

Christmas yule log with chocolate butter cream with the magimix

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15 min 12 min 27 min 2/10 8 19 13

For the biscuit :

120G of Sugar

120G of flour

4 eggs For the chocolate butter cream :

200G of butter

150G of dark chocolate pastry

60G of sugar

1 egg yolk

1 egg

For the biscuit :

For the end-of-year holidays, especially for Christmas Eve, prepare delicious Christmas yule logs such as the Thermomix chocolate yule log

To prepare a Thermomix recipe of chocolate Christmas log, preheat oven to 180°C

For the Thermomix biscuit :

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Put 4 egg whites in the bowl of Thermomix. Warning don't put the egg yolk.

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Add 1 pinch of salt.

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Insert the whisk in the bowl of Thermomix and set 5 minutes on speed 4 by increasing the speed for the first minute, gradually.

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Reserve the egg whites into a container.

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Put 4 egg yolks in thermomix bowl with sugar and set 30 seconds on speed 4.

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Add the flour and set 30 seconds on speed 4.

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Pour this mixture over the egg whites and mix gently.

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

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Bake 12 minutes.

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Turn out the cake onto a damp cloth and roll it immediately.

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Let cool 45 minutes.

For the Thermomix chocolate butter cream :

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Put the softened butter cut into pieces in the bowl of Thermomix.

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Add 60g sugar, 1 whole egg, egg yolk and chocolate previously melted in a double boiler.

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Mix until smooth.

Preparation of the Thermomix log :

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Unroll dough, spread 3/4 of the butter cream on the dough.

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Roll the log again and cover with the remaining buttercream.

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Streak with a fork.

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Decorate the log of small characters christmas.

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Put in the fridge 3 hours before serving this chocolate Christmas yule log.

Enjoy ! Yum ;)