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# MODERN BÛCHE DE NOËL



Food : Desserts

## Ingredients

- 267g Egg Yolks
- 534g Sugar
- 600g Butter
- 14g Salt
- 800g Flour
- 40g Baking Powder
- 200g Slivered Almonds

## Methods

- In a mixer combine egg yolks, sugar and butter with a paddle until it forms a smooth paste.
- Add dry ingredients until combined.
- Remove from bowl and roll the mix evenly to fit in a 60x40cm tray.
- Sprinkle almonds on top and lightly press into the mix.
- Bake for 22minutes at 160C.