

Baking Yule Log with Brid



New Directions: Health & Wellbeing, Personal & social development



Name:



Date:

1. Separate the yolk of three eggs.



2. Add sugar to the egg yolk and whisk it up.



3. Whisk up the egg whites with a clean dry whisk.



4. Sieve the flour and coco powder together.



5. Add the egg yolk and sugar to the flour and coco powder.



5. Add some of the egg whites slowly and fold it in.



6. Add the mix to a tray and spread it out.



7. Put into the oven at to 200C/180C fan/gas 6 for 10 minutes.



8. fold it up using the parchment paper and let it cool.



9. In a pan put butter, cream and sugar and melt together.



10. Sieve the icing sugar.



11. Add the chocolate to the butter and mix.



12. Add the mix to the icing sugar and mix.



13. Mix cream for 5 minutes.



14. Add the filling and cream unto the cold sponge.



15. Re-roll the log and add icing to the outside.

