



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

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Recipe 151

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Holiday Yule Log (Bûche De Noël)

PREPARATION

1 - For the cake: Preheat the oven to 350°. Butter a 12-by-17-inch rimmed baking sheet. Line with parchment paper, leaving an overhang on all sides. Butter the parchment.

2 - Beat the egg whites, cream of tartar and salt in a large bowl with a mixer on medium-high speed until frothy. Add 1/4 cup granulated sugar and beat on high speed until stiff, glossy peaks form, about 2 minutes.

3 - Sift together the flour, cocoa powder and baking powder in a medium bowl. In a separate large bowl, combine the egg yolks, the remaining 1/2 cup sugar and the vanilla. Beat on high speed until thick and creamy, 3 to 4 minutes. Beat in the melted butter and coffee until combined.

4 - Add the flour mixture to the yolk mixture and beat on low speed until well combined. Fold a spoonful of the beaten egg whites into the batter until no streaks remain. Gently fold in the remaining egg whites until combined.

5 - Transfer the batter to the prepared pan, gently nudging the batter so it fills the corners. Give the pan a little shimmy to even it out. Bake until the top just starts to spring back when gently pressed, 10 to 12 minutes (the top might still feel a little tacky).

6 - Place a clean dish towel on a large wire rack. Dust with 2 tablespoons powdered sugar. While the cake is still hot, loosen the edges from the pan, then turn out the cake onto the towel; carefully remove the parchment. Dust the top with the remaining 2 tablespoons powdered sugar.

7 - Starting at one of the long sides, use the towel to tightly roll up the cake with the towel inside. Position the cake seam-side down and let cool about 1 hour.

8 - For the filling: Beat the cream cheese in a large bowl with a mixer on low speed until just smooth. Add the powdered sugar and beat until smooth, about 1 minute. Gradually beat in the heavy cream 1/4 cup at a time, making sure the mixture is smooth before adding more cream. Increase the speed to medium high and beat until stiff peaks form, 2 to 4 minutes. Add the vanilla and beat for a few more seconds, just to combine. Carefully unroll the cooled cake and spread evenly with the filling, leaving a 1/4- to 1/2-inch border on all sides. Re-roll the cake, using the towel to help you. Cover the cake roll with parchment paper and then tightly wrap in plastic wrap. Chill for at least 2 hours.

9 - Meanwhile, for the frosting: Put the chocolate in a medium bowl. Bring the heavy cream and corn syrup to a simmer in a saucepan, then pour over the chocolate. Let sit for 5 minutes, then whisk until smooth. Let thicken at room temperature until spreadable, about 2 hours.

10 - Unwrap the cake on a cutting board. Cut off one-fourth of the cake on a sharp diagonal for the branch. Position the branch against the remaining cake roll on a platter. Cover the cake with the frosting using an offset spatula.

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Cook's Note: An evocation of the ancient tradition of burning the Yule Log, this French delicacy is made of a light sponge cake, rolled and covered in chocolate and buttercream.

Happy Holidays!
George



(photo by Marc-Henri)

INGREDIENTS

For cake:

4 tbsp. salted butter, melted, plus more for the pan
6 large eggs, separated
1/4 teaspoon cream of tartar
1/4 teaspoon kosher salt
3/4 cup granulated sugar
3/4 cup all-purpose flour
1/4 cup unsweetened cocoa powder
1/2 teaspoon baking powder
1 teaspoon pure vanilla extract
1/4 cup strong brewed coffee, at room temperature
1/4 cup powdered sugar

For the Filling:

4 oz. cream cheese, room temperature
1/2 cup powdered sugar, sifted
1 cup heavy cream
1 teaspoon vanilla extract

For the Frosting:

12 oz. semisweet chocolate, chopped
3/4 cup heavy cream
1 tablespoon light corn syrup

COOK'S NOTE:

An evocation of the ancient tradition of burning a Yule Log, this French delicacy is made of a light sponge cake, rolled and covered in chocolate and buttercream.

Bon Appétit!
-George