

## CHOCOLATE ROULAGE WITH VANILLA BOURBON CREAM

Prep Time: 30 minutes

Cook Time: 12 minutes plus 30 minutes cool time and chill 2 hours before serving

### Ingredients:

Softened unsalted butter, for greasing baking sheet

5 egg yolks

1 cup granulated sugar

3 ounces bittersweet chocolate, chopped

3 ounces semi-sweet chocolate, chopped

1 teaspoon vanilla

1 Tablespoon espresso or strong, black coffee

5 egg whites

1 cup cocoa powder

### Vanilla Bourbon Cream filling:

2 cups heavy cream

2 tablespoons Confectioners' sugar

1 teaspoon pure vanilla extract

1 teaspoon bourbon

### Directions:

Preheat oven to 325-degrees.

Butter a rimmed jelly roll/baking sheet and line with parchment paper and butter top of paper as well, especially the corners.

Fit a stand mixer with whisk attachment, beat the egg yolks and sugar on medium speed until fluffy and the sugar is not gritty, about 10-12 minutes.

While the eggs are beating, put chocolate in a bowl and melt over a double boiler. When chocolate is melted, remove from heat, let it cool a bit. Sit the bowl in some cool water for a few minutes, if necessary.

Incorporate the egg mixture into chocolate by adding a little at a time to temper the mixture, so you don't cook the eggs. Add vanilla and espresso.

In a clean bowl, and with whisk attachment, beat the egg whites until stiff peaks form. Incorporate 1/4 of egg whites into the chocolate mixture; make sure no white streaks remain. Carefully fold in the remaining whites into the chocolate, taking care not to deflate the whites but making sure not to have any white streaks in the batter.

Spread batter in the prepared pan bake at 325° for 10 to 12 minutes. Remove from the oven and spread a dampened tea towel or several dampened paper towels over the top of the cake and let it sit for 30 minutes. Change out the towels if they dry out.

For the Vanilla Bourbon Cream filling: In a clean bowl, with whisk attachment, whip the cream, Confectioners' sugar, vanilla, bourbon, on medium-high speed until stiff peaks form.

Carefully turn the cake out onto clean parchment paper making sure to have 4-5 inches of excess paper at the end to help you roll the cake. Using a fine sieve or sifter, sprinkle ½ cup of cocoa powder over the top of the cake. Spread the whipped cream mixture over the top, leaving ¼ inch on each side. Using the edge of the parchment paper, carefully roll the cake creating a jellyroll effect, tuck and roll as you go, peeling back the paper along the way. Put the rolled cake, seam side down onto a clean sheet of parchment and dust the whole cake the cocoa. Fold over the parchment. Wrap in plastic wrap. Chill at least 2 hours before serving.

To serve, slice cake with a serrated knife and place on chilled plates. Garnish with a light dusting of cocoa powder and fresh berries.

Yield: 1 roulage, about 6-8 slices