



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 CAMEL

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 Grade A "Extra 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 Grade A 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 CAMEL

Heat the cream.  
Caramelize 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

Caramelize 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



TAHITI  
GRADE A "EXTRA TAHITI"  
VANILLA



PAPUA NEW GUINEA  
GRADE A VANILLA



MADAGASCAR BOURBON  
VANILLA