



SACHER YULE LOG



QimiQ BENEFITS

- Light, fluffy and moist consistency
- Quick and easy preparation
- Enhances the natural taste of added ingredients



45



medium

INGREDIENTS FOR 8 PORTIONS

SACHER ROLL CAKE

- 0.25 cup(s)** Cocoa powder
- 0.3 cup(s)** AP Flour
- 0.25** Kosher salt
- 8 OZ** QimiQ Classic, whisked smooth
- 6 piece(s)** Egg(s), whisked
- 0.25 cup(s)** Granulated sugar
- 4 tbsp** Butter, unsalted, melted
- 1** Dark chocolate 70 % cocoa, melted

APRICOT MOUSSE FILLING

- 6 OZ** QimiQ Whip Pastry Cream, whipped smooth
- 2 OZ** Rum
- 4 OZ** Apricot jam
- 4** Dark chocolate 70 % cocoa

CHOCOLATE GLAZE

- 8 OZ** QimiQ Classic, whisked smooth
- 12 OZ** Dark chocolate 70 % cocoa, melted
- 2** Powdered sugar

METHOD

1. Sacher Roll Cake

- 1) Combine in a bowl Cocoa Powder, AP Flour, Salt.
- 2) Combine the QimiQ Classic, Eggs, Sugar, Butter, Chocolate - Mix in the dry products.
- 3) Line a ½ sheet pan with parchment and liberally coat with pan release.
- 4) Bake at 425° for 10 minutes till springy to the touch.
- 5) Let the cake rest till it reaches room temperature.
- 6) Spread the filling to cover their cake the same depth as the cake - Roll the cake along its width.
- 7) Top the cake with Powdered Sugar.

2. Apricot Mousse Filling

- 1) Place the QimiQ Whip in a stand mixer - whisk till smooth.
- 2) Add the Rum, Apricot Jam & Chocolate - Mix till fully blended.

3. Chocolate Glaze

- 1) Combine the QimiQ Classic & Chocolate - Mix till smooth.