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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 yokes 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 teacloth 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