

Exotic Yule Log



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VALRHONA

Let's imagine the best of chocolate®

Makes two 30 x 10cm Yule logs

EXOTIC YULE LOG

An original *École Gourmet Valrhona* recipe

ALMOND SHORTCRUST PASTRY

- 60g Butter
- 1g Fine salt
- 40g Icing sugar
- 15g Finely ground almonds
- 25g Eggs
- 120g Plain flour (30g + 90g)

IVOIRE COCONUT PRESSED SHORTCRUST PASTRY

- 130g IVOIRE 35% chocolate
- 25g Butter
- 210g Shortcrust pastry
- 20g Brown sugar
- 15g Crêpe dentelle wafer biscuit
- 35g Toasted grated coconut
- ½ Vanilla pod

ALMOND & COCONUT DACQUOISE

- 40g Plain flour
- 55g Finely ground almonds
- 55g Grated coconut
- 200g Caster sugar (135g + 65g)
- 185g Egg whites

MANGO & PASSION FRUIT COMPOTE

- 190g Mango purée
- 80g Passion fruit purée
- 45g Glucose syrup
- 45g Caster sugar
- 5g Pectin NH
- 2g Gelatine powder
- 10g Water

COCONUT MOUSSE

- 50g Egg whites
- 50g Caster sugar
- 20g Water
- 120g Coconut purée
- 80g Coconut milk
- 10g Malibu liqueur
- 9g Gelatine powder
- 46g Water
- 195g Whipping cream 35%

JIVARA 40% WHIPPED GANACHE

- 435g Whipping cream 35% (120g + 315g)
- 15g Glucose syrup
- 15g Acacia honey
- 165g JIVARA 40% chocolate

ALMOND SHORTCRUST PASTRY

First mix the creamed butter, fine salt, icing sugar, finely ground almonds, egg and 30g of flour.

As soon as the mixture is homogeneous, add the remaining 90g of flour in one go.

Spread the pastry to a thickness of 2.5mm between two guitar sheets. Store in the freezer.

Bake in the oven at 160°C for approx. 15 minutes.

IVOIRE COCONUT PRESSED SHORTCRUST PASTRY

Mix the 210g of cooked shortbread.

Add the brown sugar, crushed crepe dentelle wafer, grated and toasted coconut and scratched vanilla pod. Mix together thoroughly.

Melt together the butter and **IVOIRE 35%** chocolate and add them to the previous preparation, folding them in thoroughly using a spatula.

Immediately pour 200g of the mixture into two 30x10cm pastry-maker's frames and leave them in the refrigerator.

ALMOND & COCONUT DACQUOISE

Sift together the flour, finely ground almonds, grated coconut and 65g of sugar. Whisk the egg whites with 135g of sugar until their consistency is perfectly smooth and firm.

Finish off by gently folding in the sifted dry ingredients using a spatula.

Spread 500g of dacquoise onto a 30x40cm tray and bake in a fan-assisted oven at 180°C for approx. 16 minutes.

Once the dacquoise has been baked and cooled, cut it into two 30x4cm strips and set it aside while you make the mango and passion fruit compote.

MANGO & PASSION FRUIT COMPOTE

Heat the fruit purée and glucose to 40°C. Add in the pectin and sugar mixture and bring to a boil. Finish off by adding in the rehydrated gelatine and bring to a boil again for 1 minute. Leave to cool a little for 10 minutes, then immediately pour 175g of the preparation in two 30 x 4cm mini Yule log moulds. In each mould, place a strip of almond and coconut dacquoise on the compote. Freeze.

COCONUT MOUSSE

Cook the water and sugar at 121°C. Pour this syrup over the egg whites (which have been whipped until they form soft peaks) and beat the meringue until it has cooled.

Mix together the coconut purée, coconut milk and Malibu. Heat the mixture to 35-40°C and add in the rehydrated gelatine. Use it to dilute the meringue. Whip the cream to a mousse texture. Finish off by gently incorporating the whipped cream into the first mixture. Immediately pour 225g of this preparation into two 30 x 8cm Yule log moulds, taking care to place the mango, passion fruit and coconut inserts you made earlier in the middle of each one. Freeze.

You don't have to include the Malibu if you'd prefer not to.

JIVARA 40% WHIPPED GANACHE

Heat 120g of cream to 80°C along with the honey and glucose then gradually combine this mixture with the melted **JIVARA 40%** chocolate. Once the texture is glossy and elastic, the emulsion has begun to form. Immediately mix using an immersion blender to make a perfect emulsion.

Add 315g of cream and mix in an immersion blender again. Store in the refrigerator and leave to set, ideally for 12 hours, so that you can beat it and form a mousse-like texture that will pipe easily.





ASSEMBLY

Place the coconut mousse, mango and passion fruit compote and almond and coconut dacquoise insert on a strip of **IVOIRE 35%** pressed shortcrust.

Beat the **JIVARA 40%** whipped ganache until it has a mousse-like texture that will pipe easily. Cut the tip of a piping bag at an angle. Without using a nozzle, unevenly pipe the preparation along the length of the coconut mousse. Refrigerate for at least 4 hours before serving.

Come and relish a truly delicious experience at the Cité du Chocolat in Tain l'Hermitage and take part in our pastry-making workshops and courses.

For more information, go to the Valrhona Cité du Chocolat's website: www.citeduchocolat.com

VALRHONA - 26600 Tain l'Hermitage - France     www.valrhona.com