

Chocolate & Orange Log - Mich Turner Recipe

 Difficult

If you are looking for inspiration for the perfect dessert ideas, Dr. Oetker and Mich Turner's recipe is sure to impress. Chocolate and orange have such an affinity that this festive Yule Log is an instant winner – and this recipe is richly indulgent, making a perfect centrepiece to any sumptuous Christmas dinner.



For the roulade:

1tbsp flour
50g self-raising flour
1tsp Dr. Oetker Baking Powder
25g cocoa powder
50g ground almonds
2 oranges – zest
1tsp Dr. Oetker Natural Orange Extract
1/2tsp Dr. Oetker Natural Almond Extract
5 large eggs
100g golden caster sugar, plus extra for turning the cake out

For the filling:

2 x 250g tubs mascarpone
50g icing sugar
2 oranges – zest and 2tbsp juice

For the icing / frosting:

200g Dr. Oetker Continental Dark Chocolate / Select Extra Dark Chocolate - broken into pieces
175g unsalted butter, softened
50g icing sugar + 1tbsp to dust

To decorate:

Dr. Oetker Select Dark and White Chocolate Scrolls
Clementines, cinnamon sticks, star anise and cloves



Method

1. Heat the oven to 190C / gas 5 / fan 170C. Butter a large Swiss roll tin (30cm x 40cm) and line the base and sides with non-stick baking parchment
2. Sift the self-raising flour, baking powder and cocoa into a bowl and mix in the ground almonds. Put the eggs and caster sugar in a large mixing bowl and beat for 5-10 minutes using an electric hand whisk until pale and thick. The mixture should have trebled in volume and leave a trail when the beaters are lifted out. Fold the dry ingredients - orange zest, orange oil and almond extract in to the egg mixture using a large metal spoon
3. Pour the mixture into the prepared tin. Bake for 12-15 minutes until firm to the touch. Meanwhile soak a tea towel in cold water and wring out. Lay this on a clean work surface with a sheet of non-stick baking parchment on top
4. Once baked, remove the sponge from the oven and allow to cool for one minute, then turn out onto the parchment. Peel away the baking paper on the roll by tearing in long strips. Then, with the long side facing you, roll the sponge up with the fresh sheet of parchment, keeping the cold, wet tea towel on the outside. Set aside until completely cold
5. To make the filling, beat the mascarpone with the icing sugar, fresh orange zest and juice. Unroll the roulade, discard the paper and spread the mascarpone over the entire sponge. Roll up carefully as tight as possible. Cut a 5cm section off diagonally from either end
6. Transfer the roulade to a large festive oval plate and position the two ends on either side of the roulade at angles to resemble a log – fix in place with a little of the frosting
7. To make the frosting, melt the chocolate in a heatproof bowl over a pan of simmering water and allow to cool for 10 minutes. Beat the butter and icing sugar together until pale and smooth. Pour in the chocolate and stir thoroughly to combine. Set aside for 20 minutes to firm up slightly before spreading over the roulade with a palette knife adding texture to create the log effect. Dust lightly with icing sugar (a good way of doing this is through a tea strainer)

Cooks tip - The roulade can be made in advance and filled prior to



serving. Keep the orange cream well chilled so the filled roulade holds its shape. The Yule Log can be made up to a day in advance. Take it out of the fridge at least 30 minutes before serving to allow the filling and icing to soften.

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