LOG: NATHALIE

THE CHEF

Original creation by
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Recipe for 4 logs (21,5 x 8,5 x H 6,5 cm) for 6 people

1. CHOCOLATE STREUSEL

100 g Corman Dairy butter (82% fat)
100 g Ranson Industries almond powder 100%
75 g brown sugar
75 g flour
1.12 g salt
25 g Callebaut cocoa powder
25 g Callebaut cocoa nibs

Mix all the ingredients, then leave the mixture to stand for 24 hours. Roll out to a thickness of 8 mm and cut into 1.5 cm squares. Let harden in the freezer. Place the pieces on a baking sheet and cook to 150°C for 15 minutes.

2. COCOA SPONGE

81 g pasteurised egg yolks
212 g fresh eggs
159 g sugar
134 g pasteurised egg whites
60 g dark brown sugar
53 g flour
50 g Callebaut cocoa powder
400 g chocolate streusel

Beat the eggs, egg yolks and sugar until the ribbon stage. Make a meringue. Beat the egg whites and add dark brown sugar. Add the meringue to the first mixture and mix. Add flour and cocoa powder, sifted together, and mix it all until to obtain a smooth dough. Pour 750 g of sponge (to a thickness of 1 cm) on a baking sheet, cover with cooked chocolate streusel and bake to 180°C for around 12 minutes.

3. MORELLO CHERRY JELLY

270 g Andros Chef morello cherry puree
39 g sugar
7,7 g gelatin powder (200 blooms)
38,5 g water
135 g Griottines Cointreau® 15%
9 g Kirsch Jacobert® 48%

Heat morello cherry puree to 30°C and add sugar. Add melted gelatin to the mixture. Add Griottines Cointreau®, cut in fine slices, and Jacobert® Kirsch to the mass. Pour into insert moulds. Use 400 g per log. Let harden.

4. KIRSCH-VANILLA CREAM

290 g Elle & Vire Professional Excellence cream (35% fat)
60 g sugar
70 g pasteurised egg yolks
2,9 g gelatin powder (200 blooms)
14,5 g water
15 g Jacobert® Kirsch 48%.
1.5 Madagascar vanilla pod

Heat cream, sugar and vanilla and leave to brew for 10 minutes. Add egg yolks and heat to 85°C. Hydrate gelatin, then add it to the hot mass. Finally, add Jacobert® Kirsch. Pour in a mould of 21.5 x 6.5 x H 1.5 cm (± 400 g). Let harden in the freezer.

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5. CUSTARD BASE
106 g Elle & Vire Professional Excellence cream (35% fat)
106 g milk
22 g sugar
42 g pasteurised egg yolks

Make a traditional custard. Heat cream, milk and sugar to 60°C. Add egg yolks and stir. Heat mass to 85°C. Let cool and keep at 4°C.

6. CHOCOLATE MOUSSE
275 g custard base
312 g Cacao Barry Tanzania 75% dark chocolate
413 g Elle & Vire Professional Excellence cream (35% fat)

Heat custard to 45°C. Add it to the melted chocolate and emulsify. Mix with whipped cream to 45°C. Pour in moulds using 1 kg per log.

7. BURGUNDY GLAZE
108 g water
215 g sugar
215 g atomized glucose
143 g sweetened condensed milk
14,3 g gelatin powder (200 Blooms)
85.8 g water
215 g Callebaut 811 dark chocolate
2,87g strawberry red colouring

Boil sugar, water and glucose. Add sweetened condensed milk and mix. Pour on gelatin and chocolate, mix. Finally, add red colouring until beautiful burgungy color. Mix to form a homogeneous mass.

8. ASSEMBLY & FINISHING
Fill one third of the moulds with chocolate mousse. Place, in the middle of the mousse, a band of morello cherry jelly and over cocoa sponge, then cover with chocolate mousse.
Place a Kirsch-vanilla cream insert on the mousse and continue to fulfill the moulds with chocolate mousse. Finally, place a cocoa sponge in the center. Press until the sponge is aligned with the mould edges. Remove the excess of mousse. Let harden in the freezer.
Unmould the logs on a grid. Heat burgundy glaze and let cool until the use temperature. Glaze logs and smooth. Let drain, then harden. Clean the logs sides and, if necessary, remove the glaze drops.

Coat the balls with white chocolate, then roll in some sugar. Place the chocolate decorations on the logs sides and arrange the chocolate balls on top.

Burgundy glaze
Morello cherry jelly
Cocoa sponge
Kirsch-vanilla cream
Chocolate mousse

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