CAKECHRISTMAS
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MANGA

THE PIRATE SHIP YULE LOG

8 SERVINGS · PREP. 2 hours 50 minutes · BAKE 10-12 MIN · REST 2 hours 30 minutes

INGREDIENTS & TOOLS

The sponge

- 4 medium eggs
- 100 g of sugar
- 80 g flour
- 20 g unsweetened cocoa
- 1 pinch of salt

Ganache

- 300 g dark baking chocolate at 55-65%
- 300 g of liquid cream with a minimum of 30% fat

The bridge, the mast and the sails

- 80 g dark chocolate for the deck and assembly
- 4 biscuit sticks or thick pretzels: 2 masts, 10-12 cm long, and 2 crossbars, 7 cm long
- 1 sheet of edible wafer paper for 2 sails, 7 × 5 cm
- Red food colouring suitable for wafer paper: a few brushstrokes, following the instructions

The cat and the waves

- 180 g white fondant
- 100 g of blue fondant
- 50 g red fondant
- 20 g of black fondant
- 20 g orange fondant
- 10 g of pink fondant
- 10 g yellow fondant

Baking tools

30 × 40 cm baking tray, scales, electric mixer, spatula, sieve, saucepan, baking paper, bread knife, ruler, rolling pin, food-safe brush and clean scissors.

Allergens

Eggs, milk, gluten (wheat); soy possible according to chocolate. Also checks the labels of sugar pastes, dyes and decorations.

LET'S GET BAKING!

01 / Make the ganache

Chop the chocolate for the ganache. Add the gently simmering cream in three additions, stirring from the centre without whisking. Cool for 20 min, then refrigerate for 30 to 60 min, stirring regularly, until spreadable.

02 / Bake the sponge

Heat the oven to 180 °C, conventional setting. Whisk the 4 whole eggs, sugar and salt for 7 to 10 min until the mixture leaves a ribbon. Gently fold in the sifted dry ingredients. Spread on a lined 30 × 40 cm tray; bake for 10 to 12 min. Keep the sponge flexible.

03 / Roll the sponge

Roll the warm sponge with clean baking paper inside; cool for 25 to 30 min. Fill with 220 g ganache; reserve 280 g for coating and 100 g for assembly. Roll without paper inside and refrigerate for 45 to 60 min.

04 / Shape the hull and deck

Cut a 2 cm slice from each end and attach at the stern, supported by the serving plate. Flatten the top slightly. Coat with the 280 g ganache and add grooves. Use 60 g melted chocolate to make an 18 × 6 cm deck, 2 to 3 mm thick; reserve 20 g for assembly.

05 / Make the cat and accessories

Make a flat cat's head with 80 g white fondant, ears with 15 g, a pink nose and black details. Rest it against the bow. Add red stripes, an orange-and-white lifebuoy, a black chest and yellow details, all low and supported.

06 / Create the waves

Marble the 100 g blue fondant with 40 g white without fully blending. Form two low waves on the serving plate; use 35 g white for the crests.

07 / Add the sails

Cut two 7 × 5 cm wafer-paper sails. Paint with very little suitable food colouring and allow to dry. Attach each sail to its biscuit crossbar, then to the mast, using the reserved chocolate. Leave flat to set for 15 to 20 min.

08 / Finish just before serving

Make two openings in the deck and push the masts about 3 cm into the sponge. If a mast wobbles, lay the sails on the serving plate. Keep the hull chilled and add the sails at serving time. Remove the masts and cat before slicing; use no hidden non-food supports.

Keep refrigerated. Keep the log in a box in the refrigerator and consume it within 48 hours. Take it out for about 15 minutes before serving. Lay fragile decorations at the last moment; do not leave the cream for several hours at room temperature.

FULL RECIPE + VIDEO ↗