CAKECHRISTMAS
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BLING-BLING

THE GOLD BAR YULE LOG

8 SERVINGS · PREP. 1 hour 50 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

The Golden Cover

- 400 g yellow fondant
- 10 g of icing sugar for the worktop
- Ready-to-use, explicitly edible golden paint: quantity according to the package leaflet to cover the log

Baking tools

30 × 40 cm baking tray, scales, electric mixer, sieve, saucepan, spatula, baking paper, knife, ruler, rolling pin and food-safe brush; optional fondant smoother and food-safe stamps.

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 / Shape the gold bar

With the cake cold, gradually bevel the upper edges and ends, trimming 5 mm at a time. The top should be slightly smaller than the base. Keep the shape low.

05 / Smooth the surface

Coat with the 300 g ganache, fill any hollows and refrigerate for 20 min. The surface must be firm and free of condensation before covering.

06 / Cover with yellow fondant

Roll the 400 g yellow fondant to about 3 mm on a lightly dusted surface. Allow for the cake dimensions plus twice its height and a margin. Drape over the cake, smooth from the top down the sides and trim the excess.

07 / Add the gold finish

Impress the letters without cutting through the fondant. Apply gold paint explicitly labelled edible, following its instructions. Use thin coats and allow each to dry. Do not wet the fondant.

08 / Store and slice

Once the finish is dry, return to the refrigerator. Take the log out 15 min before serving. If condensation appears, wait without rubbing, then slice with a long knife.

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 ↗