



Recipe from: [My Catholic Tradition](#)

Classic Chocolate Roulade

When melting chocolate, break it into even-sized pieces and place in a dry heatproof bowl over hot water. If the water is too hot the chocolate will turn grainy and scorch; if the chocolate is splashed with water it will harden and acquire a dull finish.

SERVES EIGHT

7 oz plain (semisweet) chocolate

1 cup caster (superfine) sugar, plus extra caster or icing (confectioners') sugar to dust

7 eggs, separated

1 1/4 cups double (heavy) cream

Preheat the oven to 350°F.

Grease and line a 13 x 9-inch Swiss (jelly) roll tin (pan) with baking parchment.

Break the chocolate into squares.

Melt the chocolate squares in a bowl over a pan of barely simmering water.

Remove from the heat and leave to cool for about 5 minutes.

In a large bowl, whisk the sugar and egg yolks until light and fluffy.

Stir in the melted chocolate.

Whisk the egg whites until stiff, but not dry.

Gently fold the egg whites into the chocolate mixture.

Pour the chocolate mixture into the prepared tin, spreading it level with a spatula.

Bake for about 25 minutes, or until firm.

Leave the cake in the tin.

Cover with a cooling rack, making sure that it does not touch the cake.

Cover the rack with a damp dishtowel.

Wrap in clear film (plastic wrap).

Leave in a cool place for 8 hours, preferably overnight.

Dust a sheet of wax paper with caster or icing sugar.

Transfer the roulade onto it.

Peel off the lining paper.

To make the filling, whip the double cream until soft peaks form.

Spread the cream over the roulade.

Starting from one of the short ends, carefully roll it up, using the paper to help. (It may crack a little.)

Place the roulade, seam side down, on to a serving plate.

Dust generously with more caster or icing sugar before serving.

Garnish with a little grated chocolate or swirls of whipped cream and chocolate coffee beans or with clusters of raspberries and mint leaves.