

Chocolate biscuite

Recipe for 12

Description

A very rich yet amazingly tasteful bûche recipe, full of chocolate. A classic.

Note

Cooking of the main cookie, watch out for edges not to be dry.

The more the cookie is thin, higher the oven's temperature. The thicker the cookie, lesser will be the temperature in the oven

It can be fun to add a flavor to the syrup you've soaked the cookie in.

Thereby, be careful not to soak it too much or it will literally break down on itself when you'll be folding it.

For the montage, all the elements must be cold or they won't hold.

Feel free to freeze the bûche in an air-tight container.

Ingredients

Chocolate biscuit roulade

- 60 Gr Egg yolk
- 125 Gr Egg
- 110 Gr Sugar
- 90 Gr Egg white
- 35 Gr Sugar
- 80 Gr Flour
- 15 Gr Cocoa powder

Simple syrup

- 150 Gr Sugar
- 300 Gr Water
- 3 Tbsp Cocoa powder

Preparation

- Preparation time **90.00 mins**
- Preheat your **Oven** at **400.00 F°**

Biscuit roulade

In a simple bowl or better in a kitchen aid, whisk the eggs the egg yolks and the sugar (225g) up until you have a ruban.

Meanwhile, make a smooth meringue with the egg whites and the sugar (60g). Very important to fold here, incorporate the flour and the cacao powder into the ruban egg mix. Then, last but not least, the meringue, same method, with a spatula, gently.

With an angled spatula, pour all of the mixture on a cooking pan covered with a parchment paper or with a silpat, from .5 to a centimeter thick.

Off in the oven at 400F from 6-8mins. Pay attention here not to dry the mixture too much.

Syrup

Bring everything to a boil then let it cool down a bit before using. Advice of the wise, do it the day before.

Bon appétit!