



Chocolate Roulade Star Log

10 servings



Medium

up to 40 Min.



Ingredients:

For the Cake:

100 g Caster Sugar
about 5 g Dr. Oetker Madagascar
Vanilla Paste (1 tsp)
40 g Plain Flour
20 Dr. Oetker Fine Dark Cocoa
Powder (20g)
55 g Ground Almonds
2.5 g Dr. Oetker Baking Powder
(½ tsp)
15 - 30 ml Valencian Orange
Extract or 1-2 tsp Orange Juice
3 Medium Eggs , Separated

For the Filling:

200 ml Double Cream
15 g Icing Sugar (1 tbsp)

for the Topping:

400 ml Double Cream
45 Dr. Oetker Fine Dark Cocoa
Powder (45g, Sifted)
30 g Icing Sugar (2 tbsp)
Dr. Oetker Giant Chocolate Stars

- 1** **Chocolate Roulade Star Log:**
Heat the oven to Mark 6/200°C. Whisk together the egg yolks, sugar and vanilla extract until pale. In a separate bowl, whisk the egg whites until stiff.
- 2** Mix together the flour, Cocoa, ground almonds and baking powder. Fold in the egg yolk mixture along with the egg whites until combined. Spread into a 21x31cm lined Swill roll tin. Bake for 10 mins.
- 3** Cool in the tin for 10-15 mins, then carefully turn out onto fresh baking paper, drizzle with alcohol or orange juice and gently roll using the paper to help you. Leave tolled until ready to fill.
- 4** Whip the cream for the filling with the icing sugar, then unroll the sponge, fill and re-roll. Whip the topping ingredients together and spread all over the log. Decorate with the chocolate stars.

Tip from the Test Kitchen

- To save time use a good quality bought Swiss roll and decorate using step 4.



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