

Mémé's Christmas Log

Ingredients

Pour la génoise

6 œufs
150 g de sucre
100 g de farine
Un moule rectangulaire plat type lèche frite de 50x60 cm environ
Du papier sulfurisé pour le moule.
Un torchon propre et humide (humidifier avec un vaporisateur d'eau).

Pour monter la bûche

100 g de chocolat noir
un petit pot de coulis de framboise, ou de fruits rouges, ou de myrtille.
50 g de cerneaux de noix

Preparation

For the sponge cake

Preheat the oven to 150°C.
Beat the egg whites until stiff.
Beat the yolks and sugar until white.
Add the flour and stir well.
Mix gently with the egg whites.
Spread the dough in the mold covered with parchment paper and put in the oven for 10 to 20 minutes: the knife should come out dry, but the top should not brown too much.
As soon as the sponge cake is cooked, turn it out onto the damp cloth.

To assemble the log

Spread the coulis on the sponge cake.
Roll the sponge cake into a log using the damp cloth. Hold it in place with the cloth.
Melt the chocolate with water in a bain-marie or in the microwave. (When the chocolate bar is cut into pieces in the bowl, the water should reach two-thirds of the height of the chocolate).
Stir the melted chocolate to homogenize it, then add the walnut kernels.
Spread the melted chocolate on the log.