COOKING PASSION SINCE 1877

Coffee roulade with coffee cream

DIFFICULTY: MID

PREPARATION TIME: 15 MINUTES

COOKING TIME: 15 MINUTES

Ingredients

Cake
6 eggs
175g golden caster sugar
175g self raising flour
2 Tbsp strong espresso coffee
50g butter, melted
75g walnut meal
dutch cocoa, for dusting

Filling
400ml thickened cream
2 Tbsp coffee flavoured liqueur
finely zested rind of 1 lemon

Method

To begin making your coffee roulade with coffee cream, preheat oven to 200°C CircoTherm®. Grease and line the NEFF universal tray.
Whisk eggs and sugar together until light and fluffy, about 5 minutes. Fold in flour and walnut meal, then fold in coffee and butter.
Pour mixture into pan and spread out with a spatula to level the surface.
Bake for 12-15 minutes until pale but cooked and springy in the middle.
Remove from oven and allow to cool a little, then turn out onto a clean tea towel and roll up like a swiss roll, and allow to cool.
Whip the cream to soft peaks with the coffee liqueur and fold in the lemon rind.
Carefully unroll the sponge and remove the tea towel. Spread the coffee cream over the coffee roulade, then roll up again. Dust your roulade with cocoa and serve.

Roulades can be deceptively tricky to master. If you let your cake cool on a wire rack as you normally would, you'll struggle to get a nice, neat roll and will find your creation covered in cracks. Instead, make sure you turn your cake onto a clean tea towel and roll up while it is still warm. Leaving it to cool this way will make it far easier to roll up once cooled and coated in cream.

Notes

We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs are fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. | All eggs are 55–60 g, unless specified.
Photography by Steen Vestergaard. Styling by Caroline Velik.

© NEFF Australia. For more delicious recipes visit theneffkitchen.com.au