

Chocolate Yule Log cake (Bûche au chocolat)

Servings 8 people	Prep time : 1h	Cook time : 15min	Resting time : 1h
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Ingredients

Chocolate swiss roll :

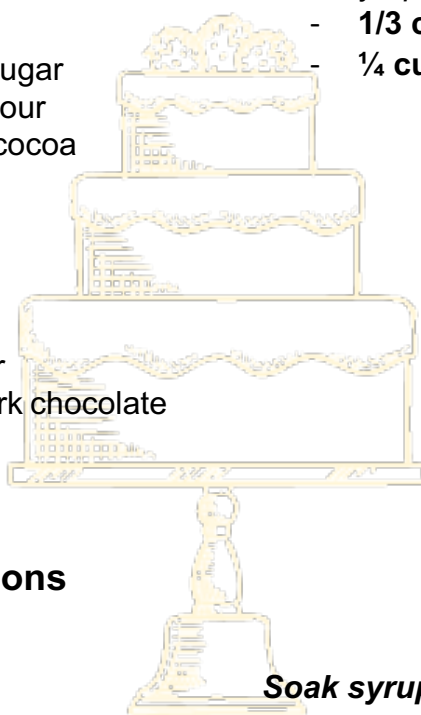
- 4 eggs
- 1/2 cup + 2 tbsp (125g) of sugar
- 3/4 cup + 2 tbsp (110g) of flour
- 1 tbsp (15g) of sugar-free cocoa powder

Soak syrup :

- 1/3 cup + 1 tbsp (100g) of water
- 1/4 cup (50g) of sugar

Chocolate mousse :

- 5 eggs
- 1 + 3/4 stick (200g) of butter
- 1 cup + 1 tbsp (200g) of dark chocolate
- 1/3 cup (60g) of sugar



Step by Step instructions

Chocolate mousse

Step 1

Melt the butter and the dark chocolate together. Stir quickly with a spatula to mix them well. Separate your eggs whites and eggs yolks. Whisk the eggs whites with a pinch of salt until they form a peak. Whisk the eggs yolks with the sugar until the mix double in size.

Step 2

Add in the egg yolks mix, your butter and chocolate melted. Stir quickly until everything is combine. Then, add your egg whites carefully with a spatula and stir until everything is well combine as well.

Let cool your mousse the time you prepare all the other elements.

Soak syrup

Step 3

Place in a sauce pan your sugar and your water. Bring it to the boil and let it cook for 3/4 minutes to let all the sugar melt. Place aside in a small bowl until it's completely cool.

Chocolate swiss roll

Step 4

Place in a sauce pan your sugar and your water. Bring it to the boil and let it cook for 3/4 minutes to let all the sugar melt. Place aside in a small bowl until it's completely cool.

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Step 5

Add carefully your eggs whites in your eggs yolk mix in 2 times. Stir between each add with your spatula.

Finally, add in 3 times your flour and cocoa powder. Stir until everything is well combine. Spread on a baking mat (or baking paper) your mix with a small spatula and bake for 10 to 12 min.

Let cool completely before using.

Set up

Step 6

Once everything is cool, take back all your elements.

Soak your swiss roll with the syrup with a pastry brush.

Spread with a spatula 3/4 of your chocolate mousse on your swiss roll.

Roll your swiss roll.

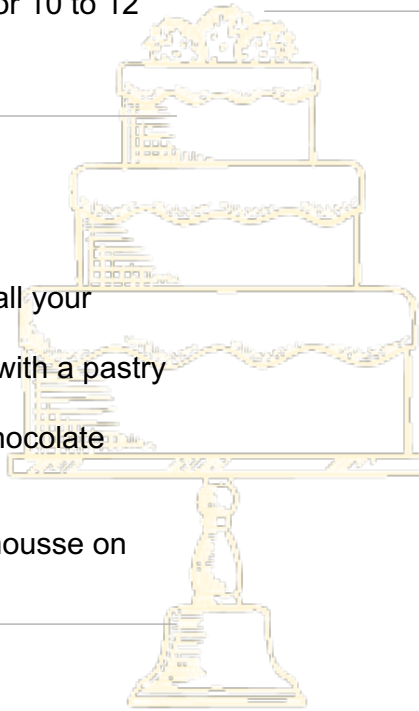
Spread the rest of your chocolate mousse on the top of your cake.

Step 7

To decorate, take a fork and create some lines all length.

Then, sprinkle some chocolate shavings and icing sugar on the top. You could also add any type of decor like sprinkles, ... it's your cake 😊

Your bûche is just ready !



French Pastry Secrets
BY CHARLOTTE