

# Chocolate Roulade



## Ingredients for Sponge:

175g Plain Chocolate, Broken into Pieces  
175g Caster Sugar  
6 Eggs, Separated  
Icing Sugar for Dusting  
Sunflower Oil for Greasing

## Ingredients for Topping:

90g Plain Chocolate, Broken into Pieces  
300ml Double Cream, Whipped Until Thick

You will need an oblong tin:  
22 x 30 x 2.5cm  
and a container to take your  
chocolate roulade home in.

## Method:

1. Preheat the oven to 180°C or Gas Mark 4.
2. Lightly grease the tin with the sunflower oil and line with baking paper.
3. Break the chocolate into small pieces and place the chocolate into a small glass bowl.
4. Fill a saucepan half full with cold water and place at the back of the hob.
5. Place the glass bowl on top of the saucepan.
6. Turn on the heat to melt the chocolate. Do not stir. Once melted turn off the heat and leave the glass bowl on the saucepan, leave to cool.
7. Crack the first small egg, place the egg yolk into one bowl and the egg white into another.
8. Transfer the egg yolk to a large bowl. Repeat this for the remaining eggs, transferring each yolk into the large plastic bowl. Add each egg white to a glass bowl.
9. Add the caster sugar to the large bowl and whisk together with an electric whisk until light and creamy.
10. Use oven gloves to remove the glass bowl containing the chocolate from the saucepan and add the cooled chocolate to the large bowl, stir with a white plastic stirring spoon to blend evenly.
11. In the glass bowl, whisk the egg whites using an electric whisk until stiff but not dry. You should be able to turn the bowl upside down. Carefully fold into the chocolate mixture using a metal spoon.
12. Turn the chocolate mixture into the tin, tilting it so that the mixture spreads evenly into the corners. Bake in the oven for 20 minutes or until firm to touch.
13. Remove from the oven when fully cooked. Place a clean, dry tea towel on top of the cake and on top of this lay another tea towel that has been soaked in cold water and well wrung out. Leave in a cool place for as long as possible.
14. To make the filling: Break the chocolate into small pieces and place the chocolate into a small glass bowl. Fill a saucepan half full with cold water and place at the back of the hob. Place the glass bowl on top of the saucepan.
15. Turn on the heat to melt the chocolate. Do not stir. Once melted turn off the heat and leave the glass bowl on the saucepan, leave to cool.
16. Pour the double cream into a large bowl and use an electric whisk until the cream has thickened, DO NOT over whisk.
17. Remove the tea towels from the sponge, and turn it out on to a piece of baking paper that has been liberally sprinkled with sifted icing sugar. Peel the lining paper from the sponge.
18. Spread the melted chocolate over the sponge, and then spread the whisked cream evenly on top.
19. Roll up the sponge from a long edge, using the sugared paper to help lift the cake and roll it forward.
20. Dust the roulade with more sifted icing sugar before serving.



## Adaptations:

- Instead of having a chocolate filling this could be replaced with homemade jam.
- Decorate the roulade with pieces of fresh fruit.