

Lucy's Mango and Passionfruit White Chocolate Yule Log

Baking powder drives aeration by releasing CO₂ during mixing and baking. The expanding gas cells form an open crumb structure, reducing density and delivering the cake's characteristically soft, tender mouthfeel.

Ingredients

Cake

- 4 Eggs, Separated into Yolks and Whites
- 130g Caster Sugar
- 1 tsp Vanilla Bean Paste
- 120g Plain Flour
- 1 tsp Baking Powder

Mango and Passionfruit curd

- 1 Mango
- 6 Passion Fruits
- 4 Eggs (2 Whole, 2 Yolks)
- 150g Caster Sugar
- 100g Unsalted Butter

Method

PT.1

Cake

1. Preheat oven to 160°C and line a 10×14-inch tray.
2. Whisk the egg yolks, sugar and vanilla until pale and fluffy. Sift in the flour and baking powder, and whisk until incorporated.
3. In a separate bowl, beat the egg whites until stiff peaks form.
4. Gradually fold in the egg whites to the yolk mixture with a spatula, being careful not to knock out much air.
5. Spread into the baking tray, and bake for 18–20 minutes until baked and just golden.
6. Remove from the tin and roll from the shorter edge, in the greaseproof paper. Cover with a damp tea towel, to reduce cracking.

Mango and Passionfruit curd

1. Peel and blend the mango, then sieve. Then do the same with the passionfruit to remove the pulp from the seeds, and sieve.
2. Beat the eggs, yolks and sugar.
3. Melt the butter in a pan over a low heat, then add the sugar/egg mixture and fruit pulps. Stir constantly with a spatula until thickened, keeping the heat low.
4. Pour into a bowl to cool and cover with clingfilm, touching the surface.



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Ingredients

White chocolate cream

- 100g White Chocolate
- 175g Double Cream
- 1 tsp Vanilla Bean Paste

Method

PT.2

White chocolate cream

1. Unroll the cake, with the long edges to the sides, and spread an even layer of curd over the cake, leaving an inch at the top and bottom.
2. Roll the cake tightly and rest the seam on the bottom.
3. Spread the ganache over the cake. You can use a fork to create branch patterns, or a palette knife to smooth.
4. Optional: add piped white chocolate stars/snowflakes to decorate (melted chocolate piped onto greaseproof paper).

Assembly

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