

Recipes:

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.

Tools:

Measuring Spoons & Measuring Cups

Medium glass mixing bowl

Kitchen Mixer with Whisk Attachment or Hand Mixer

Small Mixing Bowl (about 1 QT)

Silicone Spatula

Large Mixing Bowl (about 8 QT or more)

Sieve

Medium Size Baking Sheet with Parchment Paper

Offset Spatula or silicone spatula

Extra Baking Sheet and Parchment Paper

Cooling Rack

Decorating and Icing Comb or fork and

Toothpicks

Small Sieve

Directions:

Already prepared:

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.

Start here:

2. Log cake:

2.1. **Set oven to 320°F and grease and flour parchment paper on the baking sheet.**

2.2. Separate **6** eggs - place egg whites into a kitchen mixer bowl and the egg yolk into a small bowl (for later steps).

2.3. **Whip egg whites:**

2.3.1. Attach the mixing bowl with **6** egg whites and whisk attachment to your kitchen mixer.

2.3.2. Whisk on slow to medium speed to get more air into the egg whites (about 2 - 3 minutes).

2.3.3. Then increase the speed to high and whisk until done -- firm peaks are formed.

Important:

Do not over whip.

2.3.4. Place whipped egg whites into a large mixing bowl for later steps.

Note:

A kitchen mixer bowl will be used in the next step. There is no need to clean for the next step – the residue of the egg whites will not have an impact.

2.4. **Batter:**

2.4.1. Place into a kitchen mixer with a whisk attachment:

6 egg yolks – from step 2.2.

½ cup of granulated sugar

Whisk on high speed until creamed – it will turn from bright yellow to pale yellow, and the consistency will be creamy, but still a little bit liquidy (about 2 - 3 minutes).

2.4.2. Add:

1 TBSP of vanilla extract

Whisk on high speed until fully incorporated, and you reach a creamy texture (about 2 minutes).

2.4.3. Then, using a silicone spatula, gently fold it into the whipped egg whites until it's fully incorporated.

2.4.4. Using a sieve, sift in:

½ cup of all-purpose flour

Gently fold in using a silicone spatula.

- 2.4.5. Add:
¼ cup of cocoa powder

Gently fold in using a silicone spatula.

- 2.4.6. Evenly distribute the batter with a spatula on a baking sheet with the greased and floured parchment paper on it while making sure that the batter is not going over the parchment paper and not touching the edges of the baking sheet.

2.5. **Bake & cool:**

- 2.5.1. Bake in a preheated oven until done (about 14 – 16 minutes).

Important:

You should have an easy time making sure that the log is fully baked. If you are not certain, slightly extend the baking time. Time may have to be extended if more items are baking at the same oven. Since the cake is very thin, a toothpick test will not make much sense.

- 2.5.2. Let totally cool on the baking sheet (or optionally on a cooling rack).

3. **Filling and coating – part 2:**

- 3.1. Pour the cooled mixture from step 1 into a kitchen mixer and add:

¼ cup of cocoa powder

Whisk on a slow speed until the cocoa powder is partially combined.

- 3.2. Then whisk on high speed until you reach a perfect creamy consistency – (stiff peaks form -- about 1 - 3 minutes).

4. **Assemble & decorate:**

- 4.1. When the cake has totally cooled, place another parchment paper (not greased or floured) and a baking sheet on top of the cake.
- 4.2. Then, carefully flip the cake upside-down and then peel the bottom parchment paper off of the bottom (the one used during baking).

- 4.3. Then carefully flip the cake back over.
- 4.4. Evenly cover with about 2/3 of the filling. Use an offset spatula or silicone spatula.

Important:

Leave about ½" – 1" space on one of the shorter ends (this will be the top part of the roll-up cake after rolling is complete).

- 4.5. Roll the roulade lengthwise: the cake will be taller but shorter.
 - 4.6. Place on a baking sheet or platter.
 - 4.7. Coat evenly with the remaining cream and smooth it out with an offset spatula.
 - 4.8. Using the decoration and icing comb (or fork and toothpick), create a texture that reflects the look of a wooden log – simply pull from one side to another, including the front and back sides.
 - 4.9. Evenly dust with about **1 TBSP** of cocoa powder using a small sieve.
5. **Resting & serving.**
- 5.1. Let rest in the refrigerator for at least 1 hour or preferably overnight for the best result.
 - 5.2. Serve sliced.
 - 5.3. Store in the refrigerator.

Tip:

If parts of the ingredients stick to the side of the kitchen mixer during processing, stop the mixer, and use a spatula to mix it back in. Then, continue processing.

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

Directions:

1. **Praline Dough:**

1.1. Place into a kitchen processor:

3.5 OZ of ladyfingers

A process on high speed until a fine texture is reached.

1.2. Add:

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

A process on medium speed until thoroughly combined and a dough-like texture is reached.

Important:

If you believe that your praline dough is too thick, you can consider adding a little more butter.

2. Form Pralines:

- 2.1. Using a 0.75 FL OZ disher scoop level portions, place on the cutting board and cut in half or with your hands and a scale, separate into about **0.5 OZ** of praline dough pieces.
- 2.2. Using your hands, roll into nice round balls.
- 2.3. Then again, using your hands, roll into the shape of an American football (prolate spheroid).
- 2.4. Place on a cutting board and gently cut the top lengthwise, and try to open the tips to create the effect of a coffee bean.

3. Resting & Storing:

- 3.1. When all pralines are done, place them into a fridge and let them rest, and settle for at least one hour before serving.
- 3.2. Store in a refrigerator.

Disclaimer:

All steps in this recipe are just suggestions, and the author and/or publisher of this recipe is not responsible for the following:

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