



RECIPE

Chocolate Roulade with Macerated Raspberries

Category Dessert
Recipe Details Serves 12

Method

Mascarpone Filling

- 1 Beat cream, mascarpone, sugar and vanilla in an electric mixer until peaks form. Refrigerate until required.

Ingredients

- ½ cup cream
- 2 tbsp icing sugar
- ½ cup mascarpone cheese
- 1 tsp pure vanilla essence

Macerated Raspberries

- 1 Combine ingredients in a bowl and set aside 3 hours to macerate at room temperature.

Ingredients

- 500g raspberries
- ¼ cup caster sugar
- ¼ cup cointreau or substitute with 1 tbsp orange juice & 1 tsp zest

Chocolate Roulade

- 1 Break chocolate into small pieces, place in a bowl with the milk and place in V-ZUG Combi Steam on Steam at 40°C for approx. 8 minutes or until melted.
- 2 Spray baking tray with cooking spray. Line oven tray with baking paper – allowing a bit of extra paper to come up the sides of the tray. Spray paper with cooking spray.
- 3 Use an electric beater to beat egg yolks and sugar in a large bowl until thick and pale. Sift over the cocoa powder and flour. Add the chocolate and milk mixture. Stir together until combined.
- 4 Use a clean electric beater to beat the egg whites in a bowl until soft peaks form. Fold one-quarter of the egg white into the chocolate mixture, then fold in the remaining egg white until just combined.
- 5 Pour the mixture onto the lined, greased tray and smooth the surface, making sure the mixture covers the tray. Lightly cover the tray with glad wrap, without completely sealing.
- 6 Place in cold oven and select Steam 100°C, 10 minutes.

Ingredients

- 6 eggs, separated
- ½ cup caster sugar
- ¼ cup cocoa powder
- 2 tbsp plain flour
- 100g dark chocolate, melted and cooled
- 2 tbsp milk
- cocoa or icing sugar to dust

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- 7 Remove from the oven. Leave for approx. 1 minute until cooled slightly.
- 8 Remove cake from the tray but leaving the baking paper on the cake. Starting from the shortest side closest to you – roll up with the paper still intact (the paper will then be inside the roll).
- 9 Leave to cool 5 minutes. Unroll and spread with mascarpone filling then roll up again without using the baking paper.
- 10 Dust roll with cocoa or icing sugar.
- 11 Cut in 12 rounds, place one on each plate and spoon macerated raspberries on top.