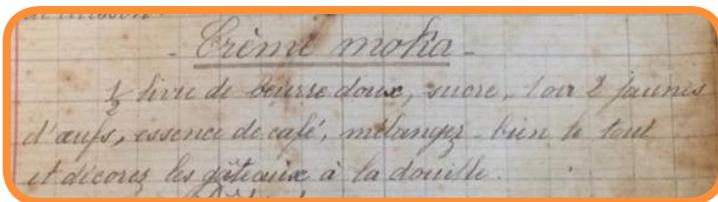


Yule Log (Bûche de Noël)



This is the Yule log recipe which my grandmother used to make every year with coffee buttercream. The whole family loves it! Mamie used to decorate her log



with Christmas decorations which pleased kids and adults alike. When my daughter turned one, I wanted to bake her a cake which she could eat, with less sugar than a traditional birthday cake (photo, left). I therefore baked the cake with less sugar and prepared a different cream using ricotta, mascarpone and agave syrup - although I then found out that agave nectar isn't much healthier an option than refined sugar.

Shopping list (6 servings)

For the cake:

2 eggs

50 g sugar

25 g flour

25 g corn starch

1 tsp vanilla sugar

For the moka buttercream (for 1 log):

250 g unsalted butter

sugar

1 or 2 egg yolks

coffee extract

For Marie's buttercream (for 1 cake):

200 g ricotta

200 g mascarpone

100 g unsalted butter

agave nectar

cinnamon

Method

Savoie cake:

Mix the egg yolks and the sugar until creamy, then add flour and corn starch. Add the stiff egg whites.

Pour the batter onto a baking tray and pop in a medium warm oven (180°C) for about 20 minutes.

As soon as you take the cake out of the oven, roll it while it's warm and leave to cool. That way, the biscuit won't break when you roll it.

Moka buttercream

Mix the softened butter with the remaining ingredients. Once you've made the cream, decorate the Yule log with a piping bag.

Marie's buttercream

Mix the ricotta and the mascarpone, add some agave nectar according to taste and season with cinnamon. Add softened butter to the mix and decorate the cake.



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One in a series of recipes contributed by our volunteers

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