

Coffee buttercream log with the magimix

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For the sponge cake :

80g brown sugar

75g flour

45g cornstarch

4 eggs

1/2 packet of baking powder For the buttercream :

250g unsalted butter

140g sugar

2 egg yolks

1 egg

1 tablespoon of coffee extract

During the end-of-year holidays, at Christmas or New Year's, make delicious Christmas logs with the Thermomix TM31, TM5, and TM6

To make this Thermomix Christmas log :

Preheat the oven to 180°C

For the sponge cake :

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Place the whisk in the Thermomix bowl.

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Add the eggs and sugar to the Thermomix bowl and set for 5 minutes at 37°C, speed 3.

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Add the flour, cornstarch, and baking powder, and program for 20 seconds at speed 3.

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Place a sheet of parchment paper on your baking tray.

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Pour the batter onto the parchment paper and spread it using a spoon.

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Bake for 12 minutes.

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Roll the cake in a damp cloth and let it cool.

For the buttercream :

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Add the sugar to the Thermomix bowl, then close the lid and press the turbo mode 3 times.

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Place the whisk in the Thermomix bowl.

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Add the egg and egg yolks, and set for 10 minutes at speed 3.

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Add small pieces of butter through the lid opening every 20 seconds or so.

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Pour in the coffee extract and set for 30 seconds at speed 3.

For assembly :

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Unroll the sponge cake and spread half of the buttercream.

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Roll up the log.

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Spread the remaining buttercream on the log.

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Use a fork to create ridges.

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Decorate the log as desired.

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Chill the log in the refrigerator before enjoying.

You will delight in this Christmas log. Yum ;)