

The Rolled Log Cake



Serves :

8



Prep :

1h30



Rest :

Freezing : -
Refrigeration : 12h



Cook :

Temperature : 320°F
Time : 8 min.

Special equipment

Sponge cake sheet 30x40 cm

Round pastry tip 18 mm

List of recipes

- ✓ Sponge cake
- ✓ Chocolate cream
- ✓ Mascarpone whipped cream



Steps

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🌀 **Making the sponge cake**

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*Bake for 8 min at 160°C/320°F
Cover with a silicone mat
Refrigerate for at least 12 hours*

🌀 **Making the chocolate cream**

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Refrigerate for at least 6 hours

🌀 **Making the mascarpone whipped cream**

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Refrigerate for at least 6 hours

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🌀 **Assembly**

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Refrigerate for at least 2 hours

Sponge Cake - Preparations

Ingredients

- ☑ 65 g ~ Whole milk
- ☑ 13 g ~ Butter (82% fat)
- ☑ 40 g ~ Dark chocolate (80%)
- ☑ 52 g ~ Flour
- ☑ 7 g ~ Cocoa powder
- ☑ 72 g ~ Egg yolk (x5)
- ☑ 72 g ~ Egg white
- ☑ 45 g ~ Whole egg (x1 large)
- ☑ 52 g ~ Superfine sugar

- Start by weighing the ingredients.
- You will need :
 - A container with 52g of superfine sugar.
 - A container with 1 beaten egg (weighing at least 45g).
 - A container with 5 egg yolks (to obtain a little more than 72g of yolks). Reserve the egg whites in another container.
 - Mix 45g of whole egg with 72g of yolks.
 - Pour 72g of egg whites into a bowl.
 - A container with 52g of flour mixed with 7g of cocoa powder. Sift them over a baking sheet, for example.
 - A container with 40g of 80% dark chocolate that you will melt in the microwave (in 30-second intervals at a maximum of 500W). The chocolate should be smooth (be careful not to exceed 45°C/113°F).
 - A small saucepan containing 65g of whole milk.
 - 13g of soft butter cut into small cubes..



Sponge Cake - *Recipe*

- Pour the small cubes of butter into the saucepan with the milk.
- Heat over low heat. The butter must be completely melted before the milk starts to boil.
- Add the melted chocolate and stir until the mixture is creamy and homogeneous.
- Remove from heat and immediately add the sifted flour and cocoa.
- Stir until obtaining a homogeneous paste (like the mixture of choux pastry). It should not stick to the saucepan.
- Pour the dough into the bowl of a stand mixer and cool the dough for 2 minutes using the paddle attachment at medium-low speed.
- Gradually add the egg and yolk mixture.
- Use a spatula to stir until homogeneous and smooth. There should be no lumps.
- Beat the egg whites until stiff peaks form using an electric mixer, gradually increasing the speed.
- When the whites begin to foam, add the first third of the powdered sugar.
- Pour the last third when the whites are firm to tighten them and switch to maximum speed (30 seconds).
- The whites should be firm, smooth, and shiny.
- Pour a large spoonful of whites into the cream to loosen it up a bit. Mix quickly using a spatula.
- Add the remaining whites in 2 times and mix gently, without deflating them. The mixture should be homogeneous and airy.
- Place a sponge cake mat (30x40x1 cm) on a baking sheet and cover it with a cooking sheet of the right size (ideally reusable).
- Pour the batter onto the mat and spread it evenly using an offset spatula.
- Tap the pan to release any air bubbles and flatten the batter.
- Bake for 8 minutes at 160°C/320°F.
- Upon removing from the oven, immediately cover the sponge cake with a silicone mat. Gently press it against the biscuit. (to prevent it from drying out later)
- Let cool for at least 12 hours in the refrigerator.



