

Black Forest Yule Log

A delicious home-baker friendly Black Forest Yule Log, featuring a light gluten-free chocolate roll sponge, a smooth whipped vanilla white chocolate ganache, and a vibrant cherry compote.

1. Chocolate Roll Sponge

Yield: 1 Roll Sponge sheet (approx. 500g total batter)

Ingredients

Ingredient	Quantity
Cocoa powder	20 g
Boiling water	41 g
Cornflour	25 g
Gluten-free flour	102 g
Caster sugar	102 g
Gluten-free baking powder	9 g
Xanthan gum	1 g
Cold water	163 g
Vegetable oil	37 g

Instructions

- 1. Prepare cocoa paste:** In a small bowl, mix together the cocoa powder and boiling water until completely smooth. Set aside to cool slightly.

2. **Mix dry ingredients:** In a separate mixing bowl, whisk together the gluten-free flour, cornflour, caster sugar, gluten-free baking powder, and xanthan gum.
3. **Combine liquids:** Add the cold water and vegetable oil to the dry ingredients and whisk until smooth.
4. **Final batter:** Incorporate the cocoa paste into the batter and whisk thoroughly until uniform and smooth.
5. **Bake:** Pour into a baking mat/lined Swiss roll tray and level evenly. Bake at 180°C (350°F) for 8–10 minutes.
6. **Cool:** Remove from the oven and allow to cool completely before trimming into 20cm wide strips for rolling.

2. Vanilla Whipped Ganache

Yield: Approx. 500g batch (*Make 1 day in advance*)

Ingredients

Ingredient	Quantity
Cream 1 (UHT 35% heavy cream)	95 g
Vanilla paste	5 g
Liquid glucose	10 g
Trimoline (<i>inverted sugar or honey/light corn syrup substitute</i>)	10 g
White chocolate (<i>chopped or pistoles</i>)	131 g
Cream 2 (UHT 35% heavy cream, cold)	248 g

Instructions

1. **Infuse and heat:** In a saucepan, combine Cream 1, vanilla paste, liquid glucose, and trimoline. Bring just to a boil over medium heat.

2. **Melt and emulsify:** Pour the hot cream mixture over the white chocolate. Let sit for 1 minute to melt, then blend with an immersion/stick blender until completely smooth and emulsified.
3. **Add cold cream:** Pour in the cold Cream 2 and blend again until smooth and homogeneous.
4. **Chill overnight:** Pour into a shallow tray or bowl, cover with plastic wrap touching the surface (to prevent skin formation), and refrigerate overnight (at least 8–12 hours) to crystallize.
5. **Whip before assembly:** Right before rolling the yule log, whip the chilled ganache on medium speed until soft-to-medium peaks form. Be careful not to overwhip.

3. Cherry Compote

Yield: Approx. 250g batch

Ingredients

Ingredient	Quantity
Cherry purée	221 g
Caster sugar	22 g
Pectin NH	4 g
Lime juice	2 g

Instructions

1. **Heat purée:** In a small saucepan, heat the cherry purée to 40°C–45°C (104°F–113°F).
2. **Add sugar & pectin:** In a small bowl, whisk together the caster sugar and Pectin NH. Gradually whisk the sugar/pectin mixture into the warm cherry purée.
3. **Boil to set:** Bring to a boil while stirring constantly, and cook until it reaches 80°C (176°F).
4. **Finish:** Remove from heat and whisk in the lime juice.

5. **Cool:** Pour into a shallow dish, cover with cling film touching the surface, and chill completely in the refrigerator before using.

4. How to Build & Roll the Yule Log

Step-by-Step Assembly Instructions

1. **Prepare the Base:** Lay out a clean piece of parchment paper or a silicone rolling mat on your work surface. Unroll/place your baked and cooled chocolate sponge flat on the parchment paper.
2. **Apply the Whipped Ganache:** Spread most of the whipped vanilla ganache in an even, smooth layer across the surface of the sponge sheet, leaving a 1–2 cm border clear at the far long edge. Reserve a portion of the ganache if you plan to coat/decorate the outside of the log.
3. **Dot the Cherry Compote:** Give your chilled cherry compote a quick stir to loosen it slightly. Using a piping bag or spoon, dot small dollops of cherry compote generously and evenly across the layer of whipped ganache.
4. **Roll the Log:**
 - Starting from the long edge nearest to you, use the parchment paper underneath to lift and roll the edge of the sponge over tightly to begin the spiral.
 - Gently roll the sponge forward away from you, pulling back the parchment paper as you roll so it stays on the outside.
 - Keep even pressure across the length of the roll to create a tight, even log without squeezing out the filling.
5. **Chill and Set:** Wrap the rolled log tightly in parchment paper or cling film, twisting the ends to compact it, and refrigerate for at least 1–2 hours to set its shape.
6. **Finish and Decorate:** Once set, trim off both end pieces with a sharp knife to expose the neat cross-section spiral. Transfer to a serving platter, coat the exterior with remaining whipped ganache (or trim a piece at an angle to create a traditional branch attachment), and texture with a fork to mimic tree bark. Garnish as desired!