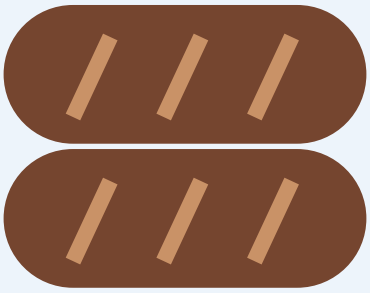
The Amazing Christmas Logs

A Recipe for Togetherness

inspire



We will make 2 chocolate logs.

No oven needed.

Start today.

Finish tomorrow.

By Chef Roberta Preca & Chef Ramona Preca

What we need

Ask someone to help you measure the ingredients.

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300 g

plain biscuits

1 tin (about 397 g)

sweetened
condensed milk



200 g

toasted almonds



100 g

hazelnuts



100 g

walnuts, cut into
small pieces



30 g

cocoa powder



100 g

dark chocolate
for the mixture



200 g

dark chocolate
for the outside

You can also add (optional):

2 tablespoons brandy or rum, and finely grated orange skin from 1 orange. You can leave these out.

Contains nuts and milk. Biscuits may contain wheat.

Get ready

Put everything on a clean table.

inspire



A big bowl

For the mixture

☐



A spoon

For mixing

☐



Baking paper

For wrapping the logs

☐



A fork

For making lines

☐

A fridge

For cooling the logs

☐



A knife

Ask for help to slice

☐

Ask for help with hot chocolate
and sharp knives.

Today: Make the mixture

Tick each box when you finish a step.

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1

Wash your hands.



Use soap and water.

☐

2

Break the biscuits.



Put the biscuits in a bowl.

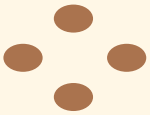
Break into small pieces.

Leave a few small lumps.

☐

3

Add the nuts.



Add almonds, hazelnuts and walnuts.

☐

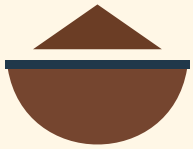
Today: Mix the ingredients

Take your time. Do one step at a time.

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4

Add the cocoa powder.



Put the cocoa in the bowl.

☐

5

Mix with a spoon.

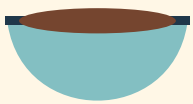


Stir the dry ingredients.

☐

6

Melt 100 g chocolate.



Ask someone to help.

Let it cool a little. Keep it runny.

HOT - ask for help.

☐

Today: Shape the logs

You are nearly finished for today.

inspire

7

Add the wet ingredients.

Add condensed milk.

Add the melted chocolate.

☐

8

Mix everything.



Stir until firm and sticky.

Add brandy, rum or orange skin now, if you are using them.

☐

9

Make 2 equal parts.



Split the mixture in half.

☐

Today: Put the logs away

Leave them in the fridge until tomorrow.

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10

Make 2 log shapes.



Put each part on baking paper.

Roll into a thick log.

☐

11

Wrap the logs.



Wrap each log tightly

in baking paper.

☐

12

Put in the fridge.

Leave both logs there

until tomorrow.

☐

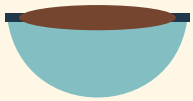
Tomorrow: Decorate

Ask for help with hot chocolate.

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13

Melt 200 g chocolate.



Ask someone to help.

The chocolate will be hot.

HOT - ask for help.

☐

14

Unwrap the logs.



Take them from the fridge.

Remove the baking paper.

☐

15

Cover with chocolate.



Spread melted chocolate

over both logs.

☐

Tomorrow: Finish and eat

Your chocolate logs are almost ready!

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16

Make tree lines.



Wait until the coating starts to set.

Pull a fork gently along each log.

☐

17

Put in the fridge.

Wait until the chocolate is firm.

☐

18

Cut and enjoy!



Cut into thin slices.

Ask for help with the knife.

☐