



SKYE BLUE

Kitchens

CHOCOLATE YULETIDE LOG

What you need: Swiss Roll

5 eggs, size 7 (room temp)
3 level TBS caster sugar
65g Baking Bag mix
3 level TBS cacao powder
2 TBS warm water

What you need: Filling

1 cup dates, finely chopped
250mls water
40g butter (note 1)
1 TBS orange zest, finely chopped
3 level TBS cacao powder
2-3 TBS maple syrup
2 tsp vanilla paste
1 TBS brandy or orange juice
1 cup pecans or walnuts, finely chopped

What you need: Icing

80g butter (note 1)
2 level TBS cacao powder
½ tsp coffee granules
170g icing sugar
2 TBS hot water



To Make:

First make the filling. In a saucepan combine the maple syrup, cacao and water. Mix well. Stir in the dates, butter, orange zest and vanilla paste. Bring to the boil, then stirring from time to time simmer over a medium heat until thick and smooth. Remove from the heat and cool for 2-3 minutes. Add the nuts and brandy, blend well. Set aside.

Next make the icing: In a small bowl mix the coffee and cacao with the hot water until smooth. Into a large bowl add the butter, icing sugar and cacao mix. With electric beaters whisk until smooth. Cover and keep in the fridge until required.

Make the Swiss Roll: Preheat oven to 200°C. Grease and line a 25cmx37cm swiss roll tin. Allow paper to extend a little at each end. Don't line the sides of the tin.

Sieve the baking bag mix and cacao powder onto a sheet of greaseproof paper. Set aside in a warm place. In a large bowl whisk the eggs and sugar with electric beaters until thick and foamy. This will take up to 10 minutes. Gradually fold in the flour mix and blend through with a large metal spoon. Add the hot water and gently mix through. Pour into tin and spread level. Bake in centre of the oven for 8-10 minutes until springy to touch. Lay a warm damp tea-towel on a large board, place a sheet of greaseproof paper on top and sprinkle lightly with caster sugar. Turn out onto the paper. Peel off the paper. At the shortest edge gently cut two thirds through, roll up with paper inside. Hold in position for a few seconds then leave on a wire rack to cool, join side underneath.

To Assemble: Unroll the sponge. Spread the filling evenly over the sponge and roll up again. Place on a serving plate. Ice the sponge with the chocolate icing, using a palate knife to create a log effect.

Decorate with some strawberries or cherries or Christmas decoration. Serves 8-10

Note: 1 For dairy free replace butter with Olivani. Raw cocoa powder is gluten and dairy free.

Tip: Can be made a day ahead. Keep loosely covered in the fridge. Alternatively you could fill with a good quality cherry jam and chopped fresh cherries, decorate with fresh cream and grated chocolate.