

HOW TO MAKE

Bûche aux marrons

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none">• 0,6 lb chestnut cream• 6 oz unsalted butter• 1,5 oz sifted flour• 1,5 oz sugar• 2 eggs• 2,5 oz sugar• 1/3 cup water• 2 table spoons of liquor• 2 oz cooked chestnuts• Decorating items	1	<p>Place the chestnut cream in a small saucepan with the butter. Whisk by hand until it melts together, remove from the burner and whisk with an electrical whisk until it is cooled. Refrigerate for one hour (or more).</p>	<ul style="list-style-type: none">• 0,6 lb chestnut cream• 4,5 oz unsalted butter	<p>« Check the color of the cake often as it cooks : it mustn't cook too much .»</p>
	2	<p>Pre-heat the oven at 480°</p> <p>Separate the egg yolks from the whites. Melt the butter. Whisk the egg yolks and the sugar then add the flour and whisk quickly.</p> <p>Whisk the egg whites until firm and add one teaspoon of sugar just before the end of the process.</p> <p>Combine the three preparations above and spread the result on a sheet of baking paper placed on an oven proof tray, in the shape of a rectangle.</p> <p>Cook for 7 minutes then remove the cake from the tray and turn it on a dampened cloth. When cold, the backing paper will be easy to remove.</p>	<ul style="list-style-type: none">• 1,5 oz sifted flour• 1,5 oz sugar• 2 eggs• 1,5 oz unsalted butter	
	3	<p>Make some syrup by boiling for 5 minutes the water, liquor and sugar.</p>	<ul style="list-style-type: none">• 2,5 oz sugar• 1/3 cup water• 2 table spoons of liquor	
	4	<p>Remove the cake from the cloth and place it on a large plate. Remove the baking paper. Soak the cake with the cold syrup, and then spread 1/3 of the prepared cream evenly. Top with the crumbled chestnuts.</p> <p>Roll the cake tightly. And spread the rest of the cream on top and sides and decorate with a fork to imitate a trunk.</p> <p>Store for 1 hour in the fridge.</p>	<ul style="list-style-type: none">• 2 oz cooked chestnuts	