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.

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.

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

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