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Heavenly Chocolate-Caramel-Marshmallow-Nut Log

Recipe By Mati Swimer



Cook & Prep: (2) 1.5 h

Serving: $\stackrel{"}{\leftarrow}$ 10

Contains:







Preference: Dairy

• Difficulty: Hard

Occasion: Shabbat · Diet: Vegetarian,

Pescetarian

Source: Family Table by Mishpacha Magazine

The name says it all! The rich flavors here are simply begging to be savored.

Ingredients (18)

Chocolate Base

To dunces (200 grains) dark enocotate
1/2 cup sugar
2 tablespoons coffee granules, diluted in 1/2 cup hot water
2 tablespoons Gefen Cocoa Powder
2 tablespoons oil
8 ounces (225 grams) cookies, chopped (for example, tea biscuits, biscotti, or graham crackers)
1 tablespoon Gefen Vanilla Extract

Marshmallow-Fondant Filling

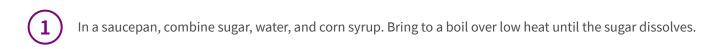
1 tablespoon Gefen Rum Extract

10 ounces (280 grams) dark chocolate

1/14/2019	Kosher.com	
	7 ounces (200 grams) Marshmallow Fluff	
	1 teaspoon pure vanilla or <u>Gefen Almond Extract</u>	
	3 cups confectioners' sugar	
Car	amel Filling	
	1 cup sugar	
	1/4 cup water	
	1 teaspoon corn syrup	
	1/2 cup heavy cream	
	a pinch of salt	
	1 teaspoon Gefen Vanilla Extract	
Nut	Filling	
1 cup almonds, cashews, hazelnuts, pecans, or pistachios, or a combination		
Start Cooking		
Prepare the Marshmallow Filling		
1	Place Marshmallow Fluff into a bowl. Add extract. Fold in confectioners' sugar one cup at a time.	
2	You can turn this mixture over onto a clean countertop to finish kneading. Roll into several thin logs and place in the freezer for one hour to firm up.	

Prepare the Caramel Filling

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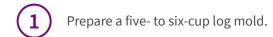
- 2 Increase heat to medium–high and boil without stirring, brushing down the sides of the pan with a wet pastry brush to dissolve any crystals, until caramel is golden brown. You can swirl the pan as it boils if necessary.
- Once the caramel is a golden color, reduce heat to low and pour in the cream very slowly and cautiously, whisking to combine.
- 4 Add salt and vanilla. Let mixture boil for an additional one to two minutes until thickened.

Prepare the Nut Filling

1 Preheat oven to 400°F (200°C). Roast the nuts in a single layer for 10 minutes. Chop coarsely.

Assemble the Ice Cream Log

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- (2) In a medium-size saucepan, place chocolate, sugar, brewed coffee, cocoa powder, and oil. Stir until chocolate has melted and the mixture is smooth.
- Add the cookie crumbs and extracts and stir until combined.
- Remove from heat and add chopped nuts and half of the marshmallow mixture, breaking the mixture into bits as you add to it.
- Begin spooning the mixture into the log cavity, adding additional marshmallow bits or long strands of marshmallow from the remaining filling as you go.
- 6 Spoon some of the caramel mixture into the cavity. Repeat the process several times with chocolate mixture, marshmallow, and caramel fillings. Fill to the top. Allow the log to set.
- 7 To decorate the log, you can either begin with a chocolate transfer sheet or a stencil sheet (see note), or you can drizzle chocolate onto the finished log.

Variation: To use a transfer sheet or stencil sheet: Melt 8 ounces (225 grams) baking chocolate. Allow the chocolate to reach room temperature. Once the chocolate has cooled, pour it over your sheet. Spread the chocolate to reach the entire sheet. Wait five minutes for the chocolate to set slightly, but not harden. Transfer the sheet into the log mold. Once the chocolate is set, you can add the filling mixture.

Credit

Photography: Amir Levy