



Ross's Magnificent Chocolate Log – great for Anytime!



This is a 'follow up' from my Brownie recipe, so basically you make the brownie base and then make it into a log. I have removed the nuts as it can be hard to cut with them in.

INGREDIENTS

125g good quality butter

2 eggs

1 cup sugar

$\frac{3}{4}$ teaspoon vanilla

$\frac{3}{4}$ cup plain flour

$\frac{2}{3}$ cup good quality cocoa

$\frac{1}{4}$ teaspoon salt

1 200g family block of milk chocolate (chopped)

250ml double or whipping cream

$\frac{2}{3}$ cup strawberry jam

TOPPING

1 200g family block milk chocolate

1 tablespoon butter

1 tablespoon Greek yoghurt or crème fraiche or cream

1 heaped teaspoon milk chocolate powder

2 teaspoons cold water

$\frac{1}{4}$ teaspoon salt

You will need a baking dish approx. 10in x 6in for the mixture, with baking paper on the bottom.

OK here we go.....preheat the oven to 175c and get the baking tray ready, I find it easier to butter the bottom then add the baking paper. Get a mixing bowl ready and then melt the butter in a microwave, then beat in the eggs, sugar, vanilla, beat well then fold in the flour, cocoa and salt. Chop up the chocolate into chunks (you can have a piece!) and fold them in too. Finally add the chopped nuts. When completely mixed in, add to the baking tray and even out with a spatula right to the sides. Place in the center of the oven for about 25 to 30 minutes, keep an eye on it as we don't want it to burn, check after about 20 minutes by placing a knife in the center which should come out clean when cooked. Ok now if its ready place on a warming rack to cool.

Once cooled take it out, remove the baking paper and cut it into 3 pieces from top to bottom, they should be fairly equal but oblong as these make the log, if you cut them the other way, they will be too thin.

Place two of the layers on a work surface and with a spatula spread the jam evenly on top of each, if the jam is a bit solid put it in the microwave for 10 seconds. Let it cool, meanwhile whisk the cream till stiff and spread this on top of the jam, being careful not to go over the edges, then put one of them on a plate and add the other, finally the last layer which will have no topping at this stage.....

For the topping place a pan a third full of water on the stove and let the water boil, then turn down to simmer, place another smaller pan in the water, break the second bar of chocolate into chunks and place in the top pan, it should start to melt (do not stir it as it may separate), you will see it melting slowly, then add the butter and gently mix, add the chocolate powder, mix and then the Yoghurt, cream or Crème fraiche (your choice). When its all a creamy texture add the salt and then the water (the water reacts with the chocolate and makes a nice glossy sheen).

Now with a spatula spread the topping over the cake and down the sides using the spatula to go up the sides. Be fairly quick as it will start to set. If you want to make a pattern now is the time to do it. I did mine with a fork.

When cool place some Cadburys flakes on the top (mini logs) cover lightly not touching the chocolate and place in the fridge overnight.

You are ready to go, I put another chocolate layer, melted as above in between the flakes and a little down the sides after it had set but this is optional, you can also use plain or white chocolate for this bit, melted in a pan as above but just with a little cream to make it softer.

Put it into a container and freeze, take out, dust with icing sugar and cut as needed. It can be refrozen if it gets too warm and melts but, in my experience, it doesn't last that long!!!!

TIPS: You can use a mixture of plain or milk chocolate for the topping.

I use a small manual whisker rather than spoon to 'gently' mix the chocolate topping, do not use an electric one!

YUM!

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