

Recipe: Yule Log

This is a chestnut-flavour Yule log and a more traditional recipe, but nowadays you will find that there are many variations of this Christmas log in the shops in France. They come in many colours and flavours so if you prefer a different flavour you can of course change some of the ingredients and have your own choice such as chocolate flavour or coffee, whichever you prefer!



Ingredients

(Serves 6-8)

- 4oz icing sugar
- 3 eggs plus 1 egg yolk
- 2½oz (65g) flour
- 2lb (900g) unsweetened chestnut purée
- 11oz (300g) softened butter
- 4oz (100g) castor sugar
- 2 tablespoons rum

Method

Preheat your oven to 180°C/350°F/Gas 4

- Prepare a 14"x 10" (35 x 25cm) Swiss roll tin by lightly greasing it with butter and lining it with greaseproof paper.
- Sift the icing sugar into a large mixing bowl.
- Add the eggs and whisk until they are light and creamy and fluffy. Add the rum as you whisk them.
- Fold the flour in very gently until well mixed.
- Pour the mixture into your prepared tin.
- Place in the preheated oven for 10-12 minutes.
- While it is baking, cut a piece of baking paper or greaseproof paper just a little larger than the tin.
- When your Yule log is baked, turn it out on to the prepared baking paper. Don't worry if the edges are a little crisp (it happens sometimes!), simply trim the edges.

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- Using the baking paper, take hold of the ends and roll your Yule log into a roll with the paper inside it.
- Allow to go cold.

Prepare your Chestnut Cream Filling/Topping

- Beat the chestnut purée and the butter, then gradually beat in the sugar and the rum.
- Unwind the log and remove the paper.
- Spread about a third of the filling on the sponge and roll it up into the log again.

Decorating your Yule Log

- To decorate your Yule log, cut off the ends on a slant to give it a more authentic yule log effect.
- Cover with the remainder of the chestnut cream by either piping it with a star tube close to one another on the top and sides to imitate the bark or simply cover and mark with a fork.

To complete your Christmas Yule Log recipe, you can scatter some finely chopped pistachios nuts on it to look like moss, or pine cones, etc., and dredge some icing sugar to imitate snow. You can of course use any decorations you wish and a chocolate or coffee butter cream would also be delicious instead of the chestnut cream – in fact why not make both!

Your Christmas Yule log recipe can be transformed into the most beautiful cake with the addition of a small Father Christmas placed on it and some imitation fir leaves. A piece of marzipan with some piped icing such as 'Merry Christmas' or 'Joyeux Noel' also looks amazing.

Note:

If you cannot get chestnut purée or would prefer a coffee or chocolate filling, here is a quick recipe for it:

- 12oz icing sugar
- 6oz butter, softened
- 1 -2 tbsps good quality coffee/cocoa dissolved in 1 tbsp warm water and allowed to cool.

Then

- Simply sift the icing sugar and place in a large bowl with the softened butter.
- Cream them together, adding the flavouring slowly until you get the desired consistency. You may prefer more coffee or chocolate cocoa to your liking.
- Decorate your Yule log as above using your flavoured cream.