



RECIPE OF THE MONTH



Yuletide Chocolate Log

The Yuletide Chocolate Log is a traditional Christmas treat and a firm favourite with children and adults alike. A fantastic centrepiece for any dining table at this time of year.

For the Sponge

- 4 large eggs
- 100g caster sugar
- 65g self raising flour
- 40g good quality cocoa powder

For the Icing & Filling

- 450ml of double cream
- 275g of good quality dark chocolate
- icing sugar for dusting
- holly and red berries to garnish

Method

- Pre-heat the oven to 200°C/gas 6
- Using the butter, grease and line a 33cm x 23cm Swiss roll tin with baking paper.
- Place the eggs and sugar in a large bowl and mix with an electric whisk until it is light and airy.
- Gently fold the sieved flour and cocoa into the egg mixture using a metal spoon.
- Pour the mixture evenly into the lined tin and spread to the edges. Bake for 10-12 minutes or until the cake feels firm to the touch.
- Turn the cake out on to a piece of parchment paper which has been lightly dusted with caster sugar and remove the lining paper. Leave to cool.
- Trim the edges of the sponge & score a mark 2.5cm in along the long side. Roll the sponge with the paper inside. Set aside to cool.
- Melt the chocolate and 300ml of the cream in a bowl over a simmering pan of water. Refrigerate until cool and thickened. Whip the remainder of the cream.
- Unfold the Swiss roll and remove the paper. Spread a third of the icing over the surface then spread with whipped cream and roll tightly.
- Pipe the remaining icing over the log using a star nozzle to create a bark effect. Dust with icing sugar.