

# Chocolate Buttercream Yule Log

With Hazelnut Sauce

Allergens – Dairy, Gluten, Egg, Sugar

## Ingredients

serves 8

### For the sponge

125g caster sugar  
4 eggs, separated  
100g plain flour  
20 g cocoa powder  
60g butter, softened  
1 teaspoon baking powder pinch salt

### For the buttercream

200g icing sugar  
100g plain dark chocolate  
150g butter, softened

## Method

1. To make the sponge: beat the egg yolks with the sugar until the mixture is light and fluffy. Add softened butter, flour, baking powder and one-tablespoon lukewarm water and mix well.
2. Beat the egg whites with a pinch of salt until stiff. Gently fold into the yolk mixture. Spread out evenly on a Swiss roll tin which has been lined with greased baking parchment. Bake at 180 degrees C for about 12 minutes.
3. Remove from the oven, let cool for three minutes, then roll up with the parchment. Let cool while you make the buttercream.
4. To make the buttercream: melt the chocolate in a double boiler. Beat the butter until creamy, then gradually beat in the icing sugar. Beat in the melted chocolate.
5. To assemble the cake: unroll the sponge, spread evenly with buttercream and roll firmly back up, without the parchment this time! The buttercream will hold it together.
6. Cover the log with buttercream. Use a fork in the buttercream to make a bark effect. Dust with cocoa powder, coarsely crushed toasted hazelnuts and chocolate chips. Chill.
7. Presentation – slice into thick slices, able to stand up. Place on entrée plate. Garnish with chocolate bark, hazelnut sauce and a fresh strawberry.