

Christmas log with strawberry tagada with the magimix

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50 min	50 min 12 min	50 min 12 min 62 min	50 min 12 min 62 min 2/10
50 min 12 min 62 min 2/10 6	50 min 12 min 62 min 2/10 6 18	50 min 12 min 62 min 2/10 6 18	13

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200g of butter
120G of flour
120G of sugar
20 Strawberries tagada
6 eggs
1 pinch of salt

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To cook an excellent strawberry Thermomix Yule log during the holiday season :

Preheat the oven to 180°C

Preparation of the sponge cake :

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Place 4 egg whites in the Thermomix bowl (Do not add the yolks).

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Add a pinch of salt.

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Insert the whisk into the Thermomix bowl and set it to 5 minutes at speed 4, gradually increasing the speed during the first minute.

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Reserve the beaten egg whites in a separate bowl.

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Place the 4 egg yolks and sugar in the Thermomix bowl and set it to 30 seconds at speed 4.

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Add the flour and set it to 30 seconds at speed 4.

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Pour this mixture onto the beaten egg whites and gently mix them together.

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Spread this mixture on a baking sheet lined with parchment paper.

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Bake for 12 minutes.

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Unmold the biscuit onto a damp cloth and immediately roll it up.

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Let it cool for 45 minutes.

For the strawberry-flavored buttercream :

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Place 15 strawberry tagada candies in the Thermomix bowl and set it to 7 seconds at speed 7.

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Add softened butter, 1 egg yolk, and 1 whole egg to the bowl and set it to 45 seconds at speed 3.

Preparation of the Yule log :

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Unroll the sponge cake, spread 3/4 of the buttercream on it.

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Roll the log again and cover it with the remaining buttercream.

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Score the log with a fork.

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Decorate the log with strawberry tagada candies.

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Chill for 3 hours before enjoying this delicious strawberry Yule log.

Enjoy this excellent and easy Thermomix Yule log. Yummy ;)