

# Cake with vanilla, apples and Nutella®

Medium

18 Portions

4 h 55 min



## INGREDIENTS

for 18 portions

3 egg yolks

100g sugar

250g whole milk

300g cream

2 vanilla pod

16 g gelatine leaves

18 lady fingers biscuits

450g apples

270g Nutella® – 1 heaped tsp (15g per portion)

## METHOD



1

Soak 8g of gelatine leaves in a little cold water until soft.

Cut the apples into small cubes

In a pot add apples, 30g of granulated sugar, 2 spoons of water and cook for 10 minutes



2

Squeeze the water out of the gelatine leaves, then add to the pan

Stir until the gelatine has dissolved.

Divide the apples with their syrup into the rectangular mould and put it in the freezer



3

Soak 8g of gelatine leaves in a little cold water until soft.

Put 50g of cream, the milk and the vanilla seeds into a large pan and gently bring to just below boiling point.

Meanwhile, in a large bowl, whisk the yolks and 75g of sugar.

Gradually pour the hot milk mixture onto the sugar mixture, whisking constantly.



**4**

Pour the mixture back into the saucepan

Heat gently, stirring with a wooden spoon until the custard is thickened, but before any lumps form.

Take off the heat

Squeeze the water out of the gelatine leaves, then add to the pan, stir until the gelatine has dissolved.

Keep aside

Whip the remaining cream until soft and add the whipped cream to the custard



**5**

Pour the preparation inside the yule log mould, up to 1/2.

Place the apple inside

Pour the remaining vanilla preparation



**6**

Lastly, place the ladyfingers and reserve in the freezer for at least 4 hours

**7**

Release the log from the mould onto a serving plate and reserve in the fridge for at least 1 hour before serving.

Before serving fill in a piping bag with Nutella<sup>®</sup> and decorate the yule log