TRONCHETTO NATALIZIO
(Christmas trunk)

The Christmas trunk is a traditional Christmas dessert. It’s made of a sponge cake, roll in the shape of a trunk, Nutella cream. It is traditionally prepared on December 23rd, during the Christmas Eve!

Ingredients:

**Dough**
- 5 eggs
- 150 g sugar
- 100 g flour 00
- 5 g vanillin

**Chocolate cake icing**
- 180 g Dark chocolate
- 200 ml fresh cream
- a spoon of icing sugar

**Chocolate Cream (inside the roll):** nut cream like Nutella

**Preparation**

- Separate the egg yolks from the egg whites and add them to half the sugar.
- Mix it with a whisk until the mixture becomes foamy.
- Whisk the egg whites adding the remaining sugar.
- Combine the two compounds by gently stirring with a spatula.
- Add the flour and stir it.
- Roll out the dough on the baking paper covered with baking paper.
- Level the dough with a spatula and cook in the oven at 220 degrees for 10 minutes and bake it.
- Place the sponge cake on a baking board and cover it with other baking paper
➔ Stuff the roll of biscuit dough with the Nutella cream (or something like that) helping you with a spatula.
➔ Roll up the cake and keep it in the fridge.
➔ In a pot, heat half the cream until it boils.
➔ Remove from the heat and add the chopped dark chocolate and the icing sugar.
➔ Cool and whisk the mixture for a few minutes with the remaining cream. Join the fresh cream and mixture with a spatula.
➔ Remove the roll of biscuit dough from the fridge and cut the ends diagonally.
➔ Add the two cut parts to the trunk as they were branches.
➔ Place the piece at the end and place it on the side of the trunk, to recreate the shape of the cut wooden stump.
➔ Place it on a serving plate and decorate with the chocolate cream, helping you with a teaspoon.
➔ Decorate with raspberries and rosemary sprigs, dusting with icing sugar.