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# VANILLA ROULADE



MAKES 9 YULE LOGS EACH SERVING 6 PEOPLE

## VIENNESE BISCUIT

Egg yolks .....	235g
Eggs .....	625g
Sugar .....	490g
Egg whites .....	390g
Sugar .....	160g
Pastry flour .....	315g

**Whisk** the yolks, eggs and the larger portion of sugar in a stand mixer.

Separately **whisk** the egg whites and add the smaller portion of sugar until stiff peaks.

**Mix** the stiffened whites with the other mixture and finally **add** the sifted flour.

**Weigh** the biscuit batter and spread out evenly over a silicone tray.

**Bake** the biscuit at 445°F (230°C) for 4 minutes in a convection oven. You will need 700g per 40 × 60cm tray.

## VANILLA SYRUP

Water .....	800g
Sugar .....	400g
NOROHY VANILLA.....	8g

**Boil** the water with the sugar and vanilla seeds.

**Place** in the refrigerator.

## OPALYS 33% & VANILLA WHIPPED GANACHE

Whipping cream 35% .....	1000g
Invert sugar.....	100g
Glucose syrup.....	100g
OPALYS 33% .....	680g
Whipping cream 35% .....	1500g
NOROHY VANILLA.....	32g

**Bring** the cream, invert sugar and glucose mixture to a boil and **infuse** the split and scraped vanilla beans.

Gradually **combine** the boiling mixture with the couverture, mixing in the center to obtain a smooth, shiny, elastic texture. Continue, adding the liquid in increments. Mix using an immersion blender to form a perfect emulsion.

**Add** the cold whipping cream then mix again.

**Store** in the refrigerator and leave to set, preferably overnight. **Whip** until firm.

## VANILLA CHOCOLATE PETALS

OPALYS 33% .....	2,000g
NOROHY VANILLA.....	8g

**Temper** the OPALYS and **add** in the vanilla seeds.

Use a piping bag to **pipe** dabs of vanilla-speckled OPALYS onto 6cm-wide guitar sheets. **Cover** with another sheet, then use a flat-bottomed glass or a stainless steel pastry tamper to smooth out the couverture until you obtain 2mm-thick round petal shapes.

**Place** these in a curved mold so that your petals take on a curved shape. **Set aside**.

## CARANOVA CRISPY CLUSTERS

Crispy wheat flake cereal.....	300g
CARANOVA 55% .....	120g

**Melt** and **temper** the CARANOVA, then add in the crispy wheat flake cereals.

**Roll** in sugar until you obtain small crispy clusters.

**Set aside**.

## ASSEMBLY AND FINISHING

Viennese Biscuit (3 layers) .....	700g
OPALYS 33% Vanilla Whipped Ganache (per Yule Log) .....	650g
Crispy Clusters (per Yule Log).....	210g
Syrup (per sheet) .....	400g

### ASSEMBLY

**Cut** the biscuit into 35 × 54cm sheets. **Steep** each biscuit sheet in 400g of vanilla syrup.

**Spread on** 650g of whipped ganache, followed by a sprinkling of crispy clusters, making sure to keep some for the decoration.

**Roll** up as you would a traditional Yule log.

**Squeeze** the log to ensure an even shape and place in a large U-shaped mold. **Store** in the refrigerator.

### FINISHING

**Cover** the logs' exposed parts with the remaining OPALYS vanilla whipped cream. Decorate with vanilla chocolate petals.

