



Jaffa Chocolate Orange Yule Log



You will need

For The Sponge:

- 1 x Jaffa Juicy Orange (zested)
- 4 x Large Eggs
- 120g Caster Sugar
- 80g Spelt Flour
- 25g Cacao Powder
- 1 tbsp Cacao Powder
- ¼ tsp Baking Powder
- Sprinkle of Sea Salt

For The Filling:

- 1 x Jaffa Juicy Orange (zested)
- 150ml Double Cream
- 1 tbsp Icing Sugar (sifted)

For The Ganache:

- ½ x Jaffa Juicy Orange (zested)
- 150g Dark Chocolate; 70% cocoa and above (finely chopped)
- 125ml Double Cream
- 1 x Edible Orange Oil (optional)

Our step-by-step guide

Step 1

Preheat the oven to 180°C.

Step 2

Line a 34cm x 20cm baking tin with baking paper, allowing the edges to overhang for easy removal.

Step 3

In a large mixing bowl, use an electric whisk to beat the eggs and sugar together for 5-7 minutes, or until the mixture is pale, thick, and has tripled in volume (this step is crucial as the batter contains no fat).

Step 4

Sift the flour, cocoa, and baking powder into the mixture, then add the orange zest. Gently fold the ingredients together using a figure-of-eight motion until just combined. Avoid over-mixing.

Step 5

Pour the batter into the prepared tin and bake for 8-9 minutes, or until the sponge is fully cooked.

Step 6

While the sponge is warm, turn it out onto a clean tea towel generously dusted with icing sugar.

Step 7

Carefully peel off the baking paper, then roll the sponge from the shorter edge into a log shape, keeping the tea towel inside. Allow it to cool completely in this rolled shape.

Step 8

Meanwhile, prepare the cream filling by whipping the double cream with icing sugar and orange zest until stiff peaks form. Be careful not to over- whip.

Step 9

Unroll the cooled sponge and spread the cream evenly over the surface, leaving a small border around the edges.

Step 10

Re-roll the sponge tightly without the tea towel and place it on a serving plate.

Step 11

For the ganache topping, heat the double cream gently over low heat until it just starts to simmer. Remove from heat, add the chopped chocolate, cover with a tea towel, and let sit for a few minutes. Stir until smooth and glossy.

Step 12

Allow the ganache to cool for about 10 minutes to thicken slightly, then spread it evenly over the Yule log. Decorate as desired and refrigerate for 30 minutes to set.

Step 13

Enjoy!



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