

Schmitz Cargobull wishes you a very merry Christmas and happy festive baking!

Christmas log with chocolate filling

Ingredients for the sponge cake dough

4 eggs
60 g corn starch
60 g flour
125 g fine sugar
2 tsp baking powder
1 pinch salt

Ingredients for the filling

200 ml cream
150 g chocolate



Sponge dough

Preheat the oven to 180° C.

Separate the eggs and beat the egg yolks with the fine sugar until the mixture is pale and fluffy (about 5 minutes with a mixer). Sift the flour and cornstarch over the batter. In another bowl, beat the egg whites with a pinch of salt and gently fold into the batter until homogeneous.

Line a baking tray with baking paper and spread the dough on it. Bake in the preheated oven for 10 to 15 minutes until the surface is golden brown.

Remove the pastry from the oven and place it on a clean, slightly damp tea towel sprinkled with sugar. Carefully remove the baking paper. Roll up the pastry with the tea towel and let rest for a few minutes.

Chocolate filling

Melt chocolate, whip cream to make whipped cream, then mix.

Spread the pastry with the chocolate filling and roll up. (Jam or buttercream can also be used if desired). Then cover the roll with chocolate filling and finish the hull. (buttercream can also be used if desired).

