

Raspberry Chocolate Swiss Roll - A Stunning Dessert Worth the Effort

Raspberry Chocolate Swiss Roll ??



OVEN
350°F

TIME
5 min

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INGREDIENTS

Chocolate Sponge Cake:

- 4 large eggs
- 1 cup granulated sugar
- 1 tsp vanilla extract
- 1/2 cup unsweetened cocoa powder
- 1/2 cup all-purpose flour
- 1/4 tsp baking powder
- 1/4 tsp salt

Powdered sugar (for dusting)

Raspberry Filling:

- 1 cup fresh or thawed raspberries
- 2 tbsp granulated sugar
- 1 tbsp lemon juice
- 1 cup heavy cream, whipped to stiff peaks
- 1/2 tsp vanilla extract

Chocolate Ganache:

- 4 oz semi-sweet chocolate, chopped
- 1/2 cup heavy cream

DIRECTIONS

1. Bake the Chocolate Sponge: Preheat oven to 350°F (175°C). Line a 10x15-inch jelly roll pan with greased parchment paper.
2. In a bowl, sift together cocoa, flour, baking powder, and salt.
3. In another bowl, whisk eggs and sugar until thick and pale (3-5 minutes). Add vanilla.
4. Gently fold in dry ingredients until just combined.
5. Pour into prepared pan and spread evenly.
6. Bake 10-12 minutes, until springy and a toothpick comes out clean.
7. Invert the cake onto a powdered sugar-dusted towel. Remove parchment and gently roll the cake with the towel. Cool completely.
8. Make the Raspberry Filling: In a saucepan, cook raspberries, sugar, and lemon juice over medium heat until syrupy (5-7 minutes).
9. Strain to remove seeds and let cool.
10. Fold raspberry purée and vanilla into whipped cream.
11. Fill and Roll the Cake: Unroll the cooled cake and spread raspberry cream evenly, leaving a 1-inch border.
12. Carefully roll the cake back up (without the towel), using parchment to help guide.
13. Chill for at least 30 minutes to set.
14. Make the Ganache: Heat cream in a saucepan until just simmering. Remove from heat and add chopped chocolate. Let sit 1 minute, then stir until smooth. Add vanilla.
15. Cool slightly before pouring over chilled roll.

16. Finish and Serve: Drizzle ganache over the Swiss roll and let it drip naturally down the sides.
17. Slice into generous pieces and serve!

SWAPS & NOTES

Raspberries : Fresh or frozen both work-just be sure to strain the seeds for a smooth filling.

Chocolate : Use dark chocolate in the ganache if you prefer a richer finish.

Flavored Whip : You can fold in raspberry jam instead of fresh purée for convenience.

Bake the Chocolate Sponge Preheat oven to 350°F (175°C).

TIPS FOR SUCCESS

Don't Overbake : The sponge needs to stay flexible for rolling.

Roll While Warm : Rolling the warm cake in a towel helps "train" it to stay in shape.

Use Cold Whipped Cream : This keeps the filling firm and prevents melting.

Slice with a Serrated Knife : For clean, pretty layers.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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