



BÛCHE DE NOËL – CHOCOLATE YULE LOG

SHOPPING FOR YOUR CLASS

We use Callebaut Bittersweet Chocolate 70%, 70-30-38 and Cacao Barry Extra Brute Cocoa Powder. If you don't have these, you can substitute another high-quality dark chocolate and Dutch process cocoa powder.

MISE EN PLACE

- Have all of your ingredients pre measured.
- Have all butter and eggs all at room temperature.
- We will make all the components during the class, except the meringue mushrooms. We will make the meringue mushrooms and show all the steps, but you will need to either finish them later, or make them on another day (since this is an evening class this may be preferable) as they take several hours to bake and cool.

BÛCHE DE NOËL (CHOCOLATE YULE LOG) *(makes 1 cake to serve 10-12 people)*

Recipe by LARRY HARRIS

		Weight
Cake		
Unsalted Butter	5 T	71 g
Bittersweet Chocolate Callets (70%)	1/2 C	80 g
Vanilla Extract	4 t	20 g
Large Eggs	5	250 g
	3/4 C plus 2	
Sugar	T	170 g
Espresso Powder (optional)	2 t	3 g
Baking Powder	3/4 t	3.5 g
Baking Soda	1/2 t	3 g
Kosher Salt (Diamond Crystal)	1/2 t	2 g

Cinnamon	1 t	1.5 g
	3/4 C plus 2	
Unbleached All Purpose Flour, sifted	T	113 g

Chocolate Swiss Meringue

Buttercream

Large Egg Whites	6	170 g
Brown Sugar	1 ½ C	300 g
Kosher Salt (Diamond Crystal)	1 t	4 g
Cream of Tartar	1/4 t	
Softened Unsalted Butter	5 Sticks	558 g
Vanilla Extract	4 t	20 g
Bittersweet Chocolate Callets (70%)	2 C	320 g

Meringue Mushrooms (optional)

Large Egg Whites	6	170 g
Sugar	1 1/2 C	250 g
Kosher Salt (Diamond Crystal)	1/2 t	2 g
Cream of Tartar	1/4 t	
Vanilla Extract	4 t	20 g
Cocoa Powder	1/4 C	
Bittersweet Chocolate Callets (70%)	1C	160 g

If you don't have chocolate callets, chop the chocolate into 1/4" chunks.

Cake

- Preheat oven to 350° F, with the rack just below centre.
- Line a half sheet pan with parchment paper on bottom, spray with spray oil (or grease with shortening)
- Melt the butter in a small saucepan, over medium heat until hot.
- Remove pan from heat and add in the chocolate, whisk until smooth then add in the vanilla, whisk to combine. Set aside. If it cools off too much (no longer pourable) heat up to about 110° F.
- Combine the eggs and sugar in the bowl of a stand mixer, and mix on medium low (3-4 on KitchenAid) for 1 minute with the whisk attachment.
- Add the instant espresso, baking powder, salt, and baking soda to the egg mixture, and continue to mix for another 2 minutes on medium low with the whisk. Increase the speed to medium (4-5 on KitchenAid) and whip for an additional 5 minutes until it lightens, and it falls from the whisk in thin ribbons. Increase the speed a final time to high and whip for another 5-8 minutes until double in volume. The mixture will mound up a bit when you let it drop back in, but then disappear.
- Reduce speed to medium and add the water and warm chocolate mixture.
- Lower the speed to low, and add the flour (sifted first).

- Using a spatula, make sure that everything is mixed in by scraping along the sides and bottom of the bowl.
- Pour the batter into the prepared pan, and level off with an offset spatula.
- Bake for about 11-14 minutes, until it is firm to the touch – it should just spring back when touched. You don't want to overbake or it will crack when rolled.
- Remove from oven, and cover with foil, crimping around the sides. Allow the cake to cool to room temperature (about 21° C / 70° F).

Chocolate Swiss Meringue Buttercream

- Set up a bain marie that will fit a stand mixer bowl.
- Combine egg whites, sugar, salt and cream of tartar in the stand mixer bowl. Set over the bain marie, and mix with a spatula until the egg whites are 180° F, approximately 10 minutes.
- Remove the egg white mixture from the bain marie and place on the stand mixer. With the whisk attachment, whip on high speed for 10 minutes, until the meringue is glossy and stiff, 90° F.
- While the meringue is being made, melt the chocolate, but don't let it warm up too much.
- Add the butter 1-2 tablespoons at a time. The buttercream will begin to thicken, and cool down to about 72° F.
- Lower the mixer speed, and add the vanilla extract, then the melted warm chocolate into the stand mixer bowl at once, then whip on medium-high speed until fully incorporated, scraping the bowl with the spatula to make sure the chocolate is fully incorporated.
- If the buttercream gets warmer than 76° F it will be too soft to use (this can happen when adding the chocolate, so make sure it is melted but not too warm). You can place it in the refrigerator for 15-20 minutes to cool, then re-whip on your stand mixer. If the buttercream gets too cool (below about 70° F, it will be too stiff to spread onto the cake. You can gently warm the buttercream by setting over a bain marie for a few seconds just until you see the edges melting slightly, then re-whip on your stand mixer.
- Set aside.

