

CHOCOLATE HEART SWISS ROLL

Serves 20

INGREDIENTS

For the heart pattern:

2 tbsp sugar
½ cup flour
1 egg white
1½ tbsp margarine, melted
2 drops pink food colouring
Cooking spray, for greasing

For the chocolate swiss roll:

3 eggs
½ cup castor sugar
½ cup flour
¼ cup NESTLÉ Cocoa Powder
1 tbsp boiling water

For the filling:

½ cup cream
1 tsp icing sugar

METHOD

For the heart pattern:

1. In a small bowl, mix the sugar, flour and egg white together until it turns into a thick paste. Add the melted margarine and food colouring and mix well until smooth and lump-free.
2. Gently transfer the mixture into a piping bag with a very small tip. Place the provided template on a 25x30 baking tray and cover the template with baking paper. Spray the baking paper well with the cooking spray.
3. Pipe the heart and dot pattern over the greased sheet of baking paper with the piping bag.
4. Slowly remove the heart template from under the baking paper, being careful not to smudge the heart pattern. Transfer the baking tray with the piped hearts to the freezer to set.



For the chocolate Swiss roll:

5. Preheat the oven to 200°C.
6. In a medium-sized bowl, beat the eggs and sugar until the mixture is pale and thick and has doubled in size, about 5 minutes. Set aside.
7. Sieve the flour and NESTLÉ Cocoa Powder over the egg mixture and gently pour the boiling water down the side of the bowl. Using a metal spoon or a whisk, gently fold the flour and cocoa into the eggs until almost combined.
8. Remove the baking tray from the freezer and gently pour the chocolate swiss roll mixture over the piped hearts.
9. Place the tray in the oven and bake for 10-11 minutes, being careful not to overbake the swiss roll. **Chefs Tip: Keep an eye on the cake to ensure that it does not burn!*
10. Remove the cake from the oven and quickly flip it over onto a sheet of greased baking paper on the counter. Peel the baking paper off the top of the cake to reveal the design. Place a clean sheet of greased baking paper over the top of the cake, covering the heart pattern and flip the cake over once more so that the heart pattern is at the bottom.
11. Carefully, using the baking paper to assist, roll the cake into a swiss roll shape and leave to cool.

For the filling:

12. In a medium sized bowl, beat the cream and sugar together until soft peaks form.

To assemble:

13. Once the cake has cooled, gently unroll it and spread the cream filling on the inside in an even layer.
14. Using the baking paper, gently roll the cake up into a swiss roll shape. Set the cake seam side down, cut into slices, serve and ENJOY!