



## **BUCHE DE NOEL FLAMBE (BUCHE DE NOEL AVEC FAUX FLAMBE)**

### **Chocolate Genoise / Sponge Cake:**

- 6 extra large eggs
- 1 cup cake flour sifted with
- 1/4 cup cocoa
- 1 cup sugar
- 1/4 cup butter, melted
- 2 tsp. vanilla
- 1/2 tsp. almond extract

### **Cake Directions:**

Warm eggs, add sugar and beat to full volume, Beat in extracts. Fold in flour/cocoa, half at a time, fold in butter. Use a parchment lined & greased half sheet baking pan. Bake at 350\* for 17 minutes.

### **Chocolate Buttercream Frosting:**

- 2 1/4 cups butter, softened
- 3 tbsp. cream
- 2 oz. unsweetened chocolate, melted / cooled
- 3 egg yolks
- 3 cups sifted powdered sugar

### **Frosting Directions:**

Beat butter til smooth & fluffy. Beat in cream, then chocolate. Beat in powdered sugar, 1/3 at a time.

### **Rolling and Filling:**

Filling Ingredients:

- 1 Jar of Robert Lambert's Extreme Vanilla Bean Chocolate Sauce
- 1 Jar of Robert Lambert's Pear Ginger Jam

### **Filling Directions:**

Make sure the warm layer is separated from all sides of the pan. Turn the pan over on a confectioner's sugar lined kitchen towel (not too thick). Roll the layer in towel using it to help maintain foundation of the cake. Set it aside to cool inside the towel. Tend to buttercream frosting or decoration details. Unroll cooled layer. Pour Extreme Vanilla Bean Chocolate Sauce (microwaved for 30 seconds) or any filling you intend over the layer. Pipe lines of Pear Ginger Jam across the layer (or any secondary filling you desire). Re-roll drawing the towel in increments behind the cake roll as you roll it back up. Set on a platter for frosting & decorating. See video on home page for a full visual presentation.

**Watch the video tutorial for this recipe:** <http://www.youtube.com/watch?v=Xx9EhixxEIO>