

HOW TO MAKE

Raspberry and walnuts yule log

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none"> • 4 eggs • 8.8 oz sugar • 2.2 oz flour • 2.2 oz powdered walnuts • 1lb mascarpone • 9 oz raspberries • 1/3 cup water • 2 tablespoons raspberry liquor • salt 	1	Pre-heat the oven at 360°		<i>«Frozen raspberries will be perfect for that recipe.»</i>
	2	Separate the egg yolks from the whites. Whisk the egg yolks and the sugar then add the flour and the walnuts and whisk quickly. Beat the egg whites until firm. Mix the preparations above and spread the result on a sheet of baking paper placed on an oven proof tray, in the shape of a rectangle. Cook for 12 minutes then remove the cake from the tray and turn it on a dampened cloth. When cold, the backing paper will be easy to remove.	<ul style="list-style-type: none"> • 4 eggs • 4.4 oz sugar • 2.2 oz flour • 2.2 oz powdered walnuts • salt for beating the egg whites 	
	3	Keep a few raspberries for the center of the Yule log and crush the others with a fork. Mix with the sugar and the mascarpone.	<ul style="list-style-type: none"> • 1lb mascarpone • 2.8 oz sugar • 9 oz raspberries 	
	4	Make some syrup by boiling for 5 minutes the water and sugar, then when it cools adds in the liquor.	<ul style="list-style-type: none"> • 1.6 oz sugar • 1/3 cup water • 2 table spoons raspberry liquor 	



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	5	<p>Remove the cake from the cloth and place it on a large plate. Remove the baking paper. Soak the cake with the cold syrup, and then spread 1/3 of the prepared cream evenly. Top with the whole raspberries (line them in on one edge of the cake).</p> <p>Roll the cake tightly. Around the raspberries and spread the rest of the cream on the top and sides. Decorate with a fork to imitate a trunk.</p> <p>Store for 1 hour in the fridge.</p>		
	6	<p>Before serving, finish the decoration with some sugar pearls and if you like it some small meringues. You can also powder the cake with some confectioner's sugar.</p>	<p>A few sugar pearls, meringues... A little confectioner's sugar</p>	