

# Christmas log with strawberry tagada with the thermomix

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50 min	50 min 12 min	50 min 12 min 62 min	50 min 12 min 62 min 2/10
50 min 12 min 62 min 2/10 6	50 min 12 min 62 min 2/10 6 18	50 min 12 min 62 min 2/10 6 18	13

**50 min 12 min 62 min 2/10 6 18 13**

200g of butter  
120G of flour  
120G of sugar  
20 Strawberries tagada  
6 eggs  
1 pinch of salt

<span itemprop="recipeIngredient">200g of butter<br/></span><span itemprop="recipeIngredient">120g of flour<br/></span><span itemprop="recipeIngredient">120g of sugar<br/></span><span itemprop="recipeIngredient">20 Strawberries tagada<br/></span><span itemprop="recipeIngredient">6 eggs<br/></span><span itemprop="recipeIngredient">1 pinch of salt<br/></span></p>
</div>
<div data-bbox="48 460 600 476" data-label="Text">
<p>To cook an excellent strawberry Thermomix Yule log during the holiday season :</p>
</div>
<div data-bbox="48 477 230 492" data-label="Text">
<p>Preheat the oven to 180°C</p>
</div>
<div data-bbox="48 494 269 510" data-label="Text">
<p>Preparation of the sponge cake :</p>
</div>
<div data-bbox="69 510 96 524" data-label="Text">
<p>^></p>
</div>
<div data-bbox="48 527 501 543" data-label="Text">
<p>Place 4 egg whites in the Thermomix bowl (Do not add the yolks).</p>
</div>
<div data-bbox="69 544 96 559" data-label="Text">
<p>^></p>
</div>
<div data-bbox="48 561 185 577" data-label="Text">
<p>Add a pinch of salt.</p>
</div>
<div data-bbox="69 578 96 593" data-label="Text">
<p>^></p>
</div>
<div data-bbox="48 595 940 610" data-label="Text">
<p>Insert the whisk into the Thermomix bowl and set it to 5 minutes at speed 4, gradually increasing the speed during the first minute.</p>
</div>
<div data-bbox="69 611 96 626" data-label="Text">
<p>^></p>
</div>
<div data-bbox="48 628 387 644" data-label="Text">
<p>Reserve the beaten egg whites in a separate bowl.</p>
</div>
<div data-bbox="69 645 96 660" data-label="Text">
<p>^></p>
</div>
<div data-bbox="48 662 664 678" data-label="Text">
<p>Place the 4 egg yolks and sugar in the Thermomix bowl and set it to 30 seconds at speed 4.</p>
</div>
<div data-bbox="69 679 96 693" data-label="Text">
<p>^></p>
</div>
<div data-bbox="48 695 380 711" data-label="Text">
<p>Add the flour and set it to 30 seconds at speed 4.</p>
</div>
<div data-bbox="69 712 96 727" data-label="Text">
<p>^></p>
</div>
<div data-bbox="48 729 560 745" data-label="Text">
<p>Pour this mixture onto the beaten egg whites and gently mix them together.</p>
</div>
<div data-bbox="69 746 96 761" data-label="Text">
<p>^></p>
</div>
<div data-bbox="48 763 500 779" data-label="Text">
<p>Spread this mixture on a baking sheet lined with parchment paper.</p>
</div>
<div data-bbox="69 780 96 794" data-label="Text">
<p>^></p>
</div>
<div data-bbox="48 796 194 811" data-label="Text">
<p>Bake for 12 minutes.</p>
</div>
<div data-bbox="69 812 96 827" data-label="Text">
<p>^></p>
</div>
<div data-bbox="48 829 490 846" data-label="Text">
<p>Unmold the biscuit onto a damp cloth and immediately roll it up.</p>
</div>
<div data-bbox="69 846 96 860" data-label="Text">
<p>^></p>
</div>
<div data-bbox="48 862 228 878" data-label="Text">
<p>Let it cool for 45 minutes.</p>
</div>
<div data-bbox="48 879 333 895" data-label="Text">
<p>For the strawberry-flavored buttercream :</p>
</div>
<div data-bbox="69 896 96 911" data-label="Text">
<p>^></p>
</div>
<div data-bbox="410 942 587 966" data-label="Page-Footer">
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</div>
<div data-bbox="460 969 520 983" data-label="Page-Footer">
<p>Page 1/2</p>
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## Christmas log with strawberry tagada with the thermomix

Place 15 strawberry tagada candies in the Thermomix bowl and set it to 7 seconds at speed 7.

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Add softened butter, 1 egg yolk, and 1 whole egg to the bowl and set it to 45 seconds at speed 3.

Preparation of the Yule log :

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Unroll the sponge cake, spread 3/4 of the buttercream on it.

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Roll the log again and cover it with the remaining buttercream.

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Score the log with a fork.

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Decorate the log with strawberry tagada candies.

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Chill for 3 hours before enjoying this delicious strawberry Yule log.

Enjoy this excellent and easy Thermomix Yule log. Yummy ;)