



Tiramisu Yule Log

 Gluten Free

READY IN



300 min.

SERVINGS



10

CALORIES



489 kcal

DESSERT

Ingredients

- ☐ 12 ounces bittersweet chocolate 60% finely chopped
- ☐ 1 tablespoon brandy
- ☐ 2 tablespoons powdered sugar
- ☐ 2 tablespoons plus light
- ☐ 0.3 teaspoon cream of tartar
- ☐ 5 large eggs separated for 30 minutes at room temperature
- ☐ 0.3 cup granulated sugar
- ☐ 0.3 teaspoon ground cinnamon

- ☐ 0.8 cup cup heavy whipping cream
- ☐ 8 ounces mascarpone cheese
- ☐ 10 servings mushrooms
- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup strong coffee decoction black
- ☐ 2 tablespoons sugar
- ☐ 0.3 cup butter unsalted cooled melted
- ☐ 1 teaspoon vanilla

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ plastic wrap
- ☐ hand mixer
- ☐ cake form
- ☐ stand mixer
- ☐ kitchen towels
- ☐ spatula
- ☐ offset spatula
- ☐ oven mitt

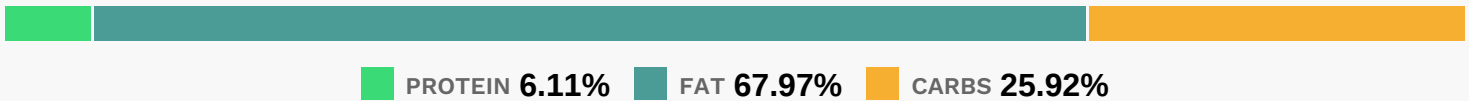
Directions

- ☐ Heat oven to 350°F with rack in middle. Butter pan and line bottom and sides with 1 sheet of parchment paper. Butter paper and dust with additional flour, knocking out excess.

- ☐ Beat together yolks, vanilla, and 1/2 cup sugar in a large bowl with an electric mixer at high speed until thick and pale and mixture forms a ribbon that takes 2 seconds to dissolve when beaters are lifted, 5 to 8 minutes in a stand mixer or 8 to 12 minutes with a handheld. Sift half of flour over yolks and fold it in gently but thoroughly, then sift and fold in remaining flour.
- ☐ Beat whites with salt and cream of tartar in a large metal bowl with cleaned beaters at medium speed until they just hold soft peaks. Beat in remaining 2 tablespoons sugar, 1/2 tablespoon at a time, and continue to beat until whites just hold stiff peaks.
- ☐ Fold 1/4 of whites into yolk mixture to lighten, then fold in remaining whites gently but thoroughly.
- ☐ Stir 1/2 cup batter into melted butter in a small bowl until combined, then fold butter mixture into batter gently but thoroughly.
- ☐ Spread batter evenly in sheet pan and rap once on counter to help eliminate air bubbles.
- ☐ Bake until top of cake springs back when gently pressed with finger, 7 to 10 minutes.
- ☐ Sift top of hot cake evenly with confectioners' sugar and cover cake with a clean kitchen towel (not terry cloth) followed by a baking sheet. Holding sheet and cake pan together with oven mitts, flip cake onto cloth on baking sheet. Carefully peel off and discard parchment paper.
- ☐ With a long side nearest you and using towel as an aid, roll up cake in towel, jelly-roll style, keeping it wrapped in towel. Cool cake completely, seam-side down in towel, on a rack.
- ☐ Bring espresso and sugar to a boil in a small saucepan, stirring until sugar dissolves, then boil until reduced to a scant 1/4 cup.
- ☐ Remove pan from heat and stir in Cognac, then cool to room temperature.
- ☐ Slowly mix mascarpone, sugar, cinnamon, and Cognac in a large bowl with an electric mixer until combined. If mixture is very loose after adding sugar, beat mixture briefly to thicken slightly (see Cooks' notes).
- ☐ Beat heavy cream in another bowl with same beaters at medium speed until it just holds stiff peaks. Fold whipped cream into mascarpone mixture.
- ☐ Put chopped chocolate in a large bowl.
- ☐ Heat cream in a small saucepan over medium heat until it just comes to a boil, then pour over chocolate and let stand 3 minutes. Stir slowly with a whisk until smooth. If bits of chocolate remain unmelted, set bowl over a pan of barely simmering water and heat, stirring gently, until completely smooth, and remove from pan. Stir in corn syrup. Chill, stirring a couple of times, until it thickens to an easily spreadable consistency, about 15 to 20 minutes.

- ☐ Gently unroll cooled cake on a baking sheet, keeping it on towel, then arrange baking sheet so that long side of cake that was inside roll is nearest to you.
- ☐ Brush all of cooled espresso syrup all over surface of cake.
- ☐ Spread filling with offset spatula evenly over cake, leaving a 1/2-inch border all around. Starting from long side nearest you, roll up cake without towel, leaving it seam-side down on baking sheet. Gently brush off any excess confectioners' sugar.
- ☐ Cut a 1 1/2-inch-long diagonal slice from each end of roll and reserve.
- ☐ Transfer cake, using 2 metal slotted spatulas as aids, seam-side down on platter. Using ganache as "glue," attach end pieces, diagonal sides down, on top and side of log to resemble branches.
- ☐ Spread ganache all over roll and branches with offset spatula, making it resemble tree bark (see Cooks' notes).
- ☐ Arrange a few meringue mushrooms, if using, around Yule log, and very lightly sift a little cocoa over log and mushrooms first, followed by a little confectioners' sugar to resemble a light dusting of snow.
- ☐ •Brands of mascarpone vary in consistency. BelGioioso, a widely distributed brand, is as thick and dense as cream cheese, while other brands can be looser. •Yule log can be made 1 day ahead and chilled, loosely covered with plastic wrap. Bring to room temperature before serving. •If ganache becomes too firm to spread, remelt it by setting bowl over a saucepan of barely simmering water and stir gently until smooth. Chill ganache again, if necessary, to get it to a spreadable consistency.

Nutrition Facts



Properties

Glycemic Index:21.12, Glycemic Load:5.82, Inflammation Score:-6, Nutrition Score:9.0295652630536%

Flavonoids

Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 488.6kcal (24.43%), Fat: 36.7g (56.46%), Saturated Fat: 21.65g (135.31%), Carbohydrates: 31.49g (10.5%), Net Carbohydrates: 28.73g (10.45%), Sugar: 25.51g (28.34%), Cholesterol: 150.09mg (50.03%), Sodium: 118.17mg

(5.14%), Alcohol: 0.64g (100%), Alcohol %: 0.61% (100%), Caffeine: 34mg (11.33%), Protein: 7.42g (14.84%), Manganese: 0.47mg (23.6%), Copper: 0.45mg (22.52%), Vitamin A: 873.89IU (17.48%), Magnesium: 64.81mg (16.2%), Selenium: 11.3µg (16.15%), Phosphorus: 151mg (15.1%), Iron: 2.63mg (14.59%), Fiber: 2.76g (11.03%), Vitamin B2: 0.18mg (10.68%), Zinc: 1.3mg (8.68%), Calcium: 81.5mg (8.15%), Potassium: 268.14mg (7.66%), Vitamin D: 0.87µg (5.82%), Vitamin B5: 0.58mg (5.82%), Vitamin B12: 0.32µg (5.37%), Vitamin E: 0.76mg (5.08%), Vitamin K: 3.52µg (3.35%), Folate: 13.04µg (3.26%), Vitamin B6: 0.06mg (3.09%), Vitamin B1: 0.03mg (2%), Vitamin B3: 0.38mg (1.89%)