



Posted on 17 September 2012

by Vicky King

Vicky's Chocolate Roulade



Ingredients

5 large eggs
8oz caster Sugar
6oz Plain Chocolate
1.5 fl oz. water
8fl oz. double Cream
1 fl oz. Amaretto (optional) or few drops of almond essence
Icing sugar to decorate

Preparation

- 1 Separate Eggs
- 2 Beat the yolks with the caster sugar until pale in colour with a wire whisk
- 3 Melt the chocolate with the water gently and add to mixture
- 4 In a clean bowl beat egg whites until soft peaks forming and then fold into Chocolate mixture
- 5 Pour into Silicone paper lined sandwich tin and bake for 20 mins at 180 degrees centigrade
- 6 Cool in tin and place damp tea cloth over tin and leave in fridge overnight
- 7 When ready to serve whip cream and add either amaretto or almond essence
- 8 Take a sheet of grease proof paper and sprinkle generously with the icing sugar
- 9 Tip out the chocolate base and spread with the cream
- 10 Pull edge of grease proof paper and roll up roulade
- 11 Sprinkle with more icing sugar if desired and decorate with fresh fruit such as strawberries, raspberries or blueberries.

Cooks Note
