

Triple Chocolate Cake Roll

Ingredients:

For the Cake:

- 1 standard chocolate cake mix
- 1-1 ½ cups milk
- 3 slabs Aero Milk chocolate, melted

For the Milkybar Whipped Cream:

- 1 Milkybar chocolate slab, chopped (80g)
- 1 cup chilled whipping cream

Aero chocolate ganache:

- 3 Aero (85g) Milk Chocolate slabs
- 1 ½ cups cream

To serve:

- Crumbled Aero to serve

Method:

For the Cake:

1. Prepare the chocolate cake according to the instructions. Allow to cool slightly once baked.
2. In a bowl over boiling water heat the Aero milk chocolate until melted and smooth.
3. In a separate bowl, crumble the chocolate cake together with the milk and melted Aero chocolate.
4. Once combined, place the cake mixture onto a rectangular piece of cling film, flatten the mixture into a rectangular shape using your hands. Place a second equal size of cling film over the top of the cake and use a rolling pin to flatten it out. Peel the top layer of clingfilm off of the cake and use a knife to cut the cake into a neat rectangular shape.

For the Milkybar Whipped Cream:

1. Combine the chopped Milkybar chocolate and 2 tablespoons whipping cream in small bowl. Set over a small saucepan of boiling water and stir until chocolate melts and mixture is smooth. Set aside and cool for 10 minutes.
2. Beat the remaining chilled whipping cream in a medium bowl until soft peaks form. Whisk into the white chocolate mixture.
3. Spread the Milkybar whipped cream evenly over the chocolate cake and roll the cake up from the shorter end, using the bottom layer of cling film, and then set aside on a cooling rack. (Remove the clingfilm after rolling)

Aero chocolate ganache:

1. Bring cream to a simmer on the stove top, stirring occasionally. Once it reaches a simmer, remove from the heat and pour over the Aero chocolate pieces, stir until the chocolate is all melted and smooth.
2. Pour the Aero chocolate ganache over the chocolate cake roll, coating it completely. Sprinkle crumbled Aero over the top of the roll while the chocolate is still tacky.
5. Allow to set in the fridge for 2 hours, slice, serve and ENJOY!