

The Ultimate Chocolate Raspberry Swiss Roll: An Elegant & Easy Step-by-Step Guide

There is something undeniably magical about a Swiss roll. When you bring a perfectly swirled



OVEN
350°F

TIME
12-15 min

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INGREDIENTS

List

For the Raspberry Filling: 1 1/2 cups (360g) fresh or frozen raspberries 1/4 cup (50g) granulated sugar 1 tbsp lemon juice Optional: 1 tsp cornstarch mixed with 2 tsp cold water (for a thicker set):

For the Whipped Cream: 1 cup (240ml) heavy whipping cream (cold) 2 tbsp powdered sugar 1 tsp vanilla extract For Decoration: Fresh raspberries Chocolate shavings or curls Dusting of powdered sugar:

DIRECTIONS

1. Prepare the : Chocolate Sponge
2. Preheat your oven to
3. 350°F (175°C)
4. Grease a 10x15 inch jelly roll pan and line it with parchment paper, leaving an overhang on the sides. In a large bowl, beat the egg yolks and sugar until pale and fluffy. Stir in the vanilla and warm water. In a separate bowl, sift the flour, cocoa, baking powder, and salt. Gently fold the dry ingredients into the yolk mixture.
5. Whip the : Egg Whites
6. In a clean bowl, beat the egg whites until soft peaks form. Carefully fold the whites into the chocolate batter in three batches, being careful not to deflate the air. Pour into the pan and bake for
7. 12-15 minutes
8. The "Pre-Roll" (Crucial Step!)
9. While the cake is hot, turn it out onto a clean kitchen towel dusted with powdered sugar. Peel off the parchment paper. Starting from the short end, roll the cake and the towel together. Let it cool completely in this rolled position. This "trains" the cake to hold its shape.
10. Prepare the : Filling
11. Simmer the raspberries, sugar, and lemon juice in a saucepan for 5-7 minutes. If using cornstarch, stir it in now and cook for 1 minute until thickened. Let it cool completely. In a chilled bowl, whip the heavy cream, powdered sugar, and vanilla until stiff peaks form.

12. Assemble the : Swiss Roll
13. Gently unroll the cooled cake. Spread a layer of whipped cream, followed by the raspberry filling. Carefully roll the cake back up (without the towel this time!). Place the seam-side down on a platter.
14. Decorate and : Chill
15. Top with remaining cream, chocolate shavings, and fresh berries. Chill for at least one hour before slicing.

SWAPS & NOTES

The Cocoa: Use a high-quality Dutch-processed cocoa powder for a deeper, darker chocolate color and flavor.

The Fruit: If you don't have raspberries, this recipe works beautifully with strawberries or blackberries.

Shortcut Version: If you are short on time, you can substitute the homemade raspberry filling for a high-quality store-bought raspberry preserve.

Dairy-Free: You can use a stabilized coconut whipped cream if you need to avoid dairy.

TIPS FOR SUCCESS

Room Temperature Eggs: These provide better volume when beating, which is essential for a light sponge.

Don't Overbake: If the cake gets too dry, it will crack when you try to roll it.

It should spring back lightly when touched.

The Towel Trick: Always roll the cake while it's still warm!

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

Original recipe: <https://chefmaniac.com/the-ultimate-chocolate-raspberry-swiss-roll-an-elegant-easy-step-by-step-guide/>