

Chocolate Hazelnut Buche de Noel

This recipe is for the classic French Christmas cake – Buche de Noel by the ‘The Great British Bake Off Series 1’ winner [Edd Kimber](#). The chocolate sponge is filled with delicious hazelnut praline meringue cream and topped with crunchy hazelnuts with a shimmer of gold powder. This showstopper is the perfect celebration cake. Enjoy!

Ingredients

4 eggs

100g caster sugar

70g plain flour

30g cocoa powder, plus extra for dusting

For the Buttercream

50g milk chocolate, melted

125g caster sugar

2 large eggs

225g unsalted butter at room temperature, diced

4 tbsp hazelnut praline paste (homemade or shopbought)

To Decorate

cake décor gold glitter (optional)

50g blanched hazelnuts, toasted and roughly chopped

hazelnut liqueur

For the Sugar Syrup

5 tbsp sugar and 5 tbsp water simmered in a pan until the sugar dissolves

Method

– Preheat the oven to 180°C / 160°C with a fan. Grease and line a baking tray.

– Place the eggs and sugar in a stand mixer. Whisk for 7

minutes and then transfer to a large bowl.

– Mix the flour and cocoa powder in a small bowl. Sieve this into the egg and sugar mixture. Use a spoon to gently fold the ingredients in.

– Pour the mixture onto the baking tray and spread it to the edges. Bake in the oven for 10-12 minutes.

– Place a tea towel onto your work top and line with a piece of baking paper. Remove the cake from the oven and the tray and place it onto the lined tea towel.

– Fold the excess tea towel up to the cake and then roll the cake up tightly. Allow it to cool completely.

– To prepare the filling, place the eggs and sugar in a large bowl and whisk to combine.

– Place the bowl over a pan of simmering water and continue to whisk until the sugar has dissolved.

– Take it off the heat and transfer to a stand mixer. Whisk until cool.

– Add the butter a little at a time while you continue to whisk.

– Add the melted chocolate and praline paste. Whisk to combine.

– Carefully unroll the cake. Brush the sugar syrup and liqueur all over the inside of the cake. Then, evenly spread $\frac{1}{2}$ the butter cream on top.

– Carefully roll the cake back up. Place this on your serving plate.

– Coat the cake in the remaining buttercream.

– Mix the hazelnuts and edible gold glitter in a bowl. Use

this to decorate the cake.

Time to tuck in!