

Chocolate Roulade

 Difficult

Ingredients for the roulade

50g self-raising flour
1tsp Dr. Oetker Baking Powder
25g cocoa powder
50g ground almonds
1/2tsp Dr. Oetker Natural Almond Extract
5 large eggs
100g golden caster sugar, plus extra for turning the cake out

For the filling

2 x 250g tubs mascarpone
50g icing sugar

For the icing / frosting

200g Dr. Oetker Fine Cooks' Dark Chocolate - broken into pieces
175g unsalted butter, softened
50g icing sugar + 1tbsp to dust

Method

1. Heat the oven to 190°C / Gas Mark 5 / fan 170°C.
2. Grease a large Swiss roll tin with butter (30cm x 40cm) and line the base and sides with baking parchment
3. Beat the eggs and caster sugar in a large mixing bowl for about 5 minutes using an electric whisk until it is light and creamy and leaves a trail when you lift the whisk out
4. Sieve the flour, baking powder and cocoa into a separate bowl then fold into the mixture. Add the ground almonds and Natural Almond Extract and carefully mix
5. Pour the mixture evenly into the prepared tin and spread to the edges. Bake for 12-15 minutes, then remove and allow to cool for 1 minute





6. In the meantime, put a large sheet of baking parchment on the work surface and sprinkle lightly with caster sugar. Turn out the cake on to the parchment and peel off the lining paper. Using the long side of the cake roll up from there, using the paper as a guide, rolling the paper inside the cake

7. To make the filling, beat the mascarpone and icing sugar until smooth and light.

8. Carefully unroll the cooled cake and with the long side facing you, spread the roulade over the sponge to within 2cm of the edges. Roll up the cake again using the paper to help you, then set aside

9. To make the frosting, melt the chocolate (either in the microwave or over a pan of simmering water) and allow to cool for 10 minutes. Beat the butter and icing sugar together, then stir in the chocolate. Set aside for 20 minutes, then spread over the cake, adding texture to create the log effect

10. Finally, transfer the cake to festive plate and dust lightly with icing sugar before serving.

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