

CHOCOLATE & RASPBERRY ROULADE

INGREDIENTS

For the roulade

150g plain chocolate with 60% cocoa solids
TR6 medium eggs, separated
150g caster sugar plus a little for sprinkling

For the filling

450ml double cream
3 tbsp icing sugar 350g
raspberries
icing sugar to dust cocoa powder to dust

METHOD

Step 1:

Grease a nonstick baking paper and line a 23x33 cm Swiss roll tin. Preheat the oven to 180°C

Step 2:

Melt the chocolate over a pan of gently simmering water.

Step 3:

Place the egg whites in a large grease-free bowl and using an electric whisk, whisk them until they form soft peaks. Set aside.

Step 4:

Place the egg yolks and sugar in a large bowl and stand it over a pan of simmering water. Whisk until the eggs are fluffy and thick enough to leave a trail when the whisk heads are lifted from the mixture. Stir in the chocolate then gently fold in the egg whites.

Step 5:

Pour into the prepared tin and bake for 20-25 mins or until the centre springs back when lightly touched with your finger.

Step 6:

Whilst the cake cooks, lay a sheet of nonstick baking paper out on the work surface and sprinkle with a little caster sugar. Tip the roulade out onto the paper, carefully peel away the lining paper, trim the edges then cover the roulade with a clean, damp tea towel. Leave to cool.

Step 7:

Whip the cream and icing sugar until it forms soft peaks, gently fold in half the raspberries. Spread the cream mixture over the roulade, scatter over the remaining raspberries.

Step 8:

Then starting from one of the narrow ends, carefully roll up the roulade using the paper to help. Transfer to a serving plate and dust with a mixture of icing sugar and cocoa.

THE COOKERY

by The Secret Jozi Chef

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