



Decadent Chocolate Roulade, easy, simple, decadent

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 tbsp Caster sugar
- 200g Dark eating chocolate, chopped
- 1/4 cup Hot water
- 1 tsp Dry instant coffee
- 4 Eggs, separated
- 1/2 cup Caster sugar, extra
- 300ml Thickened cream
- 120g Raspberries or any berries of your liking even banana

Instructions

1. Preheat oven to 180C. Grease a swiss roll pan. Line base with baking paper.
 2. Place a piece of baking paper, cut same size as swiss roll pan, on the bench and sprinkle evenly with caster sugar.
 3. Combine chocolate, hot water and coffee in a medium heatproof bowl. Stir over a medium saucepan of simmering water until smooth, remove from heat.
 4. Beat egg yolks and extra sugar in a small bowl with an electric mixer for about 5 minutes or until thick and creamy, fold egg mixture into warm chocolate.
 5. Beat egg whites in a clean bowl with the mixer till soft peak form. Gently fold whites into chocolate mixture, in two batches. Spread mixture to pan.
 6. Bake for about 15 minutes.
 7. turn cake out to sugared paper, peeling off the baking paper away: use serrated knife to cut away crisp edges from all sides. Cover with tea towel ; cool.
 8. Beat cream until firm peaks form. Spread cake evenly ; sprinkle evenly the berries, roll cake, from long side to a log shape. Cover roll in refrigerate for at least 30 minutes before serving.
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