


Bûche de Noël

L Prep: 55 mins
Cook: 14 mins

 More effort

 Serves 10



Ingredients

vegetable oil, for greasing

150g golden caster sugar

6 large eggs, separated

250g good-quality dark chocolate

icing sugar, for dusting

For the cream filling

400ml double cream, lightly whipped

150g raspberry, defrosted if frozen

little Drambuie (optional)

For the chocolate buttercream

125g unsalted butter, softened

225g golden icing sugar

25g cocoa powder, sifted

1 tbsp milk

Method

- Step 1** Heat oven to 220C/200C fan /gas 7. Line a 23 x 33cm Swiss roll tin with baking parchment and oil lightly. Whisk the caster sugar and yolks in a bowl until pale and thick. Melt the chocolate with 4 tbsp cold water in a bowl set over a pan of simmering water. Stir in the sugar mix.
- Step 2** Whisk egg whites to stiff peaks. Stir a spoonful into the chocolate, then fold in remaining using a large metal spoon. Pour batter into tin and bake for 12-14 mins until risen and just firm. Leave in tin until cold.
- Step 3** Lay a sheet of baking parchment on a board. With one bold movement, turn the cake onto the paper, then lift off the tin. Carefully peel away the lining paper.
- Step 4** Spread the whipped cream all over the cake, then scatter over the berries with a drizzle of Drambuie, if you like. Starting at the long side opposite you, use the paper to roll the cake towards you. Transfer to a serving dish.
- Step 5** For the buttercream, beat the butter, then sift in sugar and cocoa. Add milk and mix together. Spread over cake, use a fork to create a log effect, and chill until needed. Decorate, dust with icing sugar and serve.

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Mary Berry's yule log



Preparation time
less than 30 mins

Cooking time
10 to 30 mins

Serves
Serves 8-10

Dietary

Mary Berry shows you how to make a foolproof chocolate yule log a.k.a Bûche de Noël. It's utterly delicious and a perfect alternative to Christmas pudding!

By Mary Berry
From The Great British Bake Off

Ingredients

For the chocolate sponge

4 large free-range eggs
100g/3½oz caster sugar
65g/2½oz self-raising flour
40g/1½oz cocoa powder

For the chocolate ganache topping

300ml/½ pint double cream
300g/10½oz dark chocolate (around 35-40% cocoa solids), broken into small pieces

For the cream filling

300ml/½ pint double cream, whipped

To decorate

icing sugar, for dusting

a toy robin or sprig of holly

Method

1. Preheat the oven to 200C/400F/Gas 6. Lightly grease a 33x23cm/13x9in Swiss roll tin, and line with non-stick paper or baking parchment, pushing it into the corners.
2. For the sponge, in a large bowl whisk the eggs and sugar using an electric hand whisk until the mixture is pale in colour, light and frothy. Sift the flour and cocoa powder into the bowl and carefully cut and fold together, using a spatula, until all the cocoa and flour are incorporated into the egg mixture. (Be careful not to beat any of the air out of the mixture).
3. Pour the mixture into the lined tin and spread evenly out into the corners. Bake in the middle of the preheated oven for 8–10 minutes, or until well risen and firm to the touch and the sides are shrinking away from the edge of the tin.
4. Place a piece of baking parchment bigger than the Swiss roll tin on the work surface. Dust with icing sugar generously. Carefully invert the cake onto the paper and remove the bottom lining piece of paper.
5. Cut a score mark 2.5cm/1in in along one of the longer edges. Starting with this edge, begin to tightly roll up the sponge using the paper. Roll with the paper inside and sit the roll on top of its outside edge to cool completely.
6. While the cake is cooling, make the ganache topping. Heat the cream in a pan, just so as you can keep your finger in it. Remove from the heat and add the chocolate, stirring until it is melted. Cool to room temperature, then put into the fridge to firm up (this icing needs to be very thick for piping).
7. Uncurl the cold Swiss roll and remove the paper. Spread the whipped cream on top, and re-roll tightly. Cut a quarter of the cake off from the end on the diagonal. Transfer the large piece of cake to a serving plate and angle the cut end in to the middle of the large cake to make a branch.
8. Put the chocolate icing into a piping bag fitted with a star nozzle. Pipe long thick lines along the cake, covering the cake completely so it looks like the bark of a tree. Cover each end with icing or, if you wish to see the cream, leave un-iced. Alternatively, just use a palette knife to spread on the icing and create rough bark texture with a fork.
9. Dust with icing sugar and garnish with fresh holly or a little robin to serve.