert of your log with this confit and freeze for a minimum of 3 hours.

