Chocolate log



I used to make it every year for the children Christmas party at the New College, that was one of my favourite events to cater for, as the children were very happy and used to run around full of sugars!

For the cocoa sponge

100 g self-raising flour
50g cocoa powder
1 tsp cinnamon
6 eggs
100 g sugar
100 g milk

Sift the dry ingredients together, separate the yolks from the whites and whisk the yolks with half of the sugar until thick and pale the whites with the other half until stiff and glossy. Fold the dry ingredients gently into the egg yolk mixture then light it all up with the egg white mixture. Add the milk in the end to loosen slightly.
Pour the mixture in a tin and bake at 160 Celsius for 10/15 minutes until firm to the touch.

Cream Chantilly filling

250ml double cream
2tblsp icing sugar
5 tbsp of Baileys (I didn't use alcohol for the children one !!!)
6 Ferrero Rochers

Whip the cream with the Baileys and icing sugar until soft peaks, spread it on the cocoa sponge, scatter the roughly chopped Ferrero Rochers on top and roll it tightly.

Glazing ganache

100 g dark chocolate
150 ml double cream

Heat the cream until a gentle simmering then pour it on the chocolate, stir well and let it cool down. When it's slightly thicker but still nice and glossy pour it on the log and create the bark effect with a cheese knife.