Chocolate Swiss Roll with Chocolate Custard Cream

czas przygotowania: **75 min**

poziom trudności: **trudny**



A delicious homemade chocolate Swiss roll featuring a light, fluffy sponge filled with smooth, rich chocolate custard cream. Made with Gellwe Chocolate Flavour Pudding Mix and Gellwe Food Gelatine, this classic rolled cake combines a delicate texture with an indulgent chocolate flavour. Perfect for afternoon tea, family gatherings and special occasions.

Składniki

For the sponge cake:

Plain flour – 6 tbsp
Sugar – 200 g

For the chocolate custard filling:

- Gellwe Chocolate Flavour Pudding Mix – 1 pack (45 g)
- Milk – 1 cup
- Gellwe Food Gelatine – 3 tsp

Additionally:

- Vegetable oil – for greasing the baking parchment
- Icing sugar – for dusting

Sposób przygotowania