

# Chocolate Roulade Espresso Cream

**Recipe by:** Helen Tzouganatos | **Preparation and cooking time:** 45 minutes plus chilling | **Serves:** 10

6 large eggs, separated, at room temperature  
150g caster sugar  
150g 70% dark chocolate pastilles, melted and cooled slightly

## Espresso Cream

300ml thickened cream

¼ cup pure icing sugar, sifted  
2 tbsp cooled espresso coffee (or mix 1 tbs boiling water with 2 tsp instant coffee)

## To Garnish

Dutch-process cocoa powder, for dusting  
Milk coffee chocolate block, shaved, for garnish



1. Preheat the oven to 160°C (fan-forced) and line a 25 cm x 35 cm swiss roll tin with baking paper.
2. Combine the egg yolks and sugar in the bowl of an electric mixer fitted with the paddle attachment and beat for 3 minutes until pale and frothy. Pour in the chocolate and mix to combine.
3. Whisk the egg whites in a separate bowl until soft peaks form. Gently fold the egg whites into the chocolate mixture one-third at a time. Spread the batter evenly in the tin and bake for 13 minutes or until springy to touch in the centre. Set aside to cool for 5 minutes.
4. Place a sheet of baking paper on the swiss roll tin, then cover with a chopping board and flip the warm sponge onto the board. Peel away the top layer of baking paper, cover the sponge in plastic wrap and cool completely.
5. Whisk the espresso cream ingredients together until soft peaks form.
6. Remove the plastic wrap and spread the espresso cream evenly over the sponge, leaving a 1 cm border. Using the baking paper to help, lift the sponge from the shortest side and gently roll up.
7. Wrap the roulade in a clean tea towel and rest, seam side down, in the fridge for 1 hour to set. Dust with the cocoa powder and garnish with chocolate to serve.

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