



SNOWY YULE LOG

A classic Christmas tradition that takes pride of place at the table. Our dark chocolate yule log is a treat for your eyes and tastebuds. With a sprinkle of icing sugar snow, it's a simple but charming family favourite.

Prep time 30 minutes | Cook time 10-30 minutes | Serves 8-10

INGREDIENTS FOR THE SPONGE

4 large Organic Stonegate Estate
Organic Eggs
100g caster sugar
105g self-raising flour
(you can add 40g cocoa powder and reduce
flour to 65g to make a chocolate sponge)

FOR THE CHOCOLATE GANACHE TOPPING

300ml double cream
300g dark chocolate, 35-40% cocoa solids

FOR THE FILLING

300ml double cream, whipped

METHOD

Preheat the oven to 200C/180 (fan).

Lightly grease a 13x9in Swiss roll tin, and line with baking parchment.

Begin the sponge by whisking the eggs and sugar until the mixture is pale in colour with a frothy texture.

Sift the flour and carefully cut and fold using a spatula, to form a silky-smooth batter. Take extra care not to beat any air out of the mixture.

Pour the cake mix into the pre-lined tin and spread evenly into each corner.

Bake in the middle of the oven for 8-10 minutes – the sides should be shrinking away from the edges of the tin.



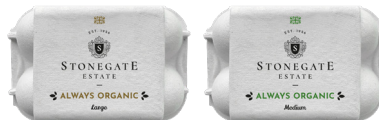
Place a larger piece of baking parchment on the work surface, dust with icing sugar and turn the cake out, head down. Peel off the base parchment paper.

Score alongside one of the long edges, approximately 2.5cm in from the edge. Begin tightly rolling the cake using the paper inside to guide a neat roll. Once rolled, set aside to completely cool.

Whilst the cake is cooling, make your ganache. Heat the cream in a pan to a temperature that allows you to just dip the tip of your finger into the cream. Add the chocolate and remove from the heat, combining until the chocolate is melted. Cool completely and chill in a piping bag. Uncurl the cold Swiss roll sponge and remove the parchment paper. Spread the whipped cream on top and re-roll. You can now get creative by chopping a small portion of your log off an end and positioning as an additional branch.

Cover with your rich, dark chocolate ganache, simply dust with icing sugar for a snowy top and et voila...

Enjoy your delicious yule log!



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