

## Yule Log

### Tom Kerridge

The Hand & Flowers, Marlow

Michelin Star Chef



#### Ingredients:

##### Bomb Mix

200g Egg Yolks  
100g Eggs  
170g Sugar  
80g Water

##### Chocolate Mousse

4 leaves gelatine  
325g Bombe Mix  
325g 70% Dark Chocolate  
500g Semi Whipped Cream

##### Brownie Sponge

320g Eggs  
420g Sugar  
400g Butter  
250g 64% Dark chocolate  
200g Flour

##### White Chocolate Snowflakes

80g White Chocolate (chopped)  
50g Coca Butter  
300g Water  
100g Heavy Cream  
30g Granulated Sugar

##### Cherry Sorbet (Pacojet)

1kg Cherry Puree  
300g Water  
200g Icing Sugar  
100g Glucose

#### Method:

Cook sugar and water to 121°C and pour onto egg mix. Whip until ribbon stage, this mix must be warm when added to cream and chocolate.

Melt the chocolate and mix in a little of the whipped cream. Add the warm bombe mix, then fold in remaining cream and gelatine. Pipe mixture onto rolled acetate sheets 30cm long, 4cm diameter (each tube will make 4 portions). Chill, cut and roll in toasted nibbed almonds.

Cream butter until fluffy and add the melted chocolate. Beat eggs and sugar separately then fold the 2 mixes together. Add the sifted flour. Spread 1cm thick onto a baking tray and cook at 200°C for 10 minutes.

Melt the chocolate with coca butter. In a saucepan, bring the water and cream to the boil. Add the sugar, stirring to dissolve and then pour over the coca butter mixture. Strain through a chinois. Cool over an ice bath to 35°C. Pour into the canister of a PacoJet and freeze.

Bring water and sugar to the boil, pour over puree. Freeze in Pacojet beakers.