

.....
VANILLA
YULE LOG



SERVES 6 TO 8

FOR THE SPONGE

All-purpose flour	120 g
Yeast	1/2 tsp.
Sugar	120 g
Eggs	4

Preheat the oven to 355°F (180°C).

Use a whisk to **beat** the egg whites into stiff peaks, gradually **adding** in the sugar. Use a spatula to gently **fold** in the egg yolks, flour and baking powder.

Pour the dough onto a tray lined with a sheet of baking paper.

Spread it out into a rectangle to a depth of 2cm.

Bake for approx. 10 minutes until the sponge has a slightly golden brown color.

Take the sponge out of the oven, **flip it** over onto a damp tea towel and gently peel off the baking paper. **Roll up** the tea towel, **squeezing** it tight, and **leave** the sponge to **cool** at room temperature.

FOR THE VANILLA CREAM

Egg yolks	3
Milk	300 ml
Sugar	60 g
Cornstarch	30 g
Gelatin sheets	2
NOROHY Tahiti vanilla	1 bean
Mascarpone	100 g
Heavy cream 36%	200 g

Soften the gelatin in cold water for approx. 10 minutes.

Heat up the milk and split and scraped vanilla bean in a saucepan. Quickly **beat** the yolks and sugar in a bowl. **Add** the cornstarch.

Gradually **add** in the hot milk, **stirring** all the while.

Pour the mixture into the saucepan and leave it to thicken, again **stirring constantly**.

As soon as it starts to boil, **pour** the cream into a small bowl and **add** in the thoroughly drained gelatin sheets. **Mix** and **leave to cool**.

Seal with plastic wrap and **set aside**.

DRESSING & FINISHING

When you are ready to assemble, **make** a firm chantilly using the chilled cream and mascarpone.

Beat the vanilla cream to make it slightly more liquid, then gently fold in the chantilly.

Carefully **unroll** the sponge and **cover** it with half the cream.

Roll up the sponge again, squeezing firmly. Cover it with the remaining cream.

Decorate with small Christmas characters.



This recipe is brought to you by:



An original recipe by:
Guillemette Auboyer

  @norohyvanille
norohy.com

Reproduction and distribution
prohibited, except for private use.

Photo credits:
Agency **CRU**.