

## Christmas Log

Voilà!  
by CCO



**Preparation Time:**

**1 hr**

**I recommend you watch the video for this recipe as it is quite involved.**

<p><b>Ingredients for 8 servings:</b></p> <p><b>Cake:</b> 4 eggs, separated ½ cup sugar 1/3 cup almond meal (= ground almond) ½ cup flour Pinch of salt</p> <p>1 sheet parchment paper</p>	<p><b>Ganache:</b> 5 oz. chocolate 10 oz. crème fraiche (or sour cream)</p> <p><b>Decoration:</b> Fresh mint Small red candy Powdered sugar Chocolate flakes Gold flakes (optional)</p>	<p>Mix the egg yolks with the sugar until light and fluffy. Sift the almond meal and the flour together into the egg-sugar mixture. Stir, but do not overmix. Add a pinch of salt to the egg whites and beat stiff. Fold into the mixture. Lay out the parchment paper on a baking sheet, and spread the batter evenly in a rectangular shape. Bake at 350 deg. F or until just golden.</p> <p>Prepare the ganache by melting the chocolate, preferably in a double boiler, and adding the crème fraiche. Mix until it doubles in volume (mixer okay).</p> <p>Lay a very damp dish towel and transfer the baked rectangle onto the towel. Roll it tight and quickly. Let it rest for 10 mns. Unroll and spread ½ of the ganache. Roll back again. Coat it with the rest of the ganache. Decorate using your own creativity.</p>
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