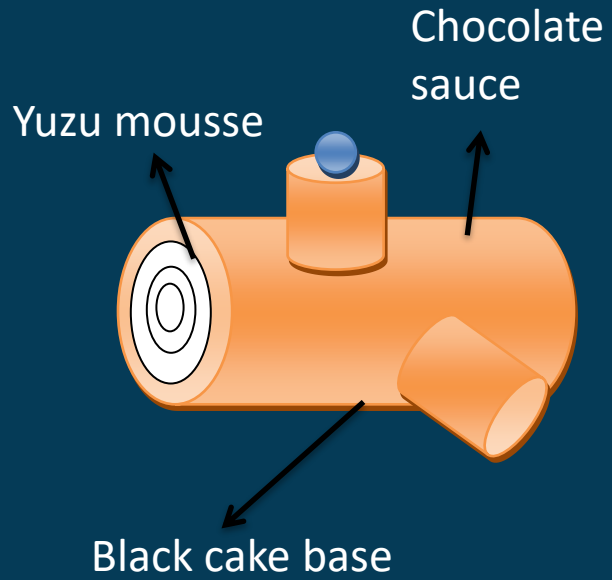


# Christmas Log Cake



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## Chocolate cake base ingredient:

Cream of tartar	6g	Almond powder	50g	Water	150g	Sugar	75g
Cocoa powder	50g	Baking powder	5g	Egg white	400g	Egg yolk	200g
Cake powder	180g	Sugar	250g	Corn flour	75g	Oil	120g

## Chocolate cake base process:

(1). Whip egg yolk with sugar, add water and oil and stir evenly. Add in all powders and flour to form a paste. (2). Beat egg white, then add into (1) and fold evenly. Bake 12 minutes with top heat 200 °C and bottom heat 190 °C .

## Yuzu Mousse ingredient:

SIB Non-Dairy 1030 Cream	500g	Egg	6 pcs	Sugar	260g
SIB Yuzu puree	300g	Gelatin leaf	30g	Butter	150g

## Yuzu Mousse process:

Soak gelatin leaf in cold water to soften. Whip egg with sugar to ribbon stage and add melted butter. Warm Yuzu puree and add softened gelatin, add into egg batter. Finally, fold in whipped SIB cream and standby for use.

## Chocolate Sauce ingredient:

SIB Non-Dairy 1030 Cream	600g	Butter	140g
Veliche 64% Dark chocolate	1 kg	Maltose	100g
Aldia Blueberry Filling	300g	Honey	80g

## Chocolate sauce process:

Warm up SIB cream , butter, honey and maltose. Add melted dark chocolate into the mixture, stir evenly and standby for use.

## Assembling:

Brush syrup on surface of cake base, then spread blueberry filling and Yuzu mousse on cake, roll it. Spread chocolate sauce on the surface, decorate it with candies, figurines and sugar powder.