



CHOCOLATE
ROLL CAKE



CHOCOLATE ROLL CAKE

DARK CHOCOLATE WHIPPED GANACHE

Ingredients	Total weight: ~ 260 g	100%
• Whipping cream 35% (1)	65 g	25%
• Glucose syrup	7 g	3%
• Inverted sugar	7 g	3%
• Dark chocolate Valrhona Manjari 64%	55 g	21%
• Whipping cream 35% (2)	125 g	48%

- 1 Bring the whipping cream (1) with inverted sugar and glucose syrup to a boil.
- 2 Melt the chocolate to 35-40 °C / 95-104 °F.
- 3 When the cream boils, remove it from the stove, pour it over the melted chocolate and process with a hand blender until a smooth and homogeneous emulsion is obtained.
- 4 When the temperature of the mixture drops to 40 °C / 104 °F, pour in the cold whipping cream (2) and stir with a spatula.
- 5 Pour the ganache into a bowl, cover it with cling film touching the surface and then put it in the fridge for 12 hours to stabilize.

CHOCOLATE SPONGE

Ingredients for 1 baking tray 40x30 cm	Total weight: ~ 350 g	100%
• Milk	50 g	14%
• Butter 82%	10 g	3%
• Chocolate Callebaut Power 80%	30 g	9%
• All-purpose flour	40 g	11%
• Cocoa powder	5 g	1%
• Egg yolks	55 g	16%
• Whole eggs	35 g	10%
• Egg whites	85 g	24%
• Sugar	40 g	11%

- 1 In a saucepan, bring the milk and butter to a boil so that the butter melts completely until the milk boils.
- 2 Melt the chocolate to 45-50 °C / 113-122 °F and add it to the milk and butter. Bring the mixture to a boil.
- 3 In a separate bowl, combine the sifted flour and the cocoa powder and mix with a whisk thoroughly until combined.
- 4 Once the milk, chocolate and butter come to a boil, remove the saucepan from the heat and add the dry ingredients immediately. Stir vigorously with a spatula. The chocolate choux paste should be elastic, smooth and form a ball when shaped.

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CHOCOLATE SPONGE

- Transfer the choux paste to the mixer bowl and start mixing at low speed with a paddle attachment. When the temperature of the mass drops to 55-60 °C / 131-140 °F, start adding the yolks and eggs at room temperature in small portions, stirring well each time. Transfer the finished choux paste to a wide bowl, convenient for mixing, and set aside.
- Meanwhile, in a mixer bowl whip the egg whites until a light foam, and then gradually add the sugar. Whip until thick foam and a bird's beak texture.
TIP
 - If you have only one mixer, always make the choux paste first and then whip the egg whites. Whipped meringue cannot be set aside for long, especially if it is low in sugar. It will begin to lose volume, release water and this can negatively affect the texture of your product.
- In several stages fold in the prepared whipped meringue to the choux paste, gently mixing with a spatula after each added portion.
- Using a large offset spatula, evenly distribute the batter on a baking sheet with a 40x30 cm silicone mat with borders. The required thickness of batter is ~ 1.5 cm. Try to work quickly to maintain the airy texture of the sponge.
- Bake the sponge for 8-9 minutes in the oven preheated to 170 °C / 338 °F. The finished sponge will bounce when pressed.
- Take the sponge out of the oven and immediately cover it with a silicone mat or a parchment paper sheet to keep it moist and pliable.
- Leave the sponge to cool down at room temperature first, and then put it in the fridge for at least 12 hours.

ORANGE CONFIT

Ingredients	Total weight: ~ 375 g	100%
• Orange segments	250 g	67%
• Pectin NH	3.5 g	1%
• Sugar	75 g	20%
• Orange liqueur Grand Marnier	25 g	7%
• Lemon juice	10 g	2%
• Orange zest	~11 g	3%

- Grate the zest of 2 oranges using a fine grater.
- Take the orange and trim off its top and bottom. Then place the orange on its flat bottom side and cut off the peel on the sides removing all white pith. Cut along where the orange is divided into slices. Finally, cut the segment on both sides and use the knife to pry it out. It should easily separate.
- Heat the orange segments and zest in a saucepan to 40 °C / 104 °F.

