## HOW TO MAKE

## Orange gingerbread and chocolate Yule log

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Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
• 4 oz butter	1	Pre heat the oven at 360 degrees Fahrenheit.	<ul><li>4 oz butter</li><li>5.3 oz honey</li></ul>	
• 5.3 oz honey		Combine the butter, the marmalade and the honey in a	<ul><li>12 oz orange marmalad</li><li>2/3 cup milk</li></ul>	2
• 12 oz orange marmalade		bowl. Melt in the microwave. Add the milk.		
• 2/3 cup milk		Beat the eggs, add them to the	• 5.3 oz brown cane sugar	
• 5.3 oz brown cane sugar	2	liquids. Mix all the powders, the spices, the	8 oz flour     1 bag "levure	
• 8 oz flour		sugar. Add the flour and combine	Alsacienne"  • ½ teaspoon baking soda	
• 1 bag "levure Alsacienne"		well with the eggs and liquids batter (you can use a stand mixer).	• 3 eggs	
• ½ teaspoon baking soda			<ul><li>½ teaspoon nutmeg</li><li>1 teaspoon star anise</li></ul>	
• 3 eggs			ground • 1 teaspoon 4 epices	
• ½ teaspoon nutmeg			1 teaspoon ground ginger	
• 1 teaspoon star anise			1 teaspoon cinnamon	
ground	3	Line a cookie sheet with edges	• 7 oz chocolate	
• 1 teaspoon 4 epices		with parchment paper and spread the batter on it and bake until it is	½ cup heavy whipping cream	
• 1 teaspoon ground		springy and not looking wet anymore (about 20 minutes). Make	• 1 cup sugar • ½ cup water	
ginger		the ganache during that time: simmer the cream, chop the	• ½ cup orange juice	
• 1 teaspoon cinnamon		chocolate and when the cream is warm pour it over the chocolate		
• 7 oz chocolate		and whisk. Also make the simple syrup: combine water, juice and		
• ½ cup heavy whipping		sugar in a saucepan and bring to a boil.		
cream	4	When the gingerbread is cooked		
<ul><li>1 cup sugar</li><li>½ cup water</li></ul>	Ì	brush some simple syrup on it, cover with a second piece of		
• ½ cup orange juice		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.	۲ ٦	
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