

Christmas Roulade



Preparation Time : 15 minutes

Baking Time : 15 minutes

Makes 1 roll

Chocolate Roll

Egg Yolk 162 g

Egg White 214 g

Sugar 130 g

Cake Flour 103 g

Unsalted Butter 54 g

Milk 81 g

GH Chocolate Emulco 15 g

Chocolate Frosting

GH Chocolate Emulco 4 g

Non-dairy Cream 200 g

Chocolate Ganache

Chocolate 150 g

Whipping Cream 150 g

For Chocolate Roll

1. Preheat oven to 180°C ; line the rectangular tray (35 cm X 24.5cm X 3cm). Sift cake flour into a bowl. Warm the milk and butter, add in GH Chocolate Emulco and mix well.

2. Whisk egg white and sugar to form meringue. Double-boil the egg yolk until slightly warm. Add into meringue until well incorporated. Add in flour until mix well. Last, add the milk mixture till well combined.

3. Pour the cake mixture into the rectangular tray and bake for 15-18 minutes.

4. After baked, remove from oven and place the cake on wire rack, then leave it cool aside. Flip the cake on a flat surface baking sheet and remove the top skin.

5. Whip the non-dairy cream until hard peak follow by folding in Gh chocolate emulco.

6. Spread the whipped cream on the cake and roll the cake by pulling the baking sheet underneath while pushing the cake roll inwards. Use a plastic spatula/scrapper to tighten the roll.

For Chocolate Ganache

1. Boil the cream and add into the white chocolate. Mix well and keep in the chiller.

2. Use to decorate the outer of the roll.