

Candy cane-style Yule log

Cuisine: French

Food category: Desserts



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Company: Retigo



Program steps

Preheating: 190 °C

1	Hot air	100 %	Termination by time	00:09 hh:mm	185 °C	100 %	
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Ingredients - number of portions - 6

Name	Value	Unit
chicken eggs	6	pcs
powdered sugar	100	g
5 tbsp vegetable oil	55	g
Whole milk lukewarm	60	g
Vanilla extract	8	g
unbleached all-purpose flour	125	g
cornstarch	15	g

Nutrition and allergens

Allergens: 1, 3

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	256.7 kJ
Carbohydrate	34 g
Fat	9.9 g
Protein	2.6 g
Water	10 g

Directions

In a bowl, whisk the egg yolks with 50g of sugar until the mixture is smooth and slightly frothy. Gradually whisk in the oil, milk, and vanilla extract.

Add the sifted flour and cornstarch. Gently mix until you have a smooth, lump-free batter.

Whisk the egg whites with 50g of sugar until stiff peaks form, creating a glossy, stable meringue.

Using a spatula, gently fold the whipped egg whites into the yolk mixture. Use a rotating motion to preserve the aeration of the mixture and avoid deflating any air bubbles.

Divide the batter into two equal portions.

Incorporate red food coloring into one of the two mixtures to obtain a bright and even shade. Line a baking sheet with parchment paper. Fill two piping bags with the red and white mixtures. Starting from one corner of the baking sheet, alternate the red and white mixtures, drawing parallel lines to create a visual effect reminiscent of a candy cane. Repeat this process over the entire surface of the baking sheet, ensuring the batter is evenly distributed. Bake the biscuit. As soon as it comes out of the oven, turn the biscuit out onto a damp tea towel. Gently roll the biscuit in the towel to form a cylinder, pressing lightly to prevent cracking. Let it cool completely to set the shape. Carefully unroll the cooled biscuit. Spread an even layer of your chosen filling, such as strawberry jam and vanilla cream. Roll the biscuit again, pressing lightly to obtain a compact log.

