

Electro

The DJ 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
- 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

Turntables and Santa Claus

- 60 g dark chocolate for both discs
- 100 g red fondant
- 50 g white fondant
- 50 g of black fondant
- 25 g of peach-coloured fondant
- 5 g yellow fondant

Baking tools

30 × 40 cm baking tray, scales, electric mixer, spatula, sieve, saucepan, baking paper, knife, ruler, fork, rolling pin, piping cones 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 / Roll and chill

Turn out the sponge and roll it up with clean baking paper; cool for 25 to 30 min. Reserve 220 g ganache for filling, 280 g for coating and 100 g for assembly. Fill, roll without paper inside and refrigerate for 45 to 60 min.

04 / Make the two turntables

Cut two 2 cm slices and lay them flat in front of the log. Coat the roll and the edges of the slices with the 280 g ganache. Add bark lines to the roll, keeping the spirals visible.

05 / Add the records

Using the 60 g melted chocolate, make two 5 cm discs, 2 to 3 mm thick. Draw a few circles before they set. Leave to set for 20 min, then attach them to the slices with ganache.

06 / Make Santa

Divide the red fondant: 65 g for a seated body 4 cm tall, 15 g for arms, 10 g for the hat and 10 g for buttons. Place it on the serving plate against the log. Use peach for the head and hands; white for the beard, cuffs and small details.

07 / Add the headphones and mixer

Use about 15 g black fondant for the headphones and 20 g for a flat 5 × 2 cm mixing desk. Add red buttons, a belt, tonearms and a yellow buckle. Rest the hands against the decks or body.

08 / Serve

Attach with the reserved ganache and refrigerate for 30 min. Use no hidden picks: the figure stands on its base. Remove it and share it 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 ↗