

Floc de Gascogne Christmas Log



Ingredients for the spoon biscuit:

5 egg yolks
125g caster sugar
125g of flour
90g + 35g icing sugar
8 egg whites
Pink dye

Preparation of the spoon biscuit:

Mix the yolks and the sugar.
Add the sifted flour and mix to obtain a homogeneous mixture.
Beat the egg whites in snow with 90g icing sugar.
Add 1/3 of the meringue to the first unit. Whisk.
Add the remaining meringue and mix gently with the spatula.
Spread the dough on a baking sheet lined with parchment paper and sprinkle with icing sugar.
Bake at 180 ° C for about 15 minutes until stained.
At the exit of the oven reserve on grid until cooling.
Cut 2 rectangles of biscuit in the shape of the baking mold.
(One will serve as a base and the other will be placed in the heart of the log, soaked in red floc.)

Ingredients custard:

4 egg yolks
65g of powdered sugar
35cl of whole milk
1 vanilla pod

English cream mix:

Moisturize the gelatin.

Cut the vanilla pod in half and remove the seeds.

Boil the milk with the pod and grains.

Clarify the eggs.

Whisk sugar and yolks with a whisk.

When the milk comes to a boil, pour over the egg sugar mixture, while continuing to whisk.

Transfer all to the milk cooking vessel.

Slowly cook the custard until 80 ° C.

Stir constantly while cooking.

Pour the cream over the fine strainer and set aside.

Ingredients for Floc-de-Gascogne / Litchi

mousse:

14g of gelatin

40cl of whole cream

120g of white chocolate

500 g of red Gascony floc.

200g of fresh or canned litchi

Preparation of the Floc-de-Gascogne / Litchi

mousse:

(The day before let the litchis macerate in the floc of red Gascony.

The next day, drain them.)

Cut the lychees into regular brunoise.

Moisturize the gelatin in a large volume of cold water for 15 minutes.

Lightly heat the custard and add the drained gelatin.

Whip the liquid cream with whipped cream (shaving foam).

When the custard is at room temperature (25 ° C), add 1/3 of the whipped cream.

Mix lightly with the whisk and add the soaked lychee cut in brunoise.

Pour the remaining whipped cream by gently mixing with the spatula.

Montage:

Fill half of the baking mold with litchi mousse - Floc.

Place a cookie rectangle. Press to stabilize it.

Soak this biscuit with red Gascony floc.

Fill the entire litchi mousse - Floc.

Place the second cookie rectangle.

Smooth and reserve in the freezer 1 night.

Unmould and flock with a spray of food flocking.

Decorate the top of the log at your convenience.