

Snow & Ice

The Snow & Ice Yule Log

8 SERVINGS · PREP. 1 hour 50 minutes · BAKE 10-12 MIN · REST 1 hour 30 minutes

INGREDIENTS & TOOLS

Sponge

- 4 medium eggs
- 120 g of sugar
- 100 g flour
- 1 pinch of salt

Vanilla cream (250 g)

- 125 g of cold mascarpone
- 100 g of cold 35% whipping cream
- 20 g of icing sugar
- 5 g vanilla extract

Snow in Meringue

- 4 egg whites (about 120 g), preferably pasteurized
- 200 g caster sugar

The Snow Decor

- 60 g of green fondant
- 40 g white fondant
- 10 g of icing sugar
- 20 g rock sugar, broken into small pieces
- 4 small ready-made meringues
- 10 g dragées or sugar pearls
- A little black food colouring; follow the manufacturer's dosage

Baking tools

30 × 40 cm baking tray, baking paper, tea towel, scales, electric mixer, spatula, sieve, saucepan, heatproof bowl, thermometer and piping bag.

Allergens

Eggs, milk, gluten (wheat); nuts possible in dragees. Check the labels on your decorations.

LET'S GET BAKING!

01 / Bake the sponge

Preheat to 180 °C. Whisk the 4 whole eggs, sugar and salt for 7 to 8 min until the mixture leaves a ribbon. Gently fold in the sifted dry ingredients. Spread on a lined 30 × 40 cm tray; bake for 10 to 12 min without drying out the sponge.

02 / Roll and cool

Turn out the sponge and peel off the baking paper. While still warm, roll it up with clean baking paper, starting from a short side. Cool for 25 to 30 min before filling.

03 / Add the filling

Whisk the thoroughly chilled vanilla cream ingredients to soft peaks. Spread the 250 g cream over the cold sponge, leaving 2 cm clear at the closing edge. Roll without paper inside, seam underneath, and refrigerate for at least 1 h.

04 / Make the Swiss meringue

Over a bain-marie, whisk the 120 g egg whites and 200 g sugar continuously until a thermometer reads 70 °C. The bowl must not touch the water. Remove from the heat and beat for 6 to 8 min until stiff, glossy and almost cold.

05 / Create the snowdrifts

Spread the cooled meringue over the cold log, leaving the spirals visible. Shape snowdrifts with a spoon. Optionally brown with a kitchen blowtorch following its instructions, away from paper and before adding decorations. Keep the flame moving; avoid the grill.

06 / Make the trees and fox

Shape two low green trees, 4 to 5 cm tall, supported by the log. Divide the 40 g white fondant: 25 g for a reclining body, 8 g for the head, 5 g for the tail and 2 g for the ears. Add two black dots for eyes.

07 / Finish

Add the rock sugar, meringues and pearls just before serving to preserve their texture. Dust with icing sugar, remove large decorations to share separately, then cut eight portions.

Keep refrigerated. Keep the log in a box in the refrigerator, at 4 °C maximum, and consume it within 48 hours. Put the dry decorations at the last moment. Take it out 10 to 15 minutes before serving and put the leftovers back in the refrigerator.

FULL RECIPE + VIDEO ↗