



Choc-caramel Yule Log

Recipe by Zola Nene

Serves: 8-10

Cooking: 1hr

Difficulty: Medium

Ingredients :

For the sponge:

- 3 eggs
- 115g Selati Castor Snow
- 60g self-raising flour
- 30g cocoa powder

For the filling:

- ½ tin caramel treat
- 100ml cream, whipped

For the ganache:

- 150ml fresh cream
- 100g dark chocolate, chopped
- 100g milk chocolate, chopped

Methods :

- Grease a Swiss roll tray and line with baking paper.
- Pre heat the oven to 200°C.
- Beat the eggs and castor sugar until ribbon stage (light and fluffy)
- Sift together the self-raising flour and cocoa powder, then fold into the egg mixture with a spatula.
- Spread evenly onto the baking tray, then bake for 10-12 minutes – be careful not to overbake the sponge as it will cause it to crack when rolled.
- Sprinkle a large sheet of baking powder with castor sugar then turn the baked sponge out onto the baking paper.

- Roll the cake up from the short side, rolling the paper inside the cake, then leave to cool completely.
- Heat the cream, then pour onto the chocolate to melt, leave to cool slightly so it thickens.
- Unroll the sponge, then spread generously with the caramel filling, before rolling up again into a log.
- Cover the roll with ganache