Assembly

- Run a table knife around the edges of the cooled cake - you can leave the cake in the pan or ease it onto the counter. Arrange the cake so the wide sides are top and bottom. Spread about 2 cups of the buttercream over the cake, leaving about ½" along the top wide edge.
- Starting at the bottom, gently lift the edge of the cake with the parchment, folding it inward and turning it over itself. Continue rolling, using the parchment to lift and maneuver the cake, and peel it away as you go.
- Slice off a 4" piece at an angle to use as a branch on the yule log.
- Place the cake on a serving platter, and place the "branch" along the side.

- Begin icing the cake - you can use a pallet knife or a piping bag with a larger star tip (this will look like the bark). Keep the ends of the roll naked so it looks like the rings of a tree. You can use the tines of a fork to texturize the icing to look more like bark also.
- Additionally, you can use some sprinkled cocoa or matcha powder to give an additional effect.
- Optionally, you can garish with meringue mushrooms.
- Serve immediately or keep wrapped and refrigerated for 3 days.

Meringue Mushrooms (Optional)

- Preheat oven to 225° F, placing 2 racks just below and just above centre.
- Line 2 half-sheet pans with parchment paper.
- Fit two pastry bags, 16-18", with a 1/2" and a 1/4" round tip. The different sizes are used to create different sizes of mushrooms.
- Set up a bain marie that will fit a stand mixer bowl.
- Combine egg whites, sugar, salt and cream of tartar in stand mixer bowl. Set over the bain marie, mix with a spatula until the egg whites reach 175° F, approximately 10 minutes.
- Remove the egg white mixture from the bain marie and place on your stand mixer. With the whisk attachment, whip on high speed until glossy, stiff and thick, about 5-8 minutes.
- Reduce the speed to low and add the vanilla extract. Adjust with salt and vanilla to taste.
- Using a spatula, place the meringue into the two piping bags. Have a small dish of water ready.
- First, pipe the mushroom caps by holding the piping bag perpendicular to the parchment lined half sheet pan, with the tip about 1/2" above the surface. You can create different shapes by not moving the bag for a flatter mushroom cap, like a shiitake, or by lifting the bag slowly for a rounder cremini style. Use the different tips to create different sizes, and fill the tray keeping about 3/4" between each cap.
- Smooth out the tops by dipping a finger into the water and gently removing any peaks.
- Next pipe the mushroom stems by holding the piping bag perpendicular to the parchment lined half sheet pan, with the tip a bit above the surface. Gently squeeze the piping bag, and slowly lift up to create the stem. When the desired height is reached stop squeezing and lift the bag away. Create a variety of different sized stems, some may tip, that is OK they will look more natural.
- Smooth out the tops by dipping a finger into the water and gently remove any peaks.
- Place the piped meringue trays in the preheated oven. Bake until they are dry to the touch and they can easily be peeled off of the parchment paper. This will take about 2 ½ to 3 hours. Rotate and switch the shelves with the sheet pans halfway through baking. They will be a light beige colour.
- Turn off the oven and let the meringues cool to room temperature – about 3 hours depending on the oven.

- When the meringues are cool, you can lightly dust them with the cocoa powder, then use your fingers to lightly rub it onto the meringue mushrooms to give them a more realistic look.
- Use immediately or place in an airtight container. They will keep for a week at room temperature.
- To assemble the mushrooms, spread a small quantity of tempered chocolate (instructions follow) onto the bottom of a mushroom cap, also dip the tip of a stem in the tempered chocolate and put the two pieces together, twisting the stem slightly into the cap. Place upside down on parchment lined half sheet pan. Repeat.
- When the chocolate has hardened you can use immediately or place in an airtight container.

Tempering Chocolate

- Get a bain marie ready for tempering chocolate. You will need a pan with about 1" of water and a metal bowl that can sit over top of the water without touching the water. Slowly heat water to a simmer.
- Measure 2/3 chocolate out into bowl for bain marie and the remainder (the seed chocolate) in another bowl, set aside.
- Temper chocolate as follows:
 - Place the bowl with 2/3 of the chocolate over the pot with hot water, and then remove from the heat and let sit for about 45 minutes, stirring occasionally until fully melted. Alternatively you can keep it over the heat, stirring until fully melted – about 6-8 minutes and about 115° F. Do not let it get hotter. Remove from heat when completely melted.
 - Add half of the seed chocolate to the melted chocolate, stirring until fully melted – about 3 minutes.
 - Add the remaining seed chocolate, continuing to stir until melted. The chocolate should be around 84° F (milk chocolate 81° F)
 - Place the bowl back on the bain marie for a few seconds, continue to stir and bring the temperature up to 90° F (milk chocolate 86° F). You will want to keep the chocolate around this temperature.
 - Test for temper by smearing some onto a piece of wax or parchment paper and place in refrigerator for 2 minutes. The chocolate is tempered if it is firmly set and glossy. If it's streaky stir the chocolate more.
 - If the chocolate exceeds 90° F, it will lose its temper, you will need to add more seed chocolate, and then bring back up to 90° F.
 - You will have to keep the chocolate in temper by briefly placing it over the hot water and stirring.

EQUIPMENT

Digital weighing scale

Digital thermometer

Stand mixer with whisk attachment

Saucepans

Several half sheet pans

Parchment paper

Bowl(s)

Pan and bowl to use as a bain marie

Heat resistant Spatula(s)

3 Piping bags, large star tip, 1/2" round tip and 1/4" round tip