



**COOKING CLASSES**  
AT SUR LA TABLE

**PREP NOW EAT LATER:  
BÛCHE DE NOËL**

WITH SUR LA TABLE CHEF

# Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

## Produce

- ¼ cup fresh cranberries
- 12 fresh rosemary sprigs

## Dairy

- 1 pound (4 sticks) unsalted butter, plus more for greasing the pan
- 14 eggs

## Pantry Items

- Granulated sugar
- ½ cup superfine or sparkling sugar
- ½ cup Dutch process cocoa powder
- Vanilla extract
- Kosher salt
- 1/8 teaspoon cream of tartar
- Confectioner's sugar, for dusting
- 1 tablespoon instant espresso powder
- 2 tablespoons rum or brandy
- 4 ounces bittersweet chocolate

# Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

## Cutlery

- Small paring knife
- Carving knife, or Chef's knife

## Hand Tools/Gadgets

- Scissors
- Measuring cups
- Measuring spoons
- Liquid measuring cups
- (3) Silicon spatula
- Fine mesh sieve or flour sifter
- Balloon whisk
- Large offset icing spatula
- Small offset icing spatula
- Slotted spoon or spider skimmer

## Cookware

- Assorted bowls for measured ingredients
- (3) Medium sized mixing bowls
- Medium-sized saucepan

## Appliances

- Baker's Scale
- Stand mixer with whisk attachment

## Bakeware

- (2) Rimmed baking pan (half sheet, 13 x 18 x 1 inch)
- Wire cooling rack

## Tabletop

- Shallow dish for sparking sugar
- Serving Platter

## Other

- Parchment paper

## **Pre-Class Mise en Place and Notes**

- Please gather all ingredients prior to class if you will be baking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

### **Chocolate Sponge Cake**

1. Preheat oven to 375°F.
2. Grease a rimmed baking sheet with unsalted butter.
3. Trim parchment paper to the same size of the baking sheet.
4. Separate eggs.
5. Prepare confectioner's sugar for dusting

### **Coffee and Dark Chocolate Buttercreams**

1. Bring a saucepan filled halfway with water to a simmer over medium heat.
2. Separate egg whites from yolks.
3. Soften butter to room temperature.
4. Melt chocolate.

### **Sugared Cranberries and Sugared Rosemary Trees**

1. Pick through and wash cranberries.
2. Wash rosemary sprigs.
3. Prepare the simple syrup

## CHOCOLATE SPONGE CAKE

**Yield:** 16 servings

This light and airy flourless sponge cake is a hybrid of the classic Genoise. We recommend this chocolate sponge because it is tender and delicious but also extremely malleable and resistant to cracking.

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**For a half sheet pan (13 x 18 inches):**

*Softened butter, for greasing pan*

*8 large eggs, room temperature*

*1 cup granulated sugar, divided*

*1/2 cup good quality Dutch process cocoa powder*

*2 teaspoons vanilla extract*

*1/4 teaspoon kosher salt*

*1/8 teaspoon cream of tartar*

*Confectioners' sugar, for dusting*

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Preheat oven to 375°F. Grease a rimmed baking pan (half sheet, 13 x 18 x 1 inch) with butter. Trim and generously grease a piece of parchment to fit the bottom of the baking sheet. Trim two more pieces of parchment to the same size and set aside.

- 1. To prepare the yolk mixture:** Separate the eggs, placing the yolks into the bowl of a stand mixer fitted with a whisk attachment and reserving the whites in a separate bowl. Add 2/3 cup of sugar to the yolks and beat on high speed until thick and pale yellow, about 3 minutes. Add cocoa powder, vanilla and salt; starting on low speed, blend cocoa powder into the yolks, stopping once combined.
- 2. To prepare the cake batter:** Transfer yolk mixture to a medium bowl. Wash and dry stand mixer bowl and whisk attachment; add egg whites and cream of tartar. Whip egg whites to soft peaks. Gradually add remaining 1/3 cup sugar and beat whites to stiff peaks. Using a silicone spatula, fold the egg whites into the yolk mixture in three additions, adding more whites when the previous addition is almost combined. Once incorporated, spread the batter evenly into the prepared pan.
- 3. To bake the cake:** Bake for 15 to 20 minutes in the preheated oven, or until the cake springs back when lightly touched in the center. *Cake will puff up dramatically during baking and deflate slightly while cooling.*
- 4. To prepare the cake for rolling:** While the cake is warm but no longer hot to the touch, use a small paring knife to loosen the cake from the sides of the pan and use a fine-mesh sieve to generously dust the top of the sheet cake with confectioners' sugar. Place a piece of

parchment paper on top of the cake, and then place another inverted baking sheet on top of the parchment paper. Flip the baking sheets over, so the top of the chocolate sheet cake is face down on the new parchment paper. Carefully remove the parchment paper from the bottom of the cake. Dust the bottom of the cake with confectioners' sugar and place a new piece of parchment over. Starting from the long side closest to you, carefully roll the cake into a roll with the parchment. Avoid compressing the cake and allow rolled cake to cool completely.

See **Bûche de Noël Assembly Instructions** for detailed directions on filling and decorating cake once cooled.

