

BÛCHE DE NOËL (CHRISTMAS CHOCOLATE LOG) Suitable for home freezing

Sponge

4 large eggs
100g (4 ozs) caster sugar
25g (1 ozs) Cocoa Powder
75g (3 ozs) self-raising flour

Chocolate Ganache and Filling

275g (10 ozs) Bournville chocolate broken into small pieces
450 ml (¾ pint) double cream
2 tablespoons apricot jam
Icing sugar to dust

Preheat oven to 200°C, 180° fan or gas mark 6

Lightly grease and line a 33 cm x 23 cm (13 in x 9 in) swiss roll tin with non-stick baking parchment

- 1 Whisk the eggs and sugar together until thick, pale and creamy
- 2 Sift in the flour and cocoa powder
- 3 Using a metal spoon carefully fold the flour and cocoa into the egg mixture
- 4 Pour into the prepared tin and level off evenly paying attention to the corners
- 5 Bake in the centre of the oven for 12 - 14 minutes or until the cake is firm to the touch
- 6 Turn the cake out onto a sheet of baking parchment, larger than the swiss roll tin, **lightly dusted with icing sugar**, and **GENTLY AND CAREFULLY** peel away the lining paper.
- 7 Trim the edges of the cake and score a mark about 2.5cm (1 inch) in, along one of the long edges of the sponge
- 8 Using the parchment paper roll up from this side enclosing the paper and leave to cool
- 9 **Ganache:** Place the chocolate and 300 ml (½ pint) of the double cream into a bowl and stand over a pan of **Gently** simmering water ensuring that the bowl **DOES NOT** touch the water and stir until melted
- 10 Refrigerate the ganache as it needs to be very thick for coating the log
- 11 Whip the remaining 150 ml (¼ pint) double cream
- 12 Melt the apricot jam
- 13 **To Assemble:** Uncurl the cake and spread about a third of the chocolate ganache over the base. Top with the whipped cream and gently spread over the cake
- 14 Re-roll tightly and brush all over with the melted apricot jam.
- 15 Cover with the chocolate ganache, including the ends, and using a fork draw lines along so that it looks like bark
- 16 Dust with icing sugar and top with a sprig of holly

STUFFED TURKEY, CHICKEN OR DUCK BREAST ROLL **WITH SAGE, ONION AND LEMON STUFFING** Suitable for home freezing

750g (1½ lbs) Turkey, chicken or duck breasts - skinned

Stuffing

50g (2 ozs) melted butter
100g (4 ozs) white breadcrumbs
3 spring onions finely chopped
2 cloves garlic crushed
6 sage leaves chopped or 1 teaspoon dried sage
Grated rind of 1 lemon
200g (8ozs) Cream cheese
Salt and black pepper

10 -12 Slices of Parma Ham

A little honey to drizzle
String to tie and tin foil for wrapping

1. **Stuffing:** Mix **all** the stuffing ingredients together
2. To **Butterfly** the poultry: Place the chicken, turkey or duck breasts onto a board and using a sharp knife slice each of them **ALMOST** right through so that they can be opened up
3. Place between two sheets of parchment paper and using a rolling pin flatten each of them
4. Lay the slices of Parma Ham, slightly overlapping, onto another sheet of baking paper
5. Lay the poultry slices on top and spread the stuffing mixture evenly over them
6. Roll up from the short end for a thicker roll or from the long end if you prefer a thinner roll using the paper to help you
7. Tie up at intervals and **WEIGH** the prepared roll.
8. Place in an oven proof dish lined with foil
9. Drizzle over the honey and roast at 200°C, 180 fan, gas mark 6 allowing 20 mins per pound, plus an extra 10 mins

If using duck breasts might I suggest replacing the lemon rind with grated orange rind and adding about 50g (2 ozs) dried cranberries to the stuffing.