



JERNEJ KITCHEN

DOUBLE CHOCOLATE SWISS ROLL

This Double Chocolate Swiss Roll recipe is made for chocolate lovers. It's the perfect weekend or holiday cake that both kids and adults adore.

SERVES	10	SLICES
PREPARATION:	20	MINUTES
REST:	120	MINUTES
BAKE:	15	MINUTES
TOTAL TIME:	155	MINUTES

CHOCOLATE GANACHE

100 g (2/3 cup) semi-sweet chocolate chips

2 tbsp (30g) unsalted butter

125 g (1/2 cup) whipping cream, for the first step

160 g (2/3 cups) whipping cream, for the second step

2 tbsp sugar

SPONGE CAKE

75 g (1/2 cup) all-purpose flour

1/2 tsp baking powder

2 tbsp Dutch-process Cocoa Powder

3 eggs

80 g (1/3 cup) sugar

1 tbsp olive oil

1 tbsp milk

CHOCOLATE COATING

160 g (1 cup) semi-sweet chocolate chips

2 tbsp (30g) unsalted butter

125 g (1/2 cup) whipping cream

CHOCOLATE GANACHE (CREAM)

Add semi-sweet chocolate chips and butter to a bowl. Pour boiling hot whipping cream over the mixture and set aside for 5 minutes, then stir well using a whisk to get a smooth mixture. Place in the fridge for 4 hours, or overnight.

TIP

[Optionally make the cream one day ahead.](#)

PREPARATION

Line a 25 cm x 35 cm (9 x 13-inch) baking sheet with parchment paper, then grease the paper with butter. Evenly dust with flour, then remove any excess flour from the pan. Preheat the oven to 180 °C / 350 °F.

SPONGE CAKE FOR SWISS ROLL

Make the sponge cake. Add flour, baking powder, and cocoa powder to a small bowl. Add the eggs, sugar, and a pinch of salt to a large bowl. Using an electric mixer, beat the egg mixture until pale in color and tripled in size. Mix for about 5 - 8 minutes. Then gradually add the dry ingredients while beating on medium speed. It shouldn't take more than a minute. Pour in the olive oil and milk, and fold in with a spatula.

BAKE THE SPONGE CAKE

Pour the sponge cake batter into the prepared baking sheet. Spread the mixture evenly using a spatula. Transfer to the preheated oven on the middle rack. Bake for 14 - 16 minutes at 180 °C / 350 °F.

TOOLS AND EQUIPEMENT

25 cm x 35 cm (9 x 13-inch)
baking sheet
parchment paper
bowl
whisk
electric mixer
spatula
kitchen towel

ROLL THE CAKE

Transfer the freshly baked swiss roll with the parchment paper on a damp towel while the swiss roll is still hot. Carefully and gradually start removing the parchment paper while gently rolling the sponge cake into a swiss roll shape. Wrap the parchment paper around the cake, then wrap in a damp towel. Set aside for 30 minutes for the sponge cake to cool.

CHOCOLATE GANACHE (CREAM)

Transfer the chocolate ganache from the fridge to a large bowl (room temperature) and start beating with an electric mixer. Mix for at least 5 minutes or until the ganache is smooth and creamy. In a separate, clean bowl, beat the whipping cream and sugar until stiff peaks form. Beat the whipped cream into the chocolate ganache, then fold the rest gently using a spatula. Try to keep volume.

CHOCOLATE SWISS ROLL

Unroll the chocolate swiss roll. Spread the chocolate ganache evenly over the surface, then roll tightly again and place in the fridge for at least 1 hour.

CHOCOLATE COATING

Add the chocolate chips and butter to a bowl. Pour the boiling hot whipping cream over the chocolate and set aside for 5 minutes, then stir with a whisk to get a smooth mixture. Pour over the chocolate swiss roll. Set aside for the chocolate to set, then cut into slices and serve.