



## Yule Log with Nutella®



### A tree on a table

Multilayered, perfectly rounded and Nutella flavored. Your Christmas cake is going to become something special: a traditional roll shaped into a Christmas log. Did you know that the log is a symbol of good luck for some cultures? So, just slice it and share with your family and friends.

- 5 eggs
- 200g powdered sugar
- 70g granulated sugar
- 70g soft butter
- 200g almond flour
- 8 egg whites
- 130g pastry flour
- 225g Nutella® (for the filling inside and outside)





- Sift the flour and melt the butter.
- In a large bowl, beat the 5 eggs, the almond flour and the granulated sugar.



- In another bowl, whip the 8 egg whites with the powdered sugar, adding it little by little.
- Add the pastry flour and the whipped egg whites to the 1st batter, little at a time and alternatively.
- At the end, add the melted butter that has been mixed with a little of the dough.



- Divide the mixture and spread it onto 2 baking trays lined with parchment paper. Bake at 240°C (464°F) for about 6-8 minutes.
- Remove each layer from its hot baking tray being careful not to break it.
- Cover with plastic film and keep it in the fridge.





- Take each layer of cake and put it on a parchment paper.
- Fill a 3 mm round tip pastry bag with Nutella®, make homogeneous circles of Nutella®, then spread.



- Roll the cake.
- Cover the external side with Nutella® too.
- Let it rest and cut off the 2 edges in order to see the various internal rolls.
- Decorate the outside of the roll cake as desired.

