



Bûche de Noël with Ganache

READY IN



150 min.

SERVINGS



12

CALORIES



361 kcal

SIDE DISH

Ingredients

- 8 oz baker's chocolate chopped
- 1.7 cups whipping cream
- 5 eggs separated
- 1 cup granulated sugar
- 2 tablespoons vegetable oil
- 1 teaspoon vanilla
- 0.5 cup flour all-purpose
- 0.3 cup cocoa powder unsweetened
- 0.5 teaspoon salt

- 2 tablespoons granulated sugar
- 2 tablespoons rum / brandy / coffee liqueur
- 1 serving powdered sugar
- 1 sprigs candied pineapple

Equipment

- bowl
- frying pan
- sauce pan
- oven
- wire rack
- hand mixer

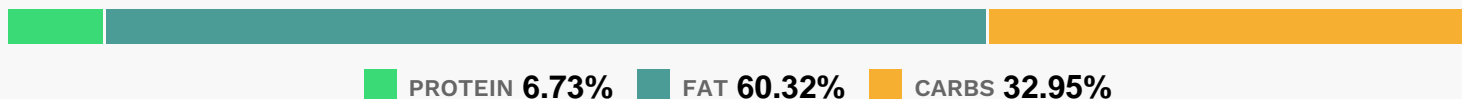
Directions

- In medium bowl, place chopped chocolate. In 1-quart saucepan, heat 2/3 cup of the whipping cream to simmering over medium heat.
- Remove from heat; cool 1 minute.
- Pour hot cream over chocolate; stir until smooth.
- Let stand 30 minutes, stirring occasionally, until ganache is thickened.
- Heat oven to 375°F. Grease 15x10x1-inch pan with shortening. Line with waxed paper; grease paper with shortening. In large bowl, beat egg yolks and 1/2 cup of the sugar with electric mixer on high speed until thick and lemon colored. On low speed, beat in oil and vanilla.
- In medium bowl, beat egg whites on medium speed until soft peaks form. Gradually add remaining 1/2 cup sugar, beating on high speed until stiff peaks form. Gently fold egg whites into egg yolk mixture. Sift flour, 1/4 cup cocoa and the salt over batter; fold gently until blended.
- Pour into pan, spreading batter to corners.
- Bake 15 to 18 minutes or until cake springs back when touched lightly in center. Meanwhile, generously sprinkle clean towel with cocoa. Immediately loosen cake from edges of pan; turn upside down onto towel. Carefully remove waxed paper; trim off edges of cake if necessary. While hot, starting with long side, carefully roll up cake; place on cooling rack. Cool at least 30

minutes.

- In chilled medium bowl, beat remaining 1 cup whipping cream, 2 tablespoons sugar and liqueur on high speed with electric mixer until stiff peaks form. Unroll cake; remove towel.
- Spread whipped cream over cake.
- Roll up cake.
- Cut 2-inch diagonal slice from 1 end of cake roll.
- Place cake on serving platter; position cut piece against side of cake roll to look like a knot, using about 1 tablespoon ganache to attach to cake. Frost cake with remaining ganache. With tines of fork, make strokes in ganache to look like tree bark.
- Sprinkle with powdered sugar.
- Garnish with sugared cranberries and rosemary sprigs.

Nutrition Facts



Properties

Glycemic Index:17.93, Glycemic Load:15.91, Inflammation Score:-6, Nutrition Score:11.424347866489%

Flavonoids

Catechin: 13.32mg, Catechin: 13.32mg, Catechin: 13.32mg, Catechin: 13.32mg Epicatechin: 30.32mg, Epicatechin: 30.32mg, Epicatechin: 30.32mg, Epicatechin: 30.32mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

Nutrients (% of daily need)

Calories: 360.81kcal (18.04%), Fat: 26.22g (40.34%), Saturated Fat: 14.79g (92.45%), Carbohydrates: 32.23g (10.74%), Net Carbohydrates: 28.28g (10.28%), Sugar: 21.77g (24.19%), Cholesterol: 105.55mg (35.18%), Sodium: 137.67mg (5.99%), Alcohol: 0.66g (100%), Alcohol %: 0.82% (100%), Caffeine: 19.24mg (6.41%), Protein: 6.59g (13.17%), Manganese: 0.9mg (44.95%), Copper: 0.7mg (35.25%), Iron: 4.15mg (23.03%), Magnesium: 76.44mg (19.11%), Fiber: 3.95g (15.78%), Zinc: 2.3mg (15.31%), Phosphorus: 149.87mg (14.99%), Selenium: 10.29µg (14.7%), Vitamin B2: 0.2mg (11.7%), Vitamin A: 584.92IU (11.7%), Potassium: 247.28mg (7.07%), Vitamin K: 7.17µg (6.83%), Folate: 25.34µg (6.33%), Vitamin D: 0.9µg (5.97%), Vitamin B1: 0.08mg (5.6%), Calcium: 54.59mg (5.46%), Vitamin E: 0.76mg (5.08%), Vitamin B5: 0.42mg (4.25%), Vitamin B12: 0.22µg (3.6%), Vitamin B3: 0.64mg (3.19%), Vitamin B6: 0.05mg (2.62%)