



Name: Loup Cantareil

Recipe Title: Bûche au Nutella (Nutella Yule log)

Recipe Ingredients:

- 1 cup of sugar
- 1 ½ cup of flour
- 8 eggs
- 1 teaspoon of butter
- A pinch of salt
- Nutella 26 Oz jar
- Raspberries for décor
- Powdered sugar (optional)

Recipe Instructions:

1. Pre-heat oven 375/400F.
2. Separate the whites of yellows. Beat yolks together with sugar and salt for a total of 5 to 10 minutes or until the mixture becomes thick, fluffy, and triples in volume.
3. Add the sifted flour in the yolks and mix slowly with a wooden spoon. Beat egg whites until they're close to stiff.
4. Pour approximately 1/3 of the "stiff" egg whites into the Dough by mixing carefully. Then add the rest of the whites by delicately lifting the dough as you incorporate it.

5. Butter a baking sheet 9 (17 x 12-inch) and line with parchment paper or baking sheets. Spread the dough so that it has the same thickness everywhere. Cook 10 to 20 minutes in hot oven or until the top of the cake is golden.

Presentation of the bûche:

1. Lift and slowly place the tepid (warm) and almost cold cake on a clean appropriate cloth.
2. Using a spatula (or any other flat faced utensil), spread the Nutella on one of the faces of the cake.
3. Use the cloth to roll up the cake on himself with the Nutella facing the inside to create the bûche. Cut both extremities cleanly with a very cold knife (cross under cold water).
4. Put the cake on a dish or a plate.
5. With Nutella, create decorative pattern on top of cake as you let a little bit of Nutella drip from spoon on top of the cake. Cover it with a bit of powdered sugar and some raspberries for décor and voilà! You got yourself a nice, simple to make and oh so yummy Nutella Yule log. Bon appétit!