The chocolate cream

Ingredients

- ☑ 17 g ~ Superfine sugar
- ☑ 25 g ~ Egg yolk (x2)
- ☑ 75 g ~ Dark chocolate (72%)
- ☑ 63 g ~ Milk
- ☑ 63 g ~ Whipping cream (30% fat)

- Pour 75 g of 72% dark chocolate into a glass bowl.
- Using an electric mixer or whisk, beat in a bowl:
 - 2 egg yolks (25 g)
 - with 17 g of superfine sugar.
- In a small saucepan, heat on low heat:
 - 63 g of whole milk
 - and 63 g of whipping cream
- Continuously stir with a spatula to prevent the milk/cream from sticking to the pan.
- Pour the milk/cream mixture gradually into the egg yolks while stirring with the spatula.
- Return the mixture to the pan and make a custard. In other words, cook the cream over low heat, stirring constantly with a spatula, until the mixture is homogeneous at 84°C/183°F.
- When the custard reaches 84°C/183°F, immediately pour it over the chocolate.
- Wait for 2 minutes before stirring with the spatula. Start from the center, forming small circles, then gradually widen the circles to slowly melt the chocolate.
- Obtain a smooth and shiny mixture.
- Cover with plastic wrap and refrigerate for at least 6 hours.



Whipped Mascarpone Cream

Ingredients

- ☑ 100 + 140 g ~ Whipping cream
- ☑ 55 g ~ Mascarpone
- ☑ 25 g ~ Superfine sugar
- ☑ 17 g ~ Gelatin mass
- ☑ 1 ~ vanilla pod
- ☑ As much vanilla extract as needed

- Mix 3 g of powdered gelatin with 18 g of fresh water and refrigerate for at least 20 minutes.
- Infuse a scraped vanilla bean in 100 g of whipping cream in a small saucepan for 30 minutes to 1 hour.
- Weigh the infused cream by pouring it into a mixing bowl and top up to 100g with milk.
- Pour everything back into the saucepan and add 25 g of superfine sugar. Keep the mixing bowl nearby.
- On low heat, melt the sugar while stirring with a rubber spatula. Be careful not to exceed 60°C/140°F!
- When the sugar is melted, pour the cream back into the mixing bowl and wait for the temperature to drop below 40°C/104°F before adding 17 g of gelatin. Stir until completely dissolved.
- Add 55 g of mascarpone and mix coarsely.
- Add vanilla extract to enhance the flavor if desired.
- Mix with an immersion blender until smooth and homogeneous
- Add 140 g of cold whipping cream and stir with a rubber spatula.
- Cover with plastic wrap and refrigerate for at least 6 hours.



Assembly

- o Remove the biscuit from the refrigerator and let it sit at room temperature for 15 minutes.
- o Flip the baking sheet so that the biscuit rests on the silicone mat.
- o Remove the sponge cake mat and very gently remove the parchment paper.
- o Place a large sheet of parchment paper on top of the biscuit (it should extend 10-15 cm beyond both sides).
- o Then flip everything over so that the sponge cake rests on the parchment paper.
- o Gently remove the silicone mat (which is stuck to the biscuit).

- o Take the vanilla cream out of the refrigerator and pour 230g into the bowl of the mixer (put the rest back in the refrigerator by covering it with plastic wrap).
- o Whip the cream on medium speed. Do not whip the cream too much, it should remain supple enough to hold in the whisk.
- o Pour the whipped cream into a piping bag fitted with a 18 mm round tip.
- o Pipe 3 tubes of cream in the width of the first half of the biscuit to evenly spread the cream on this first half.
- o Place another tube of cream on the outermost part and on top of this first layer. This will be the center of the log.
- o Finally, place the remaining cream in tubes on the part of the biscuit without cream and spread it evenly.
- o To sum it up, a constant layer of cream must be spread over the entire surface of the biscuit (without overflowing on the edges) and a cream roll must be added to one end of the biscuit (which will be the center of the log).

- o Using the parchment paper, carefully roll up the biscuit (starting from the side where the additional tube of cream was placed).
- o Using the parchment paper and the baking sheet, tighten the log as much as possible. This will ensure a nice cylindrical and regular log.
- o Keep the parchment paper around the log, making sure it is tight, and place it in the refrigerator for at least 2 hours.
- o Place the log in the freezer for 45 minutes to be able to cleanly cut the two ends.
- o Using an electric mixer, loosen the chocolate cream.
- o Then pour it into a piping bag fitted with a 16 mm star tip.
- o Using the mixer, whip the remaining vanilla cream until it is firm and pour it into a piping bag fitted with a round or star tip.

- o Finally, pipe the vanilla cream and chocolate cream on top of the log as desired. I recommend putting more chocolate cream to balance the flavors, as the inside of the log is exclusively composed of vanilla cream!

