THE AMAZING

CHRISTMAS LOGS

EASY READ RECIPE

inspire



1



300g
plain biscuits



200g
toasted almonds



100g
hazelnuts



100g
walnuts cut into small pieces



200g
dark chocolate for the outside



100g
dark chocolate for the mixture



1 tin sweetened
condensed milk
(about 397g)



30g
cocoa powder

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.

2

Equipment



Large mixing bowl



Spoon



Scale



Baking paper



Saucepan (for melting chocolate)
Ask for help.



Fork



Chopping board



Sharp knife
Ask for help.



Fridge

3

Today - Make the mixture

1 Wash your hands.



- [ ] Use soap and water.

2 Put the biscuits in a bowl.



- [ ] Break the biscuits into small pieces.
- [ ] Leave a few small lumps.

3 Add the nuts and cocoa.



- [ ] Add the almonds, hazelnuts and walnuts.
- [ ] Add the cocoa powder.
- [ ] Mix with a spoon.

4

Today - Make the mixture

4 Melt 100g of chocolate.

Ask for help.
The chocolate can be hot.



- [ ] Melt 100g of dark chocolate.
- [ ] Let it cool a little. Keep it runny.

5 Add the other ingredients.



- [ ] Add the condensed milk and melted chocolate.
- [ ] Add the brandy or rum and orange skin if using.

6 Mix everything together.



- [ ] Mix well. The mixture should be firm and sticky.

Today - Make the logs

7 Split the mixture into 2 equal parts.



- [ ] Make 2 same size balls.

8 Shape into logs.



- [ ] Put each log on baking paper.
- [ ] Roll each part into a thick log shape.

9 Wrap and chill.



- [ ] Wrap each log in the baking paper.
- [ ] Put both logs in the fridge.
- [ ] Leave in the fridge until tomorrow.

Tomorrow - Add the chocolate

10 Melt 200g of chocolate.



- [ ] Melt 200g of dark chocolate.

Ask for help.
The chocolate can be hot.

11 Cover the logs.



- [ ] Take the logs out of the fridge.
- [ ] Remove the baking paper.
- [ ] Cover the logs with the melted chocolate.

12 Make lines with a fork.



- [ ] Wait until the coating starts to firm up.
- [ ] Pull a fork gently along each log.
- [ ] Make lines like the outside of a tree.

Finish

13 Chill again.



- [ ] Put the logs back in the fridge.

14 Slice and enjoy



- [ ] Cut the logs into thin slices.
- [ ] Ask for help with the knife if you need to.



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Recipe by Chef Roberta Preca &
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