SACHER YULE LOG

🕐 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 pcs	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, 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.