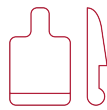




Chocolate Roulade with Fresh Cream and Raspberries



DIFFICULTY: MEDIUM



PREPARATION TIME: 30
MINUTES



COOKING TIME: 20 MINUTES



SERVES: 8-10

Ingredients

- 175g dark chocolate, roughly chopped
- 175g caster sugar
- 6 eggs, separated
- 2 tbsp Dutch cocoa, sieved
- 300ml cream
- 2 tbsp icing sugar
- 1 tsp vanilla essence
- Extra Dutch cocoa
- 2 punnets fresh raspberries

Method

Grease and line a Swiss roll tin (33 x 23 cm) and preheat the oven on CircoTherm® to 160°C.

Place the chocolate in saucepan and melt on Induction level 1 or on a gas FlameSelect® cooktop level 2. Put the sugar and egg yolks into a large bowl and whisk with an electric mixer on a high speed until light and creamy. Add the melted chocolate and whisk until blended.

In a second large bowl whisk the egg whites until stiff peaks form. Add two tablespoons of the egg whites to the chocolate mixture and whisk to combine. Add remaining egg white and cocoa and gently fold mixture until combined using a wire whisk. Pour the mixture into prepared tin and bake for 15-20 minutes or until firm when touched.

Remove roulade from oven, cover with a damp tea towel and allow to cool.

Whip the cream, icing sugar and vanilla until thick. Dust a large piece of baking paper with icing sugar. Turn out the roulade on to the paper and remove lining paper. Top with whipped cream and sprinkle with one punnet of raspberries. Carefully roll up the roulade starting with one of the short edges. Place on serving plate, dust with more cocoa and serve with second punnet of raspberries.

Notes

Chocolate roulades are great making ahead of time and stored in the refrigerator. Roulades sometime do crack when rolling, gently press to reshape and dust with more cocoa.