TAYLOR & COLLEDGE

Yule Log



Preparation: 50 mins
Portions: 16 Portions

Ingredients

Chocolate biscuit

4 Medium Eggs
1 tbsp Taylor & Colledge Vanilla Bean Extract
125 g Caster Sugar
pinch Salt
100 g Plain Flour
20 g Cocoa Powder
1 Icing Sugar

Filling

170 ml Whipping Cream
500 g Mascarpone
1 tbsp Taylor & Colledge Vanilla Bean Extract
1 Portion Zest Orange 1tsp
20 g Icing Sugar

Decoration

200 g White Chocolate
100 ml Whipping Cream
1 tbsp Taylor & Colledge Vanilla Bean Paste
1 White Chocolate Shavings

Preparation

1. Line a baking pan with parchment paper.
2. Separate the eggs. Place the egg whites into the bowl of a stand mixer. Whisk on high speed for about 2 to 3 minutes, until wet, soft peaks form. Set aside.
3. In a large mixing bowl, whisk the vanilla, egg yolks and sugar together until pale yellow. In a second bowl, sift the cocoa powder, flour and salt together. Add the dry ingredients to the egg yolk mixture and whisk to combine.
4. Add half the egg whites and use a rubber spatula to gently fold the whites into the batter. Then add the remaining half of egg whites and gently fold in.
5. Pour the batter into prepared pan using a spatula to smooth out the batter into a rectangle, about 1cm thick. Bake the cake for 8 to 10 minutes until surface is springy.
6. Preheat the oven to 180°C/160°C fan/ gas mark 4. Line a baking tin with parchment paper.
7. Let cake cool for 2 minutes. Dust the cake with icing sugar. Place a clean kitchen towel onto cake, top with a wire rack and invert cake and rack.
8. Gently peel off parchment paper and dust this side of the cake with powdered sugar. Starting at one long side, carefully roll up cake and towel together, place seam side down on wire rack. Let cool completely.
9. For the filling beat the cream in a large bowl until peaks form. In another bowl, cream the mascarpone, vanilla extract, orange zest and icing sugar until cream. Fold in the whipped cream. Set aside.

10. Carefully unroll cake. Spread with filling, leaving a 1,5 cm border along opposite long edge. Reroll cake without towel, place seam side down on a serving platter. Refrigerate for 2 hours.
11. Roughly chop the white chocolate. Add cream, vanilla paste and chocolate to a heatproof bowl and place over a water bath on medium heat. Let the chocolate melt, stirring continuously.
12. Spread the ganache evenly all over the cake and refrigerate for 20 minutes.
13. Use a fork to create textured lines in the ganache to look like a tree-like bark.
14. Trim 1 cm of cake from each end to create clean edges and decorate.