



Mini Buche de Noel (Chocolate log cakes with buttercream frosting)

Overview

Difficulty: Medium

Servings: 8-10

Preparation Time: 45 mins

Cooking Time: 90 mins

Ingredients

Chocolate Sponge Cake

15g Cocoa Powder
160g Egg Yolks
160g Sugar
165g Cake Flour
265g Egg Whites

Buttercream Frosting

100g Egg Whites
200g Sugar
300g Softened Butter
For Décor Almond bits
For Décor Chocolate Ganache

1. Methods for Chocolate Sponge Cake

Step 1

Pre-heat the oven to 190°C using the '4D Hot Air' mode.



Step 2

Using a Kitchen Machine with stirring whisk, whisk egg yolks and sugar until it turns pale and reaches the ribbon stage.



Step 3

Change attachment to the balloon whisk attachment, then in a separate mixing bowl, whisk the egg whites and sugar to form meringue (stiff peak is formed).

Tip: If using OptiMUM Kitchen Machine, use the "Egg White" function on the SensorControl Plus, with dial on M/A. The machine will stop whisking automatically once stiff peak is formed.





Step 4

Fold the meringue into the egg yolk mixture until well mixed and then add cocoa powder and cake flour. Mix well.



Step 5

Place the cake mixture into a piping bag and pipe the mixture into your desired log cake mould.



Step 6

Bake in the oven for about 12 minutes or when the toothpick comes out clean after poking into the cake.



Step 7

Remove the chocolate log cakes from mould, and set aside to cool completely.



2. Methods for Buttercream Frosting

Step 8

Over a Bain Marie (water bath), temper the egg whites with sugar. Ensure that sugar dissolves completely.



Step 9

Using the kitchen machine with a clean balloon whisk and mixing bowl, whip the tempered egg whites until firm peak is formed.

Tip: You can also use the “Egg White” function on the SensorControl Plus, with dial on M/A for this step, if you are using OptiMUM Kitchen Machine.



Step 10

Continue whisking at speed '6', and gradually add in softened butter. Whisk until buttercream is formed.



Step 11

Spread the buttercream onto the sponge cakes and create tree bark effect using palette knife.



Step 12

Create tree rings on both ends using chocolate ganache.



Step 13

Enliven the cakes with almond bits along the sides, and some Christmas decorations!

