

Mango-lime Yule log with Nutella®

Hard

1 h 42 min



INGREDIENTS FOR 9 SERVINGS

To prepare the sponge:

3 eggs
90g sugar
75g flour
45g butter
Nutella

Lime mousse:

2 egg whites
100g sugar
2 gelatine sheets
Zest of 1 lime
Juice of 2 limes
1 teaspoon corn starch
250g mascarpone cheese
Coconut topping
Mango

METHOD

**1**

To prepare the Biscuits

In large bowl over a bain marie, whisk the egg yolks with the sugar using an electric whisk until the mixture begins to thicken

Stir in the flour and melted butter, mix with the electric whisk

Remove the bowl from the bain marie

**2**

Whisk the egg whites until they form peaks and gently fold into the batter, then mix with a large spoon

Preheat the oven to 180°C

**3**

Line a 30x40cm baking sheet with baking parchment

Spread the mixture over the baking sheet and smooth with a spatula

Bake for 10 to 12 minutes

Leave to cool on another baking sheet, and cover with a damp tea towel

**4**

For the mousse

In a saucepan, mix the egg yolks with 70g of sugar using a whisk

Add the corn starch and mix together

Pour in the lime juice and cook on a low heat, stirring constantly until the mixture thickens

Add the lime zest and the gelatine and mix

Add the mascarpone to the lemon cream and mix together

5

Whisk the egg whites until they form peaks using an electric whisk then incorporate the rest of the sugar, continuing to whisk

Gently fold in the mascarpone/lemon cream and mix with a large spoon

**6**

Assembling the log

Peel and then cut the mango into small cubes

Remove the sponge from the baking tray and lay flat on a large piece of cling film

Using a spatula, spread with a layer of Nutella, and then add a layer of lemon cream

Sprinkle over the mango chunks

7

Carefully roll up the sponge

Wrap in the cling film and leave to rest

Remove the film and cut off both ends of the rolled-up sponge

Using a piping bag, make little peaks of Nutella

Add the mango cubes

Sprinkle with coconut shavings



Chill until ready to serve.