

Roulade au Chocolat

Ingredients:

5 x Size 2 eggs
8oz (200g) caster sugar
6oz (150g) plain chocolate
icing sugar
½ pint (250ml) double cream
2-3 tablespoon brandy or liqueur of your choice (optional)
bakewell silicone paper (from Boots or WHSmith)
a little oil - to grease tin (under paper)
large Swiss Roll tin or baking tray with sides.
Oval plate to serve
Optional Christmas log decorations eg., robin, & holly sprig

Method:

1. Pre-heat oven Gas mark 4, 180°C. Prepare tin by lining with silicone paper. If you oil the tin first, the paper will stick to it. Cut the corners so that the paper fits like a second skin. You can also lightly oil the upper surface of the paper to be really safe!
2. Separate eggs (make sure you do not contaminate the white with any yolk or else it will not whisk up). Beat yolks with an electric beater for a few moments.
3. Gradually add caster sugar, beat until mixture is very pale and thick.
4. Melt chocolate in a bain marie (basin or jug stood in a saucepan containing a little water, on a low heat), double saucepan or in the microwave (in bursts of 20 seconds full power, stirring at intervals, do not overheat).
5. Beat chocolate into egg yolk mixture.
6. With clean dry beaters, whisk whites of eggs until very stiff, but not dry. Carefully fold whites into chocolate mixture with a tablespoon. Do not over-mix or you will remove air.
7. Pour into the prepared tin. Do not spread with a knife because you will knock out air. Instead, tip the tray so that the mixture runs into the corners.
8. Bake just above centre of oven for 20 minutes. The top is firm but the rest will still be very "gungey".
9. Leave in tin to cool completely.
10. Beat cream until stiff, add booze to taste!
11. Sieve icing sugar onto a piece of greaseproof paper. Turn out roulade, be bold! It will crack but it does not matter.
12. Spread cream filling over evenly.
13. Roll up roulade confidently....again, it will crack very badly but try to make it as round and tightly rolled as you can.
14. Sieve with a little more icing sugar if you like. Transfer to plate (two fish slices come in handy here, one each end).

Serve.