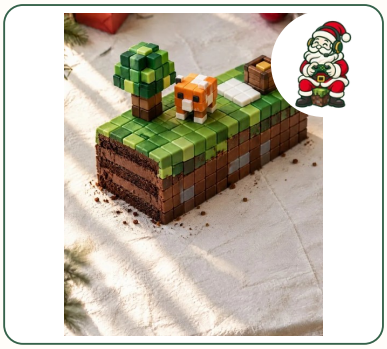


Gamer

The Cube Yule Log

8 SERVINGS · PREP. 2 hours 20 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

Pixels and small decors

- 250 g green fondant, in 2 or 3 shades
- 180 g brown fondant
- 80 g of grey fondant
- 60 g orange fondant
- 50 g white fondant
- 10 g of black fondant
- 10 g of icing sugar for the worktop

Baking tools

30 × 40 cm baking tray, scales, electric mixer, spatula, sieve, saucepan, 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 / Coat and make the pixels

Coat with the 300 g ganache. Reserve 50 g green fondant, 30 g brown and 20 g white for the decorations. Roll the remaining green, brown and grey fondant to 2 mm; cut into 1 cm squares.

05 / Decorate the block

Apply the brown and grey pixels from the bottom up, without overlapping. Cover the top with varied greens and leave a 3 × 4 cm white area for snow.

06 / Make the tree and chest

Make a 2 cm trunk with 15 g brown fondant and a small, compact treetop with the reserved green. Make a low chest with the remaining 15 g brown. Attach with ganache, without hidden supports.

07 / Make the fox

Make a body with about 35 g orange fondant and a head with 15 g. Add ears, small feet and a white muzzle, then two black eyes. Keep the figure low, 3 to 4 cm tall; place it on the log and refrigerate for 30 min.

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 ↗