



Chocolate Caramel Yule Log

8 - 10 servings



Medium

● up to 60 Min.



- 1 Preheat your oven to 180°C/160°C Fan oven/Gas Mark 4. Grease and line a swiss roll tin approx. 23cm x 32cm
- 2 Whisk the eggs and sugar together in a large bowl using a freestanding mixer or electric whisk, until thickened and light in colour. This is called the ribbon stage where the mixture will fall off the whisk in ribbons.
- 3 Add the Vanilla Paste and gradually sift in the Cocoa Powder and flour in three batches using a large metal spoon to gently fold into the egg mixture.
- 4 Once everything is incorporated transfer to the prepared tray and bake in the oven for 12-14 minutes.
- 5 Whilst the sponge is cooking lay a large sheet of non stick baking paper on your work surface and dust thickly with icing sugar.
- 6 Once the sponge is cooked leave to cool in the tin for a couple of minutes then turn out onto your prepared baking paper so that the long side of the sponge is facing you.

Ingredients:

For the Cake:

6 Medium Eggs
112 g Caster Sugar
67 g Plain Flour
45 g Dr. Oetker Fine Dark Cocoa Powder
5 g Dr. Oetker Madagascar Vanilla Paste
15 g Icing Sugar (For Dusting)

For the Filling:

200 ml Double Cream
200 g Tinned Caramel
5 ml Dr. Oetker Caramel Flavour
5 g Dr. Oetker Madagascar Vanilla Paste

For the Ganache:

150 g Dr. Oetker 72% Extra Dark Chocolate
100 g Double Cream

For the Decoration:

150 g Dr. Oetker 72% Extra Dark Chocolate
30 g Icing Sugar (For Dusting)



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- 7 Using the sheet of baking paper carefully roll up the sponge whilst it is still warm into a tight roll with the baking paper in between.
- 8 Leave the rolled up sponge to cool.
- 9 Meanwhile make your filling by whisking all the ingredients in a bowl using an electric whisk until the mixture forms soft peaks.
- 10 Once the sponge is fully cooled, gently unroll the sponge then spread over your filling in an even layer.
- 11 Roll the sponge back up and place on a serving plate. Put in the fridge to chill until you are ready to decorate.
- 12 To make the chocolate bark melt 150g of the dark chocolate in a glass bowl or jug in the microwave for 20 second bursts stirring in between bursts until the chocolate is melted.
- 13 Line a flat baking tray with non stick baking paper and thinly spread with the melted chocolate using a butter knife or palette knife to make a bark like pattern.
- 14 Leave to set uncovered at room temperature for a couple of hours or overnight.
- 15 When you are ready to serve make the ganache.
- 16 Break up the chocolate and place in a heat proof bowl.
- 17 Heat up the double cream in a pan on a medium heat until just below boiling point then pour over the chocolate.
- 18 Whisk the mixture together until the chocolate has melted.
- 19 Leave to cool for about 15-20 minutes, whisking every now and again until it becomes a thick, spreadable consistency.
- 20 Take the chilled yule log and spread thickly with the ganache.
- 21 Break up the chocolate bark into strips then layer onto the yule log until it is fully covered.
- 22 Dust with icing sugar, then serve.

