

YULE LOG WITH MASCARPONE AND CITRUS FRUITS - DESSERT

Ingredients (For 6 people)

- 4 eggs
- 120 g wheat flour
- 120 g icing sugar
- 50 g butter
- 400 g mascarpone
- 2 blood oranges
- 4 mandarines
- 150 g caster sugar
- 60 g brown sugar
- 100 g water
- 100 g caster sugar
- 1 tsp vanilla extract

Preparation:

Sponge cake:

Preheat the oven to 180 °C.

Melt the butter in a saucepan and reserve.

Beat and whiten the eggs with the icing sugar, then sprinkle in the flour.

Delicately blend the mixture and incorporate the melted butter, still at room temperature.

Pour the batter onto parchment paper and bake for 10 minutes.

Citrus marmalade:

Grate the peel of an orange and reserve.

Peel the same orange and 3 or 4 mandarines and cut the segments into pieces.

Candy the fruit pieces and grated orange peel in a saucepan with the caster sugar for approximately 20 minutes, then cool.

Using a peeler, make long orange peel strips using the second orange.

Cut the strips into zests and blanch them first in water, then candy them in a syrup.

Mascarpone cream:

Blend the mascarpone with the brown sugar.

Assembly:

Turn the sponge cake out onto lightly buttered and sugared parchment paper.

Coat with half of the sweetened mascarpone.

Spread the citrus marmalade on top.

Roll the sponge cake tightly into a log shape.

Then coat the log with the remaining mascarpone using a piping bag with a basket tip.

Garnish with segments of mandarine, candied zests and Christmas figurines.

Chill to reserve

