



PURPLE FIG LOG

3 logs for 6 / 8 people

Ingredients

Breton shortbread

Flour	420 g
Egg yolks	140 g
Caster sugar	280 g
Salt	10 g
Butter	320 g
Ground almonds	200 g
Baking powder	30 g

Fig filling

Purple fig high fruit compote	750 g
Caster sugar	45 g
Pectin X 58	12 g



Sponge

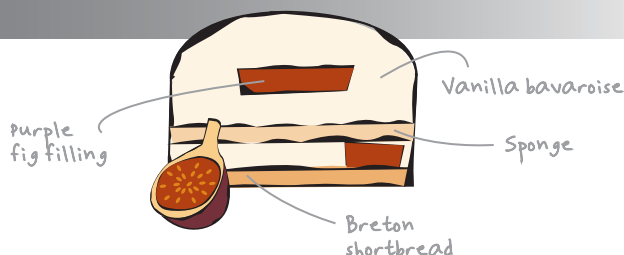
Eggs	200 g
Brown sugar	150 g
Honey	75 g
Flour	200 g
Baking powder	8 g
Cinnamon powder	4 g
Salt	2 g
Butter	180 g

Vanilla bavaoise

Full-fat milk	750 ml
Caster sugar	165 g
Egg yolks	200 g
Sheet gelatine	22 g
Whipped cream	650 ml

Decoration

Spray chocolate
Fresh figs



Breton shortbread

Mix the sugar with the softened butter. Add the egg yolks, ground almonds and salt. Incorporate the flour sifted with the baking powder. Chill for at least an hour before rolling out to a thickness of 3 mm. Cut to the size of the log. Bake at 170°C for about 10 minutes.

Purple fig filling

Heat the purple fig high fruit compote to 60°C. Add the caster sugar mixed with the pectin. Boil for one minute then pour into a frame to a thickness of 1 cm. Freeze before cutting.

Sponge

Beat together the eggs, brown sugar and honey. Using the whisk attachment, whip to obtain the desired texture and volume. Fold in the flour sifted with the baking powder and cinnamon with a spatula. Gently incorporate the melted butter at 50°C. Spread the mixture on a 60 x 40 baking sheet and bake at 180°C for about 20 minutes.

Vanilla bavaoise

Beat the egg yolks with the sugar. Incorporate this mixture into the boiling milk, mixing thoroughly and bring to 83°C. Remove from the fire and pass through a fine sieve. Incorporate the gelatine previously softened in cold water. Cool to 30°C before folding in the whipped cream.

Decoration

Using a paper cone, apply the chocolate to a rhodoid sheet and shape into a half cylinder to cover the log.

Upside-down assembly

Make a layer of the vanilla bavaoise in a log mould, then add the fig filling, another layer of bavaoise and then the sponge. Apply the remaining bavaoise and finish with the Breton shortbread. Freeze. Spray with chocolate. Decorate with the chocolate cage and fresh figs.