

Chocolate and Coffee Yule Log

Servings: 1 log

Served at the Plaza Inn in *Disneyland*® Park



Ingredients

COFFEE BUTTERCREAM

- 1 cup water
- 2 ¼ cups fine granulated sugar
- 9 ounces egg whites
- 3 ½ cups butter
- 1 tablespoon vanilla extract
- ½ cup coffee extract

BISCUIT ROULADE

- 10 eggs yolks : 10 each
- 10 whole eggs
- 2 ¼ cups granulated sugar
- 10 egg whites
- ¼ cup granulated sugar
- ¾ cup pastry flour or sifted all-purpose flour
- ¼ cup cocoa powder
- ¼ cup melted butter

CHOCOLATE GANACHE

- 20 ounces dark chocolate (58 % Cacao)
- 2 tablespoon butter
- 1 tablespoon honey
- 2 cups heavy cream

KAHLUA SIMPLE SYRUP

- 1 ¼ cups granulated Sugar
- 1 ¼ cups water
- ½ cup Kahlua liquor

Preparation

COFFEE BUTTERCREAM

1. Mix the water and sugar in a sauce pan and bring to a boil.
2. Keep edge of the saucepan clean by brushing with a pastry brush moistened with water.
3. Boil mixture until a candy thermometer registers 240°F ("soft ball" stage).
4. Mix the egg whites with an electric mixer to soft peaks, then gradually add the syrup to the egg whites and continue to mix until a meringue forms.
5. Add the butter and mix until smooth.
6. Add the coffee extract and vanilla extract and mix.

BISCUIT ROULADE

1. Preheat oven to 400°F.
2. In a electric mixer, whip the egg yolks , whole eggs and granulated sugar together until

- light & fluffy.
3. In a separate bowl, whip the egg whites and granulated sugar to a stiff peak.
4. Fold the egg yolk mixture and the egg white mixture together.
5. Add the flour, cocoa powder and melted butter and mix gently until combined.
6. Transfer the mixture to a jelly roll pan lined with parchment paper and spread in a consistent layer.
7. Bake in preheated oven until golden brown, approximately 10-15 minutes.

CHOCOLATE GANACHE

1. Place the chocolate, butter and honey in a steel mixing bowl and set aside.
2. In a sauce pan, bring the heavy cream to a boil , then pour over

the chocolate, mixing slowly from the center of the bowl until mixture is smooth and shiny.

KAHLUA SIMPLE SYRUP

1. Place all ingredients in a sauce pan and bring to a boil, whisking until sugar is dissolved.
2. Set aside until cool.

PROCEDURE FOR ASSEMBLING

YULE LOG

1. Soak biscuit roulade evenly with Kahlua Simple Syrup.
2. Spread roulade evenly with Coffee Buttercream.
3. Roll roulade from long side into a long cylinder.
4. Pour Chocolate Ganache evenly over roulade.
5. Decorate as desired.