

Ferrero rocher Christmas log with the magimix

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20 min 15 min 35 min 3/10 9 23 16

For the ganache with Thermomix :

250g of milk chocolate

250g of heavy cream

5 Ferrero Rocher For the sponge cake with Thermomix :

110g of sugar

110g of flour

4 eggs

1 packet of vanilla sugar

1 pinch of salt For the decoration of the Ferrero Rocher Christmas log with Thermomix :

2 Ferrero rocher

<div class="tac">For the ganache with Thermomix : </div><b

Discover a delicious Thermomix Christmas log recipe to enjoy without moderation during the holiday season

For the Thermomix ganache recipe :

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Place the milk chocolate and Ferrero Rocher in the Thermomix bowl and mix for 10 seconds on speed 5.

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Transfer this mixture to a separate bowl.

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Add 130g of heavy cream to the Thermomix bowl and cook for 7 minutes at 50°C on speed 3.

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Add the previously mixed chocolate from the first step and mix for 30 seconds on speed 3.

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Add the remaining heavy cream and mix for 30 seconds on speed 3.

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Transfer the ganache to a bowl and place it in the freezer while you make the sponge cake.

For the Thermomix sponge cake recipe :

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Preheat the oven to 180°C.

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Place the egg whites and salt in the Thermomix bowl to whip the egg whites.

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Attach the whisk and set the timer for 3 minutes and 30 seconds, gradually increasing the speed to 3.5.

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Program for 2 minutes on speed 3.

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Gradually add the egg yolks, sugar, vanilla sugar, and flour through the lid opening.

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Line a baking tray with parchment paper and pour the batter onto it.

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Spread the batter into a rectangle of approximately 5mm thickness.

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Bake for 15 minutes.

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Wash the Thermomix bowl and whisk, and place them in the freezer.

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Once the sponge cake is cooked, roll it in a damp dish towel and let it cool.

Continuation of the Thermomix ganache :

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Remove the bowl, whisk, and ganache from the freezer (the ganache should be very cold but not frozen).

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Place the ganache back into the Thermomix bowl, insert the whisk, and set it for 4 minutes on speed 3.

For assembling the Thermomix Christmas log :

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Unroll the sponge cake and spread the ganache on it.

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Roll it back up and trim the edges for a clean finish.

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Use the remaining ganache to coat the entire log.

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Create decorative lines on the log using a fork.

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Decorate your delicious log with Ferrero Rocher and Christmas decorations.

Enjoy ! You'll love it. Yum ;)