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Hip-hop

THE NOËL GRAFFITI YULE LOG



8 SERVINGS · PREP. 1 hour 40 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

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

Milk chocolate bark

- 150 g of milk baking chocolate
- 100 g whipping cream

Make the graffiti plaque

- 80 g white baking chocolate
- 20 g dark chocolate for the outlines
- Fat-soluble pink, yellow and blue food colouring: tiny amounts, following the manufacturer's dosage

Baking tools

30 × 40 cm baking tray, baking paper, scales, electric mixer, spatulas, sieve, saucepan, knife, ruler, fork, piping cone 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 the Yule log

Turn out the warm sponge and roll it up with clean baking paper inside. Cool for 25 to 30 min. Fill with 300 g ganache; reserve 100 g for attaching the decorations. Roll up again without paper inside, seam underneath. Refrigerate for 45 to 60 min.

04 / Create the bark

Pour the 100 g gently simmering cream over the 150 g milk chocolate in three additions. Thicken for about 30 min. Coat the cold log, leave the spirals visible and draw bark lines with a fork.

05 / Make the graffiti plaque

Melt the 80 g white chocolate. Using some of the 50 g set aside for the base, make a 12 × 5 cm plaque, 2 to 3 mm thick, on baking paper. Leave flat to set for 15 to 20 min.

06 / Add the NOËL lettering

Colour the remaining 30 g: about 20 g pink and 5 g in each other colour. Use only the specified fat-soluble food colours. Write NOËL and add small strokes; outline them with the 20 g melted dark chocolate.

07 / Attach and serve

Let the design set. Attach the plaque with three dots of reserved ganache and refrigerate for 20 to 30 min. Remove the plaque 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 ↗