

Black Forest Swiss Roll

This is a very pretty recipe for Swiss roll. This roll is very light, the chocolate sponge cake is rolled with fresh whipped cream loaded with maraschino cherries.



Lately I have been making lots of Swiss rolls...pumpkin, carrot

and now black forest...yes, I did not have a chance to post the other rolls, but wanted to share this one since it was the easiest one...as a matter of fact I already baked this twice over 1 week period, and both were gone in a blink...

At first, it might look like a complicated process, but in reality is much simpler then you expect.

The cake is very light, not overly sweet, just perfect to end a nice meal. You can fill with whatever you would like, I choose a homemade whipped cream with chopped maraschino cherries to go along with this light feather like sponge cake, but feel free to use your favorite cake filling.

Another reason that I really like this kind of cake, is the storage factor...simple and trouble-free to store in the fridge as compared to layered cake. I just place the log wrapped in plastic film into a plastic container or plate and no more "pampering" until it is time to serve.

Ingredients:

Chocolate Sponge Cake

- 3 eggs, room temperature
- 35 g all-purpose flour
- 8 g cocoa powder
- 60 g sugar
- 1 tablespoon water

Whipped Cream

- $\frac{3}{4}$ cup heavy cream
- 1 tablespoon sugar
- $\frac{1}{2}$ teaspoon vanilla extract
- Handful maraschino cherries, chopped



Method:

Chocolate Sponge Cake

Preheat oven to 350F. Line a 9 x 14 in jelly pan with parchment paper. To avoid the parchment paper to slip, coat the pan with some butter before layering the paper.

In a small bowl, sift the flour, and cocoa powder.

In a medium heat proof bowl, place the eggs and the sugar and put on a bain-marie at about 140F. Using a hand mixer, whisk

at high speed until foam start to form. When the egg mixture temperature warms up (approximately 97F), remove from the bain-marie and continue to whisk.

Whisk until very fluffy and shiny. Add the water and whisk gently. Add the flour and cocoa mixture to the egg batter and continue to whisk gently until the flour mixture incorporated into the egg batter.

Pour the batter to the prepared pan, and spread it evenly with the help of a spatula.

Bake for approximately 12 to 14 minutes,

Once done, remove the cake from the oven and invert the pan onto a kitchen towel, carefully remove the parchment paper and roll it. Let the roll cool completely over a wire rack.

Whipped Cream

Place the heavy cream, sugar and vanilla extract in a medium bowl. Gently place into the larger bowl containing ice and water, make sure that no water gets into the heavy cream mixture.

Using a hand mixer, whisk the heavy cream until light and fluffy. Do not over whisk.

Assembly:

Once the chocolate cake cools down, unroll it. Spread the whipped cream evenly and layer the chopped maraschino cherries.

Roll up the cake again and sprinkle with confectioner's sugar. Wrap the cake in plastic film and place in the refrigerator to at least an hour or overnight.

Dust with confectioner's sugar before serving.





If you enjoy this recipe for Swiss roll, you might want to try the Ice Cream Swiss Roll recipe.

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