



**Sweetpea Patisserie x Lady Qooza  
~ Cooking jamming Workshop ~**

**Christmas Special ~  
Buche de Noel with Meringue mushrooms!**

**Ingredients:**

**A: Sponge sheet:**

78g plain flour  
75g sugar  
½ tsp. baking powder  
1 ml salt  
2 small egg yolks  
1/6 cup (40ml) water  
½ tsp. vanilla extract  
¾ tsp. lemon zest  
3 small egg whites, room temperature  
¼ tsp. cream of tartar or lemon juice

**B: coffee buttercream:**

142g unsalted butter, softened  
2 egg whites, about 60g  
110g granulated sugar  
30ml coffee, brewed double strength  
Pinch salt

**C: Coffee syrup:**

¼ cup coffee, brewed double strength  
1/6 cup sugar

**D: Meringue mushrooms:**

35g icing sugar  
3.5 ml flour  
1 large egg white  
Pinch cream of tartar



35g sugar

**E: Chocolate ganache**

80g bittersweet chocolate

85ml heavy cream

**How to:**

**A. For the sheet cake:** (Preheat the oven to 325F/160C)

1. Sift together the flour and baking powder into a large mixing bowl. Add all the sugar but 3 tablespoons, and salt and whisk to combine.
2. In another small bowl, whisk together the egg yolks, oil, water, vanilla and lemon zest. Make a well in the flour, add the yolk mixture, then whisk thoroughly for about 1 minute.
3. Place the egg whites in a clean mixing bowl, using an electric mixture, beat until frothy. Add the reserved 3 tablespoons of sugar and the cream tartar (or lemon juice) and beat until whites hold firm, shiny peaks.
4. Scoop about 1/3 of the whipped whites to the yolk mixture and fold in to lighten the batter. Then gently fold in the rest of the whites until just combined.
5. Transfer the batter into prepared sheet pan lined with parchment paper. Bake until the cake is just set to the touch, 13-18 minutes. Let cool and use as soon as it has cooled.

**B. For the coffee buttercream:**

1. Bring a pot of water to a simmer, place the egg whites, sugar and salt in a heat proof mixing bowl, which can rest securely on the rim of the pot without water touching the bottom of the mixing bowl. Whisk the whites over the simmering water using a balloon whisk until it's very hot to the touch, about 120F.
2. Take the mixing bowl off the heat, continue to whisk using an electric mixer at high speed for about 10 minutes until it holds glossy stiff peaks.
3. Start to add the diced soft butter into the whipped egg whites (meringue), one spoonful at a time, at the lowest speed, until all the butter is incorporated. This may take about another 10 minutes.
4. Add in the cooled coffee and mix thoroughly.

**C: For the coffee syrup:**



## *Sweetpea Patisserie*

Combine the coffee and sugar in a small sauce pan. Bring to a simmer while stirring to dissolve the sugar. Remove from heat and let cool.

### **D: For the meringue mushrooms:** (Preheat oven to 80C)

1. Sift the icing sugar and flour into a bowl.
2. Combine the egg white and cream of tartar. Beat until it holds soft peaks.
3. Gradually add the sugar, and continue to beat until it holds glossy and still peaks.
4. Pipe out domed shapes as the cap and longer narrow shape as the stem, bake for about 4 hours or up to overnight.
5. Dust the top with cocoa powder to resemble dirt.

### **E: For the chocolate ganache/buttercream:**

1. Place the cream in a small saucepan and heat to just under a boil.
2. Pour the cream over the chocolate. Let the mixture sit for a few minutes and then stir with a rubber spatula until melted, smooth and shiny.
3. Fold the ganache with the leftover coffee buttercream until thoroughly combined.

### **To assemble:**

1. Spread a thin layer of the coffee buttercream onto the just cooled sponge, leaving an one-inch border on the top end. Carefully roll the filled sponge into a log with the aid of the parchment paper, secure two ends. Place the log into the fridge for at least 30 minutes.
2. Then unroll the log, seam side down, slice the two ends of the log off for a neat surface. Then trim a two-inch piece off the log at an angle, and place this piece on top of the log secured with buttercream.
3. Pipe a thin layer of the coffee buttercream (in a pastry bag fitted with a pastry tip) onto the log until the whole log is neatly covered.
4. Decorate the buttercream covered tree log with lots of silver balls, sprinkles of your choice, and the meringue mushrooms.

*~~Bon Appetite~~*