

Dulcey Coffee and Tangerine Yule log




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Dulcey Coffee and Tangerine Yule log

AN ORIGINAL RECIPE BY *l'École Gourmet Valrhona*

Makes 1 Yule log for 6-8 - No mold needed

To be done the day before:

DULCEY 35% whipped ganache
Tangerine confit

To be done on the day:

Viennese sponge
Coffee syrup
Assembly
(Plan for 3½ hours of freezing)

Required utensils:

Fruit brush (optional)
Melon baller

DULCEY 35% WHIPPED GANACHE

Preparation time: 15 minutes

Rest time before use: 12 hours

115g Heavy cream 36%
15g Acacia honey
170g **DULCEY 35%** chocolate

310g Cold heavy cream 36%

Heat up 115g cream with the honey. Pour a third of this hot mixture into the melted **DULCEY 35%** chocolate, stirring vigorously with a spatula. Add another third the same way. Do the exact same with the final third. Mix using an immersion blender to make a perfect emulsion. Add 310g of cold cream and mix with an immersion blender again. Seal with plastic film and store overnight in the refrigerator.

TANGERINE CONFIT

Preparation time: 1 hour

Rest time before use: 12 hours

225g Organic tangerines
15g Unsalted butter
15g Brown sugar
30g Sugar
30g Acacia honey
3g Cornstarch
60g Water

Wash and brush the tangerines. Boil them for 30 minutes in a large volume of water to reduce their bitterness. Drain and roughly cut them, making sure to remove the stalks. Cook them on a low heat with butter and brown sugar. Let the mixture caramelize, then add the sugar, honey and cover with water. Leave to reduce until almost all the liquid has evaporated. Cover with water and leave to reduce again. Finely crush the tangerines before adding the cornstarch, which has been mixed beforehand with 60g of water. Boil for a few minutes, stirring vigorously all the while to stop the texture from becoming grainy. Store in the refrigerator overnight. Mix using an immersion blender.

COFFEE SYRUP

Preparation time: 10 minutes

200g Espresso coffee
25g Sugar

Heat up the coffee and add the sugar. Mix well then store in the refrigerator.

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Dulcey Coffee and Tangerine Yule log (Continued)

VIENNESE SPONGE

Preparation time: 30 minutes

40g	Egg yolks
105g	Eggs
85g	Sugar
65g	Egg whites
25g	Sugar
55g	All-purpose flour*

*See the nutrition tip section at the end of the recipe if you would like to use a different type of flour.

Beat together the yolks, whole eggs and 85g of sugar until the mixture whitens. Then beat the egg whites with the remaining 25g of sugar in a food processor. Fold the stiffened egg whites into the first mixture and add the sifted flour with a spatula. Mix again. Spread 360g sponge on a 30 × 40cm baking tray and bake at 445°F (230°C) for 5-6 minutes in a fan-assisted oven.

Take the sponge out of the oven and cover with parchment paper, placing a weight over the top to prevent the paper from moving. Use this trick to prevent the sponge from drying out and give it a softer texture.

ASSEMBLY

Preparation time: 45 minutes

Freezing time: 3 hours

Cut out three 10 × 27cm strips of sponge. Soak one strip in coffee syrup then add 150g of tangerine confit. Place in the freezer for an hour. Beat 120g **DULCEY 35%** ganache in a food processor at medium speed until it has a light mousse-like texture. Spread the whipped ganache over the confit then freeze for 30 minutes. Place a second sponge strip onto the whipped **DULCEY 35%** ganache, soak in coffee syrup and spread another 150g of tangerine confit on top. Place the last sponge strip soaked in coffee syrup on top. Whisk the remaining **DULCEY 35%** whipped ganache until its texture is soft and frothy, easy to pipe. Using a piping bag with a plain round 16mm-diameter nozzle, add generous droplets across the surface of the final sponge strip. With a melon baller soaked in hot water, randomly dig out a few drops of whipped ganache. Fill the resulting holes with tangerine confit. Freeze for at least 3 hours. Take the Yule log out of the freezer and cleanly trim off the edges using a heated chef's knife. The finished Yule log is 8 × 24cm.

Chef's tip

To heat the knife in order to cut the Yule log, soak it in hot water or use a heat gun.

Nutrition tip

In the Viennese sponge recipe, replace the 55g of all-purpose flour with a mix of 35g potato starch and 20g chestnut flour.

