**Chocolate Roulade**

**Ingrediants:**

6 ozs/170g best quality dark chocolate

5 eggs

6 ozs/170g castor sugar

3 Tablespoons water

**Filling:**

½ pint/300ml double cream

1-2 Tablespoons rum

Icing sugar

**Equipment:**

1 Shallow Swiss roll tin 12” x 8” / 30.5 cm x 20.5

Preheat the oven to 180 C/Gas mark 4.

Line a Swiss roll tin with oiled tin foil. Separate the eggs. Put the yolks into a bowl, gradually add the castor sugar and whisk until the mixture is thick and pale yellow in colour. Melt the chocolate with the water in a bowl over a saucepan of hot but not boiling water. Draw the pan aside while you whisk the egg whites to a firm snow. Add the melted chocolate to the egg yolk mixture. Stir a little of the egg white into the mixture, cut and fold the remainder of the egg whites into the mix and turn it into the prepared tin. Cook for 15 – 18 minutes or until firm to the touch around the edge but still slightly soft in the centre. Wring out a clean tea-towel in cold water. Take out the roulade, cool it very slightly in the tin and cover with the damp cloth.
Leave it in a cool place. **Provided the cloth is kept damp it will deep for up to 2 days like this.**Prepare the filling. Whip the cream and flavour with the rum.

Put a sheet of greaseproof paper onto the table and dust it well with icing sugar. Remove the cloth from the roulade and turn the tin upside down onto the prepared paper. Remove the tin and peel the tinfoil off the roulade carefully. Spread the cream and roll it up like a Swiss roll. Roll it straight onto a cake board or plate as it is difficult to lift. Dust with icing sugar. This makes a luscious Christmas Log Cake.
 **Howth & Sutton Horticultural Society Autumn Show 2019**