

# RECIPE CARD

Saturday, December 5<sup>th</sup> 2020 @ 11am

## INGREDIENTS

**Sponge:** 3 Eggs  
75g Caster sugar  
1 tsp Orange extract  
70g Plain flour  
20g Cocoa powder  
1 tbs Caster sugar  
1 tbs Cocoa powder

**Filling:**  
4 Eggs large, room temperature  
120g Caster sugar  
250g Butter  
    unsalted, room temperature  
1 tsp orange extract  
Zest of 1 orange

**Ganache:** 250g Chocolate  
    dark, chopped  
250ml Double Cream  
1 tsp Orange extract

## METHOD

**Sponge:** Preheat Oven to 180°C fan or 190°C. Grease 26cm x 36cm lipped baking tray and line with greaseproof paper. Whisk 3 eggs, sugar and extract until doubled in size. Sift flour and cocoa over mixture. Fold the dry ingredients into wet with metal spoon. Go slowly. Once combined pour into tray. Bake for 10 mins until firm.

Dust with sugar and cocoa mixture, flip then peel off the paper. Score 2cm from the short side. Roll the sponge with the paper inside. Leave to cool completely - training the sponge to this shape.

**Ganache:** Heat cream and chocolate, as the chocolate begins to melt turn off the heat and leave. Mix. When glossy add the extract. Leave to cool.

**Swiss Meringue Buttercream Filling:** Mix egg whites and sugar. Bain Marie. Whisk until smooth. Remove from heat. Whisk egg and sugar until thick and glossy. Completely cool. Slowly add butter whilst whisking. The butter and meringue should emulsify. Add the zest, extract and colouring.

**Assembly:** Unroll sponge. Spread filling over the sponge and roll back up. Spread the ganache all over the top and decorate.

## PREPARATIONS

Add orange food colouring to the filling for deeper colours. Decorations Icing sugar for dusting and a Holly Sprig

Episode

4

The Christmas Series

## YULE LOG



**KAREN WRIGHT**  
GREAT BRITISH BAKE OFF



**MARNI XUTO**  
HOST

