



# Haigh's Double Chocolate Roulade

**Preparation time:** 30 mins + chilling time | **Cooking time:** 25 mins | **Serves:** 8-10

## Roulade

**200g Haigh's Dark Chocolate Ginger Block, finely chopped**

6 extra large eggs, at room temperature, separated

200g caster sugar

1/4 cup (25g) cocoa powder, sifted

## Chocolate cream

300ml thickened cream

1/3 cup (80ml) water

**200g Haigh's Dark Chocolate Pastilles**

## To serve

Fresh cherries

Gold leaf (optional)



- Preheat oven to 180°C (160°C fan-forced). Lightly grease and line 25cm x 37.5cm swiss roll tray with baking paper.
- For the chocolate cream, combine cream and water together in a small saucepan over a medium heat and bring to a simmer. Meanwhile, place Haigh's chocolate pastilles in a medium bowl. Remove cream mixture from heat and pour over chocolate, stirring until combined. Not all the chocolate will melt immediately, so stir every few minutes until chocolate is completely melted. Allow to cool, before covering with plastic wrap and refrigerating overnight to firm up.
- For the roulade, place chocolate in a small bowl over a saucepan of boiling water, off the heat. Leave to stand for 10 minutes to allow chocolate to melt, stirring occasionally. Remove chocolate from heat and allow to cool for 5 minutes.
- Using an electric stand mixer beat egg whites until stiff peaks form. Add 1/4 cup of the sugar, 1 tablespoon at a time, beating well between each addition to make sure sugar dissolves. Remove egg whites from bowl and set aside until required.
- Using the same electric mixing bowl (no need to clean it), combine yolks and remaining sugar beating until thick and mousse like. Add the cocoa and cooled chocolate, stirring gently until combined.
- Add a third of the beaten egg whites, stirring gently to loosen the mixture. Add the remaining egg whites, folding carefully until combined.
- Pour into the prepared tray, spreading mixture evenly over the tray.
- Bake in preheated oven for 20 minutes or until risen and cooked through. Remove from oven and allow to cool. The sponge will drop a little as it cools.
- Lay a piece of baking paper larger than the roulade tin on a clean work surface and lightly dust with extra cocoa. Carefully turn the sponge out onto the paper and gently peel off the baking paper from the underside of the roulade.
- Whip the chilled chocolate cream for the filling until light and fluffy, then carefully spread it over the sponge, leaving a clear edge of about 2cm on all sides
- Starting at one of the short edges, roll the edge over tightly to start. Use the cocoa-dusted paper to help roll the roulade tight. Finish with the join of the roulade underneath. Place in refrigerator until ready to serve.
- To serve, carefully lift the roulade onto a serving plate or board using a large spatula and top with cherries and edible gold leaf.

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