

Christmas Log with Chestnut Mousse

I found this recipe for Christmas Log with Chestnut Mousse on the net and whilst I usually prefer easy recipes, sometimes I feel like putting in extra effort. This is one of those recipes and the final results are well worth it.

Ingredients

- Cocoa powder

Dacquoise

- 6 egg whites 20g granulated sugar
- 1 tsp vanilla sugar 1 squeeze of lemon juice
- 150g ground almonds 150g icing sugar

Chestnut mousse

- 350g sweetened chestnut puree 40ml rum
- 150g butter 200ml cream
- 2 marrons glacés or sweetened chestnuts in syrup (optional)



Method

Dacquoise

1. Pre-heat the oven to 180°C.
2. Place the egg whites in a bowl with the lemon juice and vanilla sugar. Whisk into stiff peaks.
3. Fold in the icing sugar and ground almonds.
4. Tip onto a baking tray covered with baking paper, spread to an equal 2 cm thickness.
5. Bake for 30 minutes in the oven, so that it is still soft. Leaving the oven door slightly open whilst baking.

Chestnut mousse

1. Blend the chestnut puree with the rum.
2. In another bowl, beat the butter until soft, then add the chestnut puree and mix well.
3. Whip the cream into stiff peaks and fold into the chestnut mixture.
4. Finally add the chopped chestnuts (if using).

Assembling the dessert

1. Take a saddle tin and carefully lift the dacquoise into it.
2. Spoon the mousse inside and smooth flat.
3. Now make sure you have enough dacquoise exposed to fold over the mixture, sealing it like a parcel.
4. Place in the freezer for 2-3 hours, then remove it from the mould.
5. Sprinkle with cocoa powder before serving.