YANN BRYS - MOF

VANILLA FEATHER YULE LOG

Recipe for 6 to 8 persons

Ingredients

CRUNCHY BASE
210 g chopped almonds
171 g pine nuts
178 g corn flakes
1 l syrup 30°B
95 g almond puree
80 g almond praline
185 g Côte d'Ivoire 33% chocolate couverture
11 g cocoa butter
1 g fleur de sel

ALMOND & VANILLA SPONGE
435 g raw almond paste
65 g liquid almond puree
5 g Madagascar Bourbon vanilla powder
80 g starch
60 g ground almonds
85 g liquid cream
250 g eggs
115 g egg whites
40 g caster sugar
175 g brown butter

CALAMANSI CARAMEL
40 g glucose
175 g caster sugar
320 g liquid cream
90 g Calamansi juice
18 g gelatine mass
55 g butter

VANILLA & CARAMEL CREAM
230 g caster sugar
12 g glucose
810 g liquid cream
1½ Tahiti vanilla bean
104 g egg yolks
30 g caster sugar
7 g gelatine powder
49 g water
228 g milk couverture chocolate 34%
130 g butter

MANGO AND CALAMANSI COMPOTE
175 g mango pulp
80 g Calamansi juice
50 g caster sugar
7 g pectin NH325

VANILLA MASCARPONE CREAM
257 g liquid cream
2 Papua-New-Guinea vanilla beans
66 g egg yolks
57 g caster sugar
10 g powdered fish gelatine
70 g water
100 g mascarpone
650 g whipping cream

Preparation

CRUNCHY BASE
Moisten but do not soak the cornflakes, then toast them in the oven.
Roast the nuts soaked in syrup at 170°C, stirring regularly.
In a mixer fitted with a flat beater, combine the almond puree and praline, then add the melted chocolate and cocoa butter.
Stir together the nuts, fleur de sel and cereals, then spread 82 g into the base of each mould.

ALMOND & VANILLA SPONGE - makes one 1.2 kg tray
Mix the ingredients in the food processor, add the whipped egg whites with the sugar, then add the butter.
Bake at 160°C for about 18 mins and use a Chablon stencil to cut (38 g).

VANILLA & GINGER CREAM
Infuse the scraped vanilla beans in the cold milk for 24 hours, then add the cream and ginger and heat.
Remove the vanilla beans.
Beat the egg yolks with the caster sugar until pale, then pour over the hot cream and cook at 85°C.
Pour over the hydrated gelatine and the white couverture chocolate.
Blend and refrigerate at 4°C.

CALAMANSI CARAMEL
Heat the cream. Caramelise the glucose and caster sugar.
Reduce the cooking temperature with the cream, add the Calamansi juice, bring to a boil and add the hydrated gelatine.
Blend, add the butter and blend again.

VANILLA & CARAMEL CREAM
Caramelise the sugar and glucose.
Reduce the cooking temperature of the infused cream with the vanilla beans, which have been split and had their seeds scraped out, then add the beaten egg yolks.
Cook at 83°C, then add the hydrated gelatine and pour onto the couverture chocolate. Blend, add the butter and blend again.

MANGO AND CALAMANSI COMPOTE
Combine the sugar and the pectin. Heat the pulp and the juice to 40 °C, then add the sugar and pectin mixture.
Bring to a boil and cool to 4 °C. Blend before using.

VANILLA MASCARPONE CREAM
Heat the cream with the vanilla beans, which have been split and had their seeds scraped out, and allow to infuse.
Beat the egg yolks with the sugar until pale, then pour over the cream and cook at 83°C.
Pour over the hydrated gelatine and Mascarpone.
Cool to 28 °C and incorporate the soft whipped cream.

LOWER ASSEMBLY
Line with 65 g of vanilla cream, 130 g of caramel cream (7 mm nozzle), 38 g of sponge, 40 g of vanilla cream, 20 g of Calamansi caramel and 82 g of crunchy base.

UPPER ASSEMBLY
Line with 45 g of vanilla cream, 62 g of mango & Calamansi compote (8 mm nozzle) and 45 g of vanilla cream.

DECORATION & FINISHING
White glaze and white chocolate velvet spray, meringues, white chocolate feathers, silver leaf and vanilla glaze pearls.

Associated products

BEANS
TAHITI VANILLA

BEANS
PAPUA - NEW GUINEA
VANILLA

POWDER
MADAGASCAR BOURBON
VANILLA

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