

Salted Caramel Chocolate Roulade

Serves 8 to 12 people

Chocolate Roulade:

6 Eggs, separated
125 g Caster Sugar
50 g Cocoa

Caramel :

120 g Caster Sugar
2 tbsp Golden Syrup
120 ml Water
120 ml Double Cream
1 tsp Sea Salt

Chocolate Mousse Filling:

100 g Dark Chocolate
2 lrg Eggs
50 g Caster Sugar

Cream Filling:

250 ml Double Cream

Oven: pre-heat to 180c.



- Whisk 6 egg whites until stiff and soft peaks have formed.
- Whisk 6 egg yolks and caster sugar until thick and creamy. Stir in 50 g of sifted Cocoa.
- Incorporate egg white into the egg yolk and cocoa mix.
- Place into Swiss roll tin. Bake for 15 to 20 minutes until firm and lightly browned.
- To make caramel. Dissolve the caster sugar in the 120 ml of water in a heavy-based saucepan. Stir with a wooden spoon over a medium heat then simmer for 5 minutes or so until it becomes a dark caramel (120c on sugar thermometer). Watch carefully because it will burn. Take off the heat and carefully add the 120 ml of double cream and Sea Salt. Transfer to a bowl and leave to cool.
- Melt the chocolate in a bain-marie. Whisk the egg yolks with the caster sugar until thickened and doubled in size. In a clean dry bowl whisk the egg whites. Fold the whites, thickened egg yolks and the sugar into the melted chocolate to make the chocolate mousse. Chill in the fridge until firm.
- Turn the roulade sponge onto clean baking parchment. Coat with firm chocolate mousse.
- Whisk the 200 ml of double cream until thickened enough to spread.
- Carefully fold the caramel into the cream.
- Layer on top of the roulade sponge and chocolate mousse.
- Firmly roll up the roulade— lifting the sponge as you roll to make a circle of sponge. Slice.