Valentine's Chocolate Swiss Roll with Raspberry Jelly Hearts

czas przygotowania: 30 min

poziom trudności: trudny



An eye-catching Valentine's Day dessert featuring a soft chocolate sponge wrapped around a light whipped cream filling with a hidden surprise: a row of raspberry jelly hearts. With its beautiful heart-shaped centre revealed in every slice, this elegant Swiss roll is a lovely way to celebrate Valentine's Day or any special occasion.

Składniki

For the chocolate sponge:

- Large eggs – 2
- Plain flour – ⅜ cup
- Sugar – ½ cup
- Gellwe Baking Powder – ½ tsp
- Gellwe Extra Dark Cocoa Powder – 1 heaped tbsp

For