

Blog "Chocolate Roulade"

I made a chocolate roulade with whipped cream and raspberries in it. It actually got really well. My family was really happy with it and really enjoyed eating. But nobody of us could eat more than two pieces because the dough is really filling. I thought that this would be a bit of a problem because the recipe says, that we should make the roulade just before serving it and now we have got a big rest which will not be fresh when we will be able to eat it.

I already made my first mistake while preparing the ingredients because I took the whipped cream too early out of the fridge, but making the roulade didn't take very long so it was no problem.



While making the dough, everything was fine and it looked as if it would be good. In the end, it was a bit fragile and not easy to roll, but at least it is really tasty and juicy although at first it looked a little bit burned.





If you also want to bake the roulade, here's the link:

<http://www.samstern.co.uk/recipe/chocolate-roulade/>



The filling was really easy and tastes good, but even though I used exactly as much whipping cream as I should it wasn't much. But together with the strawberries it was okay.



The roulade was difficult to roll and got a few cracks, but with caster sugar and even more raspberries on top it still looks good and I am really happy that we have still got some pieces left.



I hope you enjoyed my blog and like the recipe!

