

# HOW TO MAKE

## Orange gingerbread and chocolate Yule Log

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none"> <li>• 4 oz butter</li> <li>• 5.3 oz honey</li> <li>• 12 oz orange marmalade</li> <li>• 2/3 cup milk</li> <li>• 5.3 oz brown cane sugar</li> <li>• 8 oz flour</li> <li>• 1 bag "levure Alsacienne"</li> <li>• ½ teaspoon baking soda</li> <li>• 3 eggs</li> <li>• ½ teaspoon nutmeg</li> <li>• 1 teaspoon star anise ground</li> <li>• 1 teaspoon 4 epices</li> <li>• 1 teaspoon ground ginger</li> <li>• 1 teaspoon cinnamon</li> <li>• 7 oz chocolate</li> <li>• ½ cup heavy whipping cream</li> <li>• 1 cup sugar</li> <li>• ½ cup water</li> <li>• ½ cup orange juice</li> </ul>	<p>1</p> <p>2</p> <p>3</p> <p>4</p>	<p>Pre heat the oven at 360 degrees Fahrenheit. Combine the butter, the marmalade and the honey in a bowl. Melt in the microwave. Add the milk.</p> <p>Beat the eggs, add them to the liquids. Mix all the powders, the spices, the sugar. Add the flour and combine well with the eggs and liquids batter (you can use a stand mixer).</p> <p>Line a cookie sheet with edges with parchment paper and spread the batter on it and bake until it is springy and not looking wet anymore (about 20 minutes). Make the ganache during that time: simmer the cream, chop the chocolate and when the cream is warm pour it over the chocolate and whisk. Also make the simple syrup: combine water, juice and sugar in a saucepan and bring to a boil.</p> <p>When the gingerbread is cooked brush some simple syrup on it, cover with a second piece of parchment paper and roll. Let cool. Unroll, spread some ganache inside, roll again and spread the rest of the ganache on the outside of the roll. Decorate.</p>	<ul style="list-style-type: none"> <li>• 4 oz butter</li> <li>• 5.3 oz honey</li> <li>• 12 oz orange marmalade</li> <li>• 2/3 cup milk</li> <li>• 5.3 oz brown cane sugar</li> <li>• 8 oz flour</li> <li>• 1 bag "levure Alsacienne"</li> <li>• ½ teaspoon baking soda</li> <li>• 3 eggs</li> <li>• ½ teaspoon nutmeg</li> <li>• 1 teaspoon star anise ground</li> <li>• 1 teaspoon 4 epices</li> <li>• 1 teaspoon ground ginger</li> <li>• 1 teaspoon cinnamon</li> <li>• 7 oz chocolate</li> <li>• ½ cup heavy whipping cream</li> <li>• 1 cup sugar</li> <li>• ½ cup water</li> <li>• ½ cup orange juice</li> </ul>	

