

## TABLE TALK

# MAKE YOUR YULE LOG A HOLIDAY ACTIVITY

Rolled cake with buttercream filling is perfect for customizing

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SPECIAL TO MONTREAL GAZETTE

Montreal pastry shops are gearing up for the holidays with both new and traditional versions of the celebrated Yule log cake known as *bûche de Noël*.

Shoppers will find that this rolled sponge cake with buttercream filling and icing has been adapted far beyond its original recipe, first published in a cookbook in France in 1898 by Parisian pastry chef Pierre Lacam.

At Au Pain Doré stores, the log cake is being offered in various flavours and styles, but also in a partly decorated version that allows you to give it a personal touch, using either your own trimmings or a variety sold at the stores.

Two flavours of *bûche de Noël* cakes are available — chocolate or coffee-flavoured — and two packages of decorative additions: traditional or modern.

The cakes come iced at \$23 each and are estimated to serve from eight to 10 people. The decor sets

are \$10.95 each. The traditional assortment includes a miniature Christmas tree, holly leaves, snowman and candy cane. The modern collection has reindeers, stars, chocolate balls and more.

Carole Ladouceur, marketing official at Au Pain Doré, suggests children or artistic types would enjoy decorating a *bûche de Noël* as a holiday activity.

Another option at this chain of stores is a “skinny log” cake for \$23, its width allowing for smaller portions. The thinner log comes in either a chocolate and lemon flavour or a flourless version in chocolate and raspberry.

Pâtisserie de Gascoyne stores are offering a range of Yule log cakes, beginning with their original recipe at \$34.25 for seven servings.

This company has two new styles, one made of chocolate from three kinds of beans offering 72 per cent chocolate and called the Mazarou *bûche de Noël*, and the other a chestnut-flavoured Maron confit version. Both sell for \$37.50



Yule log cakes you can decorate at home are offered, along with assorted trimmings, at Au Pain Doré stores. They come in two flavours — chocolate or coffee-flavoured. *AU PAIN DORÉ*

for seven servings, \$53.95 for 10 servings.

Première Moisson has created a Yule log cake that celebrates the 30th anniversary of the Cirque du Soleil. Sales will lead to donations to support inner-city cooking classes offered by the Tableé des chefs organization. The cake, called *Bûche Signature Acrobatie de Saveurs*, is made of pineapple, lemon, nuts and chocolate with a passion fruit icing. It's priced at \$46.95 and serves eight to 10. For each cake sold, the company will donate \$20 to the chefs for their work.

Many of these cakes are available over the counter at the various outlets, but each company recommends ordering in advance at your local store.

## BEST BUYS

# Ready-made salads in a bag are cheaper than making your own

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Excessive rains in California are the reason lettuce is about three times the price we were paying for Quebec lettuce all summer. The white potato is another vegetable affected by the slowdown in har-

ponic lettuce, and green cabbage when planning a salad.

Citrus fruit is good right now. I've been trying the various kinds of clementines in the stores and finding that the Moroccan fruit is good, but likely to become sweeter later in the month. The sweetest, juiciest clementines are the Spanish ones