

# CHRISTMAS CHOCOLATE ROULADE YULE LOG

*by Alison Crouch*

## Ingredients

- 200g plain chocolate
- 5 eggs
- 150g caster sugar
- 150ml double cream
- 150g fresh or frozen cranberries
- 1 orange, zest and juice
- 50g caster sugar
- 1 tbsp ruby port (optional)
- 100g dark Chocolate for decorating
- Icing sugar

## Method

1. Line a swiss roll tin with baking parchment.

Preheat the oven to 200C, 180C Fan, Gas Mark 6.

2. Put the chocolate into a double boiler and melt gently.

- 3. Separate the eggs. Beat the yolks with the caster sugar until pale. Whisk the egg whites in a separate bowl.**
- 4. Add the melted chocolate to the egg yolk mixture. Fold in the egg whites with a metal spoon. Bake for 10-12 minutes until firm to touch.**
- 5. Slide the cake on its parchment out of the tin onto a rack. Cover with a tea towel and leave to cool.**
- 6. Prepare the cranberries. Place the cranberries, orange zest and juice into a pan, add the sugar and slowly warm through until the sugar dissolves.**
- 7. Simmer on low heat for 10 -15 minutes or until the cranberries are soft. Stir in the port if using and leave to cool.**
- 8. Make chocolate shards by melting the decorating chocolate. Spread on greaseproof pan and put in the fridge.**



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9. Whip the cream. Once the cranberries are cool, spread the cream onto the roulade. Save a little cream for decorating. Spread on the cranberries. Save a little for decorating. Roll up.
10. Decorate with the remaining cream, cranberries and shards.
11. Sieve the icing sugar over the top. Line a swiss roll tin with baking parchment. Preheat the oven to 200C, 180C Fan, Gas Mark 6.

### **OUR THANKS TO ALISON CROUCH FOR THIS GUIDE.**

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