



RECIPES

CHRISTMAS CHOCOLATE LOG CAKE



INGREDIENTS

CHOCOLATE SPONGE CAKE

INGREDIENT A

3 nos	Eggs
3 nos	Egg Yolks
150g	Sugar
1 tbsp	Vanilla Extract

INGREDIENT B

70g	Prima Cake Flour
12g	Cocoa Powder

INGREDIENT C

4 nos	Egg White
30g	Icing Sugar

PASTRY CREAM

200ml	Milk
2nos	Egg Yolks
50g	Sugar
18g	Corn Starch
25g	Butter

CHOCOLATE CREAM

300g	Dark Chocolate
75ml	Water
4 nos	Egg Yolks
30g	Sugar
4 nos	Egg White
60g	Sugar
200g	Heavy Cream

PROCEDURE

CHOCOLATE SPONGE CAKE

1. In a mixing bowl, whip Ingredient A until thick ribbon stage. Set aside egg mixture.
2. Sift Ingredient B and fold it into the egg mixture. Set aside flour batter.
3. In another mixing bowl, whip Ingredient C to medium soft peak. Whipped egg white is ready.
4. Fold whipped egg white into the flour batter.
5. Pour the batter into a lined baking tray and bake at 200°C for 10 – 13 minutes.
6. Once baked, turn the sponge cake onto another baking sheet and roll up before it cools.

PASTRY CREAM

1. Heat milk and ½ a portion of the sugar in a pot.
2. Meanwhile, mix egg yolk, sugar and corn starch. Set aside egg yolk mixture.
3. Bring the milk to a simmer and pour ½ of it into the egg yolk mixture. Then pour the mixture back into the pot and boil for another 2 minutes.
4. Once the mixture thickens, pour it into a bowl and fold in butter.
5. Unroll the sponge cake and apply the pastry cream. Roll up sponge cake.

CHOCOLATE CREAM

1. Melt dark chocolate and water over a double boiler or microwave. Set aside melted chocolate.
2. Whip egg yolk and 30g sugar until thick ribbon stage.
3. Fold in melted chocolate. Set aside chocolate mixture.
4. Beat egg white and 60g sugar until soft peak and fold into chocolate mixture. Set aside mixture.
5. Whip heavy cream and fold into mixture.
6. Decorate with chocolate cream as desired.



PRINT RECIPE