



Lime/blueberry pâtisserie log



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Suggested illustration(s). Serving tip. Recipe developed by Olivier Houot. © Adobe Stock

LÉONCE BLANC BLUEBERRY AND LIME PURÉES



Ambient
pouch
1 kg



Frozen
tray
1 kg



Zigzag biscuit

(for a 50x10cm log mould)


Egg whites	300 g
Caster sugar	280 g
Egg yolk	200 g
T45 flour	240 g
Natural red colouring	

PREPARATION:

Preheat the oven to 180°C. In the mixer bowl, slowly whisk the egg whites with half the caster sugar. Increase the speed to medium and slowly add the rest of the sugar. Continue whisking the eggs, keeping the mixture soft. Add the yolks, and carefully mix together. Carefully fold in the flour in several goes with a spatula. Remove a little of the dough and add colouring to make it red. On the baking paper, use a narrow nozzle to pipe zigzags along a strip 24x50cm. Cover the remainder of the strip with the plain dough without touching the zigzags. Smooth. Bake at 180°C for 7 to 9 minutes. Remove from the oven, put another sheet of baking paper over the biscuit. Turn over then remove the baking paper. Cool for 5 minutes then cover with film and set aside.

Blueberry filling

(for 1x50cm filling 3cm thick)

Gold leaf gelatine	10 cl
 Léonce Blanc blueberry purée	700 g
Zest of 1 lime	

PREPARATION:

Soften the gelatine in a large bowl of cold water. In a suitable saucepan, add 1/3 of the blueberry purée. Heat gently without going over 50°C. Add the well-drained gelatine and whisk well to combine. Add the rest of the blueberry purée. Mix well. Pour all of the blueberry jelly into the insert mould.


Lemon zest biscuit

Egg whites	240 g
Caster sugar	120 g
Ground almonds	140 g
Icing sugar	80 g
T45 flour	40 g
Powdered milk	10 g
Zest of 1 lemon	

PREPARATION:

Combine the ground almonds, flour, icing sugar and milk powder. Put the egg whites and half the caster sugar in the mixer bowl. Whisk at medium speed, slowly adding the remaining sugar. Continue whisking, keeping the mixture soft. Add the grated lemon zest, then carefully fold in the dry ingredient mixture using a spatula. On a baking tray lined with baking powder, spread the biscuit out to a strip 50x12 cm. Bake at 180°C for 20 to 25 minutes. Turn the biscuit over onto another sheet of paper and remove the baking paper. Set aside.

Lime cream

Gold gelatine sheets	14 g
Caster sugar	20 g
 Léonce Blanc lime purée	220 g
Italian meringue	400 g
Softly whipped cream (35% fat)	400 g

PREPARATION:

Soften the gelatine in a large bowl of cold water. In a saucepan over a low heat, heat half the lime purée, caster sugar and well-drained gelatine without going over 50°C. Off the heat, add the rest of the lemon purée, whisking well. Leave to cool (very important). Add ¼ of the Italian meringue and whisk well to combine. Add the remaining Italian meringue and fold it in carefully. Carefully fold in the whipped cream with a spatula. Put in a piping bag.

Assembly

Line the mould with greaseproof paper or a guitar sheet. Line with the biscuit, with the zigzags at the bottom. Fill the mould 2/3 full with the lime cream. Carefully put the frozen filling in, pushing it down a little. Complete with the remaining lime cream and smooth over. Finish with the lemon zest biscuit, pushing down gently to seal the mould. Freeze. Decorate with Christmas decorations of your choice. For example, apply green colouring in spray, reminding lemon and/or add chocolate sauce and chunks.