## COFFEE AND DARK CHOCOLATE BUTTERCREAMS

**Yield:** 2 1/2 cups

Here we are making a classic Swiss Buttercream and dividing and flavoring it in two different ways for the Bûche de Noël. If you choose, to ensure there is no risk of illness from the egg whites, you can heat the egg whites with the sugar to 160° before whipping into meringue.

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### **Buttercream base:**

6 large egg whites, at room temperature  
1 1/2 cups granulated sugar  
1 pound (4 sticks) unsalted butter, room temperature  
2 teaspoons pure vanilla extract  
1/4 teaspoons kosher salt

### **Coffee Buttercream:**

1 tablespoon instant espresso powder  
2 tablespoons rum or brandy

### **Dark Chocolate Buttercream:**

4 ounces bittersweet chocolate, melted and cooled to room temperature

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1. **To start:** Bring a saucepan filled halfway with water to a simmer over medium heat.
2. **To prepare the base mixture:** Whisk the eggs whites and sugar together in a bowl of a stand mixer, transfer the bowl over the pan of simmering water and whisk gently until the sugar is dissolved and the egg whites are hot to the touch. Return the bowl to the stand mixer, fitted with a whisk attachment, and beat on medium speed until the mixture is thick, glossy and cooled, about 5 minutes. Beat in vanilla and salt.
3. **To prepare the buttercream base:** Switch the whisk attachment to a paddle attachment. On medium-low speed, add the softened butter a few pieces at a time, until all the butter has been thoroughly combined and the buttercream is smooth. *Buttercream may appear to separate; keep beating until it comes back together.*
4. **To make the coffee buttercream:** Transfer about half of the buttercream into a medium mixing bowl and set aside. Dissolve the espresso powder into the liquor and beat into the buttercream. Thoroughly combine and set aside.
5. **To make the chocolate buttercream:** Add the melted and cooled chocolate into the remaining buttercream and whisk to thoroughly combine. If the buttercream becomes firm, place briefly over a bowl of hot water, about 30 seconds.

## BÛCHE DE NOËL ASSEMBLY INSTRUCTIONS

**Yield:** 16 servings

Bûche de Noël, also known as a Yule Log, is traditionally served in France around Christmas. The decorative cake is filled with buttercream and rolled to look like a log and then cut to expose the decorative spiral center. The bark-like texture is created with another layer of buttercream and chocolate splinters. The finished cake is adorned with seasonal garnishes such as sugared cranberries and rosemary sprigs to resemble trees. Traditionally, meringue mushrooms are also added to represent the wild mushrooms found throughout French forests at this time of the year.

***Review the directions below and all recipes before beginning. Prepare all components needed for the final assembly ahead. Allow at least 2 hours for baking and assembly.***

### **Chocolate Sponge Cake**

### **Coffee Buttercream and Dark Chocolate Buttercream**

### **Sugared Cranberries and Rosemary Trees**

### **Confectioners' sugar, for dusting**

- 1. To assemble and decorate the cake:** Carefully unroll the cooled cake and remove the top layer of parchment. Using an offset spatula, gently spread a 1/4-inch thick layer of coffee buttercream evenly over the cake, leaving a 1 1/2 inch border on each long side of the cake. Reroll the cake like before, starting from the long side of the cake closest to you, and letting the bottom piece of parchment fall away as you go.
2. Use a hot and dry carving knife to avoid smearing the icing and blurring the decorative spiral, cut two 3- to 4-inch wide wedges off the ends of the cake at a 45° angle and set aside. Carefully transfer the remaining log, seam side down, onto a serving platter. Attach the wedges on opposite sides of the log off center to look like branches. Tuck parchment paper under the edges of the log to keep the platter clean during decorating.
3. Using a small offset spatula, spread a thin layer of dark chocolate buttercream all over the cake, leaving the cut sides exposed to display decorative spiral. Make long curvy lines with the spatula lengthwise to form bark-like ridges. If buttercream gets too soft, chill for about 10 minutes before continuing.
4. Just prior to serving, arrange the sugared cranberries and rosemary sprigs around and on top the of the cake, and lightly dust with confectioners' sugar. Bûche de Noël will be best served within 2 to 4 hours of being assembled.

## SUGARED CRANBERRIES AND SUGARED ROSEMARY TREES

*Yield: about a dozen cranberries and a dozen rosemary trees*

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*1/4 cup fresh cranberries*

*12 rosemary sprigs*

*3 1/2 ounces granulated sugar*

*1/2 cup water*

*1/2 cup superfine or sparkling sugar*

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1. **To prepare the simple syrup:** To a medium saucepan, combine sugar and water and heat until sugar is dissolved. Dip rosemary sprigs in simple syrup and transfer to a wire rack to dry.
2. Stir in cranberries into syrup until well coated. Using a slotted spoon, transfer to a wire rack to dry.
3. Once cranberries and rosemary are tacky, roll or sprinkle cranberries with superfine or sparkling sugar. Sprinkle rosemary sprigs with sparkling sugar.
4. Transfer cranberries to cake. Place rosemary so that sprigs resemble a tree with needles pointing down.