

Tiramisu christmas log with the magimix

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For the Thermomix biscuit :

125G of flour

100g of butter

80G of sugar

20G of yeast

20G of coffee

4 eggs For the Thermomix cream :

250G of mascarpone

3 eggs

2 of vanilla sugar sachet For the Thermomix icing :

300G of mascarpone

50g of sugar

15G of coffee (liquid)

Chocolate chips

For the Thermomix biscuit :

To cook this foolproof Thermomix Christmas log recipe :

Preheat oven to 210°C

For the biscuit with the Thermomix :

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Make the recipe [egg whites with the thermomix](#).

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Set aside in a bowl.

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Put the butter in the bowl of Thermomix and set 2 minutes to 70°C.

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Add the egg yolk, sugar, flour and baking powder and set 15 seconds on speed 4.

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Stir this paste with egg whites and mix.

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Put parchment paper on your baking tray and pour the dough to form a rectangle of + or - 1cm thick.

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Bake 10 minutes.

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Soak coffee biscuit and roll the dough in a damp cloth.

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Let cool.

For the cream with the Thermomix :

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Beat the [Thermomix egg whites](#).

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Put the yolk, sugar in the bowl of Thermomix 15 seconds and adjust the speed 4.

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Add the mascarpone, set 25 seconds on speed 4.

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Put this mixture into the egg whites and mix.

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Chill 1 hour.

For the glazing with the Thermomix :

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Put the mascarpone, sugar and coffee and set and 30 seconds on speed 4.

For assembly of the Christmas log :

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Unroll the cake and spread with cream.

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Wrap the log again.

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Coat the log with icing.

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Make small streak with a fork.

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Add chocolate chips.

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Add chocolate chips and decorate with small Christmas characters.

Enjoy during the holiday season. This Christmas log is excellent. You will love it. Yum ;)