



## CHOCOLATE ROLL

*A snack with friends? Bring a chocolate roll to the table: an original, fun way to share a classic, quick to prepare dessert. This soft spiral of sponge is ready in less than half an hour. It is filled with a chocolate cream that gives the roll just the right softness. Simply looking at it makes your mouth water! Sponge is a basic recipe used in confectionery. You can use ready-made sponge if you like, but the recipe is really simple: you just have to pay attention to the cooking time, and browning the surface just right. Once ready, keep the chocolate roll at room temperature in a dry place, covered with a cloth.*



### INGREDIENTS:

72 g / 2½ oz egg yolk  
72 g / 2½ oz egg white  
4 g / 1/7 oz water  
7 g / ¼ oz honey  
72 g / 2½ oz sugar  
2 g / 1/14 oz lemon peel  
2 g / 1/14 oz vanilla  
72 g / 2½ oz flour  
1 jar Emilia Zaini dark chocolate cream



Difficulty  
MEDIUM



Preparation  
25 min



Portions  
4

1

To prepare a chocolate roll, start with the sponge: whisk egg yolks in a bowl with water, honey, 30 g / 1 oz of sugar, lemon peel and vanilla. Whisk egg whites with remaining sugar in a separate bowl. Fold second mixture into first, and add flour gradually.

### TIP

Instead of using a non-stick silicone baking mat, you can spread and bake the sponge on baking paper. In this case, cook the mixture for just three minutes.



- 2** Spread a non-stick silicone baking mat out on a table top. This material slows down heat conduction. Spread mixture on top. Bake for five minutes at 240 °C / 464 °F. When done, the sponge should be golden brown on the surface.



- 3** Spread chocolate cream on sponge and roll up. Slice chocolate roll, and serve cake spirals with a little delicious dark chocolate cream if you wish. Sprinkle with powdered sugar to taste.

