



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Cake

SALTED MILLIONAIRE'S CARAMEL YULE LOG

INGREDIENTS

Group Chocolate Sponge

Ingredient	KG
Chocolate Sponge Mix Complete	0.660
Water	0.370
Glucose	0.015
Total Weight:	1.045

Group Filling

Ingredient	KG
Salted Millionaires Caramel	0.280
Butter	0.070
Total Weight:	0.350

Group Decoration

Ingredient	KG
Rich Chocolate Fudgice	0.500
Sweetsnow	0.050
Total Weight:	0.550

METHOD

Chocolate sponge

1. In a bowl fitted with a whisk, add the sponge ingredients.
2. Whisk for 1 minute on low speed.
3. Scrape down.
4. Whisk 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.

Filling

1. In a bowl fitted with a beater blend the butter and **Salted Millionaires Caramel** together.

Decoration

1. Spread the buttercream filling onto the sponge.
2. Roll up and leave to one side.
3. In a bowl soften the **Chocolate Fudgice** gently.
4. Cut the rolled sponge in half place on a rectangular cake board.
5. Pipe 250g of Chocolate Fudgice over the rolled sponge with a star tube nozzle.
6. Dust with Sweetsnow to finish.