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Classic

The Chimney Yule Log

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

INGREDIENTS & TOOLS

The sponge

- 4 medium eggs
- 100 g of sugar
- 100 g flour
- 1 pinch of salt

Ganache

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

Bricks and Santa Claus

- 350 g brick red fondant
- 100 g of bright red fondant
- 50 g of black fondant
- 60 g white fondant
- 20 g of green fondant
- 10 g of icing sugar
- 5 g unsweetened cocoa for small mushrooms

Pipe royal icing snow

- 150 g of sifted icing sugar
- 30 g pasteurized egg white
- 5 g lemon juice

Baking tools

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

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 / Assemble the layers

Cool the sponge flat for 25 to 30 min. Cut three 30 × 10 cm strips; set the offcuts aside. Stack with 120 g ganache between each layer. Reserve 300 g for coating and 60 g for attaching decorations. Chill for 45 min to firm up.

04 / Add the bricks

Coat with the 300 g ganache; refrigerate for 15 to 20 min. Roll the 350 g brick-coloured fondant to 2 to 3 mm and cover the block. Mark 1 cm rows and staggered joints every 2 cm, without cutting through.

05 / Pipe royal icing snow

Mix the 30 g pasteurised egg white with the 150 g sifted icing sugar, then the 5 g lemon juice. Beat on low speed for 2 to 3 min: the icing should hold on a spatula. Spread over the cold log with snowy overhangs; leave to firm up.

06 / Make Santa's legs

Reserve 5 g red fondant for berries. Use the remaining 95 g to make two reclining legs, 4 to 5 cm long; make two black boots and cuffs with 20 g white. Place them on the serving plate against the log.

07 / Add mushrooms and holly

Use the remaining 40 g white fondant to shape three small, squat mushrooms and dust with cocoa. Make three green leaves and a few red berries. Attach with the reserved ganache, without picks.

08 / Finish

Place the decorations on the snow, refrigerate for 30 min and remove them to share separately before slicing.

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 ↗