

What to prepare?

5. Christmas Log 2023

Christmas Log

8 - 10 servings

Ingredients:

Filling & coating:

4 cups of heavy cream

2 cups of chocolate chips *

½ cup of granulated sugar

¼ cup of cocoa powder

Log cake:

6 eggs

½ cup of granulated sugar

1 TBSP of vanilla extract

½ cup of all-purpose flour

¼ cup of cocoa powder

Final dusting:

1 TBSP of cocoa powder – adjust if needed

* I prefer bittersweet or dark chocolate chocolate chips. Milk chocolate chips would work, too.

Additional Preparation steps:

Please prepare at least 5 hours before class or preferably day before:

1. **Filling and coating – part 1:**

1.1. Place into a medium glass mixing bowl:

4 cups of heavy cream

Preheat in a microwave to bring to a warm temperature (about 120 - 130°F).

1.2. Remove from the microwave and add:

2 cups of chocolate chips
½ cup of granulated sugar

Stir with a whisk until the chocolate and sugar fully dissolve (about 1 - 2 minutes).

1.3. Let cool with occasional stirring with a whisk until you reach room temperature.

1.4. Let cool in the refrigerator until the fridge temperature is reached (about 4 hours or preferably overnight).

Important:

Make sure that your mixture reaches full fridge temperature before further processing (about 37 – 42°F). Failure of this may result in a liquid cream.

Tip:

You can speed up cooling to reach fridge temperature by placing in the freezer. In this case, monitor it closely to prevent future accidental freezing. It is also good to stir it occasionally to provide more even cooling.

Coffee Bean Pralines

About 20 pralines

Ingredients:

Praline dough:

3.5 OZ of ladyfingers
½ cup of confectioners' sugar
3 TBSP of cocoa powder
1 TSP of ground cinnamon
2 TBSP of strong coffee
1 TBSP of rum extract*
5 TBSP of butter – room temperature – adjust if needed

*I use this one: <https://tinyurl.com/yeu2jfub>

Tools:

Measuring Spoons & Measuring Cups

Kitchen Food Processor

Medium Mixing Bowls (about 3 - 4 QT)

Silicone Spatula

0.75 FL OZ disher or Kitchen Scale or set of spoons

Knife

Additional Preparation steps:

No additional preparation steps are needed.

Please let me know if you have any questions: tom@cookinghub.com