

Princesses

The Snow Princess Yule Log

8 SERVINGS · PREP. 2 hours 00 minutes · BAKE 10-12 MIN · REST 4 hours 00 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

The Blue Ganache

- 300 g white baking chocolate
- 200 g whipping cream
- Fat-soluble blue food colouring: tiny amounts, following the manufacturer's dosage

The Palace and the Princesses

- 3 small ice-cream cones
- 150 g white baking chocolate for the cones and snowflakes
- 80 g white fondant
- 10 g yellow fondant
- 10 g skin-tone fondant
- 20 g of edible sugar beads
- 10 g of icing sugar
- Blue, purple and black food colouring: tiny amounts, following the manufacturer's dosage

Baking tools

30 × 40 cm baking tray, scales, electric mixer, spatula, sieve, saucepan, baking paper, tea towel, knife, rolling pin, food-safe brush and small piping bag.

Allergens

Eggs, milk, gluten (wheat) in biscuit and cornets; soy possible in chocolate. Check the labels on your decorations.

LET'S GET BAKING!

01 / Make the ganache in advance

Pour the 200 g gently simmering cream over the 300 g chopped white chocolate in three additions. Mix, colour blue and press cling film onto the surface. Refrigerate for at least 4 h, ideally overnight.

02 / 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.

03 / 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.

04 / Fill and coat

Whip the cold vanilla cream, add a touch of blue and fill with the resulting 250 g. Roll without paper inside; refrigerate for 1 h. Reserve 40 g ganache for assembly and coat with the rest, leaving the spirals visible. Refrigerate for 30 min.

05 / Make three towers and six snowflakes

Coat three 6 to 8 cm cones thinly with melted white decoration chocolate from the 120 g allocation. Keep them hollow. Use the remaining 30 g to pipe six sturdy snowflakes, 2 to 3 cm across, on baking paper; leave flat to set.

06 / Make the two princesses

Colour 30 g white fondant blue and 30 g purple. Shape two dresses as low 3 cm cones. Add skin-tone heads, yellow hair, small white capes and black eyes. The figures stand on flat bases without picks.

07 / Assemble before serving

Attach the inverted towers with the reserved ganache; place them on the serving plate if unstable. Add the princesses, snowflakes, pearls and icing sugar. Remove the towers and figures to share before slicing.

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 ↗