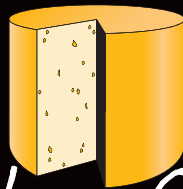


stilton

purees



CheeseCellar

cheese

oils

olives

chutneys

chocolate

Ultimate Yule Log

biscuits



recipe

Ingredients

Coconut sponge

400g flour
150g butter
150g sugar
100g desiccated coconut
2 lime zest
20g baking powder
10ml vanilla extract with grains
5g salt
2 eggs
250ml milk

Valrhona Opalys and lime mousse

100g glucose
50ml water
5 leaves gelatine (soaked)
2 lime zest (blanched)
2 limes juiced
650ml white Valrhona Opalys chocolate
750ml double cream (semi whipped)

Fresh As blueberry mousse

50g glucose
25ml water
2.5 leaves of gelatine (soaked)
325ml Valrhona Opalys white chocolate
375 ml double cream (semi whipped)
1 tbsp "Fresh As" blueberry powder

Malibu syrup

200ml water
200g sugar
100ml Malibu

Finishing and decoration

1 packet of "Fresh As" coconut crumbs
"Fresh As" sliced blueberries
1 packet fresh blueberries
1 lime zest mixed with a little sugar
sugar stars
edible silver stars
edible silver and blue sugar strands

Method

Coconut sponge

Sieve all the dry ingredients into a bowl; rub in butter until mix looks like fine breadcrumbs. Add the desiccated coconut and lime zest.

Whisk the eggs together to mix them well, add the milk and vanilla.

Make a well in the dry ingredients and add the liquid, mix to form a smooth cake mixture.

Spread onto a lined baking tray approx. ¼ inch thick and level. Bake at 160°C for 20-25 minutes until slightly coloured, well risen and firm to the touch.

Valrhona Opalys and lime mousse

Melt the chocolate over a bain marie.

Boil the water and glucose, remove from the heat and add the soaked and squeezed gelatine leaves. Mix until dissolved. Pass through a fine strainer on to the melted white chocolate. Mix gently with a plastic spoon until smooth. Add the blanched lime zest and juice, mix to combine.

Check the temperature is not too hot and gently fold in the semi whipped cream, to form a smooth mousse.

Assembly, finishing and decorating

Pipe the Opalys and lime mousse into a Yule log mould to fill approx. one third, level and set in the fridge for 15 minutes.

Trim the coconut sponge and lay a length down the centre of the mould on top of the mousse, keeping it away from the edges of the mould. Soak well with the Malibu syrup.

Pipe the firm blueberry mousse using a ½ inch plain nozzle on top of the sponge in three lengths.

Sprinkle some fresh blueberries on top of the mousse.

Set back in the fridge for 30 minutes.

Fill the mould with the remaining Opalys lime mousse, leaving a ¼ inch free at the top of the mould for the remaining coconut sponge.

Trim the sponge and place a strip to fit neatly on top of the mousse, covering the entire surface of the mould. Soak well with the remaining Malibu syrup.

Set the mould in the fridge for 2 hours to firm completely. De-mould the Yule log and cover with a little whipped cream.

Cover completely with the "Fresh As" coconut crumbs and sprinkle with a little lime zest that has mixed with a little sugar and dried.

Sprinkle with "Fresh As" sliced blueberries.

Decorate the ends of the Yule log with tempered Opalys chocolate that has been spread onto chocolate transfer sheets.

Fresh As blueberry mousse

Melt the white chocolate over a bain marie, add the blueberry powder to the chocolate and mix to dissolve.

Boil the water and glucose, remove from the heat and add the soaked and squeezed gelatine. Mix to dissolve. Pass through a fine sieve onto the melted blueberry chocolate. Mix well. Check the temperature is not too hot and fold in the semi whipped cream.

Malibu syrup

Boil the sugar and water, remove from the heat and add the Malibu. Cool completely.

Finishing

De-mould the Yule log and cover with a little whipped cream. Cover completely with the "Fresh As" coconut crumbs and sprinkle with a little lime zest that has mixed with a little sugar and dried. Sprinkle with "Fresh As" sliced blueberries. Decorate the ends of the Yule log with tempered Opalys chocolate that has been spread onto chocolate transfer sheets.

Serving suggestions

Blueberry ice cream, pineapple sorbet, warm blueberry compote

