



Chocolate log with Quescrem 0% lactose cream cheese

A chocolate log is a very festive sweet dessert and easy to make. It is common to see them at Christmas time, but they taste great at any time of the year.

◆◆◆ INGREDIENTS

🍴 **Cake:**

- 220 g. of eggs
- 110 g. of sugar
- 80 g. of flour
- Chocolate for the final frosting

🍴 **Filling:**

- 200 g. of *Quescrem 0% lactose cream cheese*
- 20 g. of sugar
- A dash of cream

★★★ PREPARATION

- 🍴 **Cake:** Beat the egg and sugar at high speed until the mixture triples in volume. Sift the flour and gently mix it in. Pour this dough on a plate with baking paper so that it forms a thin layer. Bake for 7 or 8 minutes at 240 °C without ventilation.
- 🍴 **Syrup:** Put the water and sugar in a saucepan with the vanilla pod and let simmer until the sugar dissolves.
- 🍴 **Filling:** Mix the *Quescrem 0% lactose cream cheese* with the cream and sugar well and put the mixture into a pastry bag.



DISPLAY

Cover the cake with the cheese mixture and roll it up. Then, melt the chocolate in the microwave and soak the cake in it so that it gets well covered. Let it cool in the refrigerator for an hour for a cleaner cut. Serve each piece decorated with icing sugar, chocolate shavings or chips, nuts or cheese bits.

Quescrem
the real cream-cheese

