



## BLACK FOREST YULE LOG

### INGREDIENTS

#### Group : Chocolate Sponge

Ingredient	KG
<a href="#">Chocolate Sponge Mix Complete</a>	0.660
Water	0.370
Glucose	0.015
<b>Total Weight:</b>	<b>1.045</b>

#### Group : Dark Cherry Cream Filling

Ingredient	KG
<a href="#">Instant Cream</a>	0.175
Water	0.075
<a href="#">Fruit Filling - Dark Cherry 70%</a>	0.350
<b>Total Weight:</b>	<b>0.600</b>

#### Group : Assembly/Decoration

Ingredient	KG
<a href="#">Rich Chocolate Fudgice</a>	1.260
Butter	0.315
<b>Total Weight:</b>	<b>1.575</b>

Yield: 2 Yule Logs



### DISPLAY CONDITIONS

Chilled



### CATEGORY

Bakery



### OCCASION

Christmas



### FINISHED PRODUCT

Cake, Sponge, Swiss Roll

## METHOD

### Chocolate sponge

1. Mix all chocolate sponge ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 5 minutes on fast speed.
5. Scale at 1000g onto a lined 18 x 30" tray.
6. Bake at 230°C for approx. 6 minutes.
7. Once cooled, trim off the edges and cut in half.

### Dark Cherry Cream Filling

1. Add the water to a bowl fitted with a whisk.
2. Over low speed, add the [Instant Cream](#).
3. Scrape down using the whisk.
4. Whip on high speed for 4 minutes.
5. Add the [Dark Cherry Filling 70%](#) and fold in with a spoon.

### Assembly/Decoration

1. Spread the dark cherry cream filling onto the sponge.
2. Roll up and leave to chill.
3. Now add the [Rich Chocolate Fudgice](#) and butter to a mixing bowl, fitted with a beater.
4. Mix for 1 minute on low speed.
5. Scrape down.
6. Mix for 5 minutes on fast speed.
7. Pipe over the rolled sponge with a star tube nozzle.
8. Chill and cut to serve.