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Flower

The Flower Yule Log

8 SERVINGS · PREP. 2 hours 10 minutes · BAKE 10-12 MIN · REST 2 hours 00 minutes

INGREDIENTS & TOOLS

Sponge

- 4 medium eggs
- 120 g of sugar
- 100 g flour
- 10 g freeze dried raspberry powder
- 1 pinch of salt

Vanilla cream (250 g)

- 125 g of cold mascarpone
- 100 g of cold 35% whipping cream
- 20 g of icing sugar
- 5 g vanilla extract

Butter cream (400 g)

- 160 g softened unsalted butter
- 230 g of sifted icing sugar
- 10 g of milk

Colors and flowers

- Pink, red and green food colouring: tiny amounts, following the manufacturer's dosage
- 20 g small edible sugar flowers
- 5 g small edible black sugar pearls for the flower centres

Baking tools

30 × 40 cm baking tray, scales, electric mixer, sieve, spatula, baking paper, tea towel, piping bags, 104 and 352 tips, flower nail, knife and small palette knife.

Allergens

Eggs, milk, gluten (wheat); check the labels of sugar dyes and flowers.

LET'S GET BAKING!

01 / Bake the raspberry sponge

Preheat to 180 °C. Whisk the eggs, sugar and salt for 7 to 8 min until the mixture leaves a ribbon. Fold in the sifted flour and raspberry powder, then a touch of pink. Spread on a lined 30 × 40 cm tray; bake for 10 to 12 min.

02 / Roll and cool

Turn out the sponge and peel off the baking paper. While still warm, roll it up with clean baking paper, starting from a short side. Cool for 25 to 30 min before filling.

03 / Add the filling

Whisk the thoroughly chilled vanilla cream ingredients to soft peaks. Spread the 250 g cream over the cold sponge, leaving 2 cm clear at the closing edge. Roll without paper inside, seam underneath, and refrigerate for at least 1 h.

04 / Make the buttercream

Whisk the softened butter for 3 min. Add the icing sugar in three additions on low speed, then the milk; whisk for 3 to 4 min. The buttercream should hold a groove. Divide into 170 g green, 100 g pink, 80 g ivory and 50 g red.

05 / Coat the cake

Reserve 30 g green buttercream for leaves and 10 g for attaching flowers. Coat the log with the remaining 130 g, leaving the pink spirals visible. Refrigerate for 15 min.

06 / Pipe the bouquet

On paper on a flower nail, pipe 3 to 4 cm roses with a 104 tip: central cone, ribbon, three petals, then five. Allow 70 g pink and 40 g ivory. Use the rest for ivory anemones with black pearls and pink dahlias. Pipe a red poinsettia with a 352 tip.

07 / Arrange the flowers and finish

Chill the flowers for 20 to 30 min. Remove all papers and attach with the 10 g green buttercream. Pipe leaves with the reserved 30 g and a 352 tip. Add sugar flowers at serving time; refrigerate the cake for 30 min. Slice with a warmed, wiped blade.

Keep refrigerated. Keep the log in a box in the refrigerator, at 4 °C maximum, and consume it within 48 hours. Put the dry decorations at the last moment. Take it out 10 to 15 minutes before serving and put the leftovers back in the refrigerator.

FULL RECIPE + VIDEO ↗