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ORANGE CONFIT

- 4 Combine sugar and pectin, then gradually add them to a saucepan with segments and orange zest. Cook, stirring occasionally, until 104 °C / 219 °F.

TIP

- The doneness of the confit can also be checked by dropping it onto a cold surface: it should set almost instantly and form a soft drop that does not spread.

- 5 When the confit is ready, add in the liqueur and lemon juice, then stir.

TIP

- Alcohol can be replaced with the same amount of orange segments added at the very beginning of the cooking process.

- 6 Pour the ready confit into a clean container, cover it with cling film touching the surface and leave to cool first at room temperature, and then transfer to the fridge. Stir before use.

CHOCOLATE DÉCOR

Ingredients

- Dark chocolate Barry Callebaut 70% 200 g

- 1 Melt the chocolate to the temperature of 45-50 °C / 113-122 °F.

- 2 Then cool the chocolate down to 27 °C / 81 °F by pouring 80-85% of its total amount onto the stone surface. During the cooling process, while spreading the chocolate mass over the surface, do not forget to check the temperature of the chocolate with an infrared thermometer. Keep in mind that the room temperature should not be higher than 18-22 °C / 64-72 °F.

- 3 Transfer the cooled chocolate from the surface into a bowl with the rest of the chocolate and mix thoroughly. The temperature of the chocolate should rise to 30-32 °C / 86-90 °F. This is a working temperature for dark chocolate.

TIP

- If after adding the chilled chocolate to the bowl, the temperature of the mass appears to be lower than desired (30-32 °C / 86-90 °F), it can be raised. This can be done in the microwave, over a water bath or with a hair dryer. It is important not to exceed the indicated temperature, otherwise you will have to restart the tempering process.

- 4 Make sure the chocolate is properly tempered by doing a test: dip a tool, such as a spatula, in the chocolate and leave it at room temperature for 2-3 minutes. Properly tempered chocolate is even, streak-free, beautiful and matte. Then get down to preparing the décor.

- 5 Place a guitar sheet on a piece of parchment paper. Pour a small amount of chocolate over the center. Cover it with a second guitar sheet with a sheet of parchment paper on top. Using a rolling pin or a tube, spread the chocolate between the sheets in a thin layer.

- 6 Remove the parchment paper, transfer the sheet with chocolate onto the table and wait until the chocolate crystallizes. Then use a cutter to cut out the chocolate décor.

- 7 Roll up the décor onto a 3 cm wide tube and fix with cling film. Leave it to crystallize at 18-20 °C / 64-68 °F for several hours.

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CHOCOLATE DÉCOR

TIP

- If the indoor temperature is above 22 °C / 72 °F, put the décor in the fridge without removing the cling film to prevent condensation.

- 8 The finished décor will easily separate from the sheet and will be thin and elegant.

ASSEMBLING THE ROLL CAKE

Ingredients

- Chilled chocolate sponge
- Chilled dark chocolate whipped ganache
- Orange confit

- 1 Whip the chilled ganache in a mixer at low speed, then transfer it to a piping bag.
- 2 Prepare a 40 cm long tube with a diameter of 2 cm made of thick plastic: cover one of its ends with cling film, leaving a small hole in it.
- 3 Using a piping bag, fill the tube until the ganache comes out the hole you made in the cling film. Put the tube in the freezer until it freezes completely.
- 4 Peel off the parchment paper from the sponge, transfer it onto a clean parchment paper sheet and then remove the silicone mat.
- 5 Spread the orange confit over the sponge using a large offset spatula. Top the confit with the whipped ganache (~175 g).
- 6 Remove about 1.5-2 cm of the cream from the wide side opposite to you so that the roll cake is able to roll up and have a very even and clean base.
- 7 Also remove the layer of cream from the wide side which is closer to you and place there a tube of frozen cream, the center of the roll. Press well and begin to gently roll the roll cake away from you, lifting it up with parchment paper. It is important to roll up the sponge tightly enough so that it has a beautiful cut and does not have any hollow parts. At the end, roll the roll cake towards you and turn the roll cake upside down. Then place it in the fridge or freeze.

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NEUTRAL GEL (NAPPAGE)

Ingredients	Total weight: ~ 126 g	100%
• Water	55 g	44%
• Sugar A	47 g	37%
• Sugar B	8 g	6%
• Pectin NH	2 g	2%
• Glucose syrup	14 g	11%
• Citric acid	0.1 g	<1%

- 1 Pour the water, glucose syrup and sugar A into a saucepan.
- 2 Warm the mixture to 30 °C / 86 °F.
- 3 Mix the sugar B with pectin NH.
- 4 Add the pectin-sugar mixture to the water, glucose and sugar.
- 5 Bring everything to a boil.
- 6 Add the citric acid.
- 7 Boil for 3 minutes.
- 8 Transfer into a clean container and let it set in the fridge completely.

TIP

- You will not need the whole portion of the nappage to make the cocoa glaze, but this is the smallest amount of ingredients that allows to achieve the desired texture. The excess nappage can be used for other products. You can store it in the fridge for 2 weeks maximum or in the freezer - for up to 1 month.

GELATINE MASS

Ingredients	Total weight: ~ 21 g	100%
• Powdered gelatine 200 Bloom	3 g	14%
• Cold water	18 g	86%

- 1 Pour the powdered gelatine into a clean container and add cold water. Gently stir with the whisk.
- 2 Put the mixture in the fridge for 10-15 minutes for the gelatine to swell and bloom.
- 3 Then take the mass out of the fridge and melt it. If there is foam, remove it with a sieve.
- 4 Put the mass back into the fridge to set completely. Then cut it into cubes with scissors for more convenient weighing and work. You may make the gelatine mass in advance and store it in the fridge for 2 days.

TIP

- If you use the gelatine leaves, take the same amount of them as the gelatine in grams and soak them in cold water. The gelatine leaves will absorb the amount of water they need. Then squeeze them out and use as it is said.

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COCOA GLAZE

Ingredients	Total weight: ~ 176 g	100%
• Water	38 g	21%
• Whipping cream 35%	31 g	18%
• Sugar	44 g	25%
• Cocoa powder	16 g	9%
• Gelatine mass	21 g	12%
• Neutral gel (nappage)	26 g	15%

- 1 Mix the sugar and cocoa together with a whisk.
- 2 In a saucepan, bring the water and cream to a boil, then gradually pour it over the sugar and cocoa and stir well with a whisk.
- 3 Put the saucepan back on the stove, bring the mixture to a boil and cook for 1 minute constantly stirring.
- 4 Remove it from heat, add the gelatine mass and stir with a whisk until completely dissolved, then strain.
- 5 Then add the neutral gel and process the glaze with a hand blender at low speed.
- 6 Cover the finished glaze with cling film touching the surface and put it in the fridge to stabilize for 12 hours. Heat the glaze to 30 °C / 86 °F before use and process with a hand blender.

TIP

- You will not need the whole portion of the glaze to decorate the roll cake, but this is the smallest amount of ingredients that allows to achieve the desired texture. The excess glaze can be used for other products. You can store it in the fridge for 2 weeks maximum or in the freezer - for up to 1 month.

CUTTING AND DECORATING THE ROLL CAKE

Ingredients

- Well chilled or frozen assembled roll cake
- Icing sugar
- Dark chocolate whipped ganache (~ 25-30 g)
- Cocoa glaze
- Candied orange peel
- Chocolate décor

- 1 Cut the ready well-chilled or frozen roll cake in half into individual roll cakes, having trimmed off the edges.
- 2 Place a 5 cm wide ruler in the center of the roll cake and sprinkle the sides of the roll cake with icing sugar through a sieve, leaving the center intact.
- 3 Pipe 3 small domes of the ganache in the center of the roll cake.
- 4 Slightly heat the cocoa glaze and decorate the surface of the roll cake with dots of different sizes using a paper cornet.
- 5 Place 3-4 cubes of candied orange peel between the glaze dots.
- 6 Attach the chocolate décor to the ganache domes previously piped in the center of the roll cake.