

Yule log

Chocolate yule log or Bûche de Noël, is utterly delicious. Light but yet rich and a perfect alternative to Christmas pudding,

Ingredients for the buttercream

250g of soft butter

350g icing sugar (put through a sieve to remove any lumps)

25g cocoa powder

50ml cream

1. Place the softened butter, sieved icing sugar and cocoa powder into the mixing bowl and slowly mix in the mixer using the paddle attachment on a low speed
2. When all of the icing sugar has gone into the butter making a smooth paste add in the cream and mix on a high speed for 5 seconds
3. When the mix has all come together it can sit in the bowl until needed to use for the finishing of the yule log

Ingredients for the sponge

5 eggs

150g caster sugar

100g plain flour

20g cocoa powder

40g melted butter

1. Pre heat the oven to 180°C
2. Whisk the sugar and eggs together until light and fluffy
3. Meanwhile sieve the cocoa and flour together to remove the lumps and melt the butter in a separate pan
4. Once the eggs and sugar have doubled in size and become light and fluffy sieve in the cocoa and flour and fold in without knocking out too much of air trying to keep it light and airy
5. Drizzle in the melted butter and ensure a smooth aerated batter is achieved
6. Pour the sponge mix directly on to flat oven tray lined with grease proof paper and spread evenly to 5mm thick
7. Carefully place another sheet of greaseproof over the top, place in to the oven and bake for 6 minutes or until the sponge mix sets
8. Have some flour and sugar to hand to dust the sponge once it comes out of the oven
9. Take out of the oven and carefully remove the top sheet of grease proof paper and place on the work top. Sprinkle some flour and sugar on to the worktop, carefully put the sponge on the flour and sugar mix then remove the other sheet

10. When still slightly warm, evenly spread the chocolate butter cream all over leaving a 2cm gap from the outside of the sponge this will allow for the mix to spread out when rolling
11. When it is rolled cut the log at an angle around 8cm long and place against the remaining log so that it looks like a branch
12. Place onto a cake board or plate and finish covering with chocolate butter cream, with a fork run it along all the butter cream to give the bark effect of the log.
13. Garnish with a dusting of icing sugar and some holly leaves and redcurrants