

## Express chocolate speculoos log with the thermomix

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|----------------------------|-------------------------------|----------------------------------|--------------------------|
| 10 min                     | 10 min 0 min                  | 10 min 0 min 10 min              | 10 min 0 min 10 min 1/10 |
| 10 min 0 min 10 min 1/10 6 | 10 min 0 min 10 min 1/10 6 17 | 10 min 0 min 10 min 1/10 6 17 13 |                          |

### 10 min 0 min 10 min 1/10 6 17 13

400g of dark chocolate for dessert  
250g of butter  
200g of speculoos cookies  
100g of powdered sugar  
1 teaspoon of instant coffee  
2 eggs

<span itemprop="recipeIngredient">400g of dark chocolate for dessert<br/></s

With this simple and quick recipe for a no-bake Christmas log in the Thermomix, you will delight your guests during the holiday season

How to make powdered sugar in the Thermomix ?

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Put granulated sugar in the Thermomix bowl.

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Press the turbo function button on the Thermomix 3 to 4 times.

How to melt chocolate in the Thermomix ?

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Put the chopped chocolate in the Thermomix bowl.

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Set for 15 seconds at speed 6 to obtain cocoa powder in the Thermomix.

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Scrape the sides of the Thermomix.

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Cook at speed 1 for 4 minutes at 50°C.

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Open the lid and let the temperature drop to 37°C.

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Add the butter to make the chocolate ganache.

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Set for 3 minutes at 50°C at speed 1.

How to crumble speculoos cookies in the Thermomix ?

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Add 1 teaspoon of diluted instant coffee to the mixture.

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Put the powdered sugar and eggs in the bowl.

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Add the speculoos cookies to the Thermomix bowl.

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Set for 4 minutes at speed 4 to mix the dark chocolate with the powdered speculoos.

How to prepare the chocolate speculoos log ?

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Put parchment paper in a mold.

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Pour in the prepared mixture.

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Place it in the refrigerator for a minimum of 4 hours, then unmold your delicious log.

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Decorate your Christmas log with small characters like Santa Claus.

Enjoy this indulgent Thermomix log. Your taste buds will be delighted. Yum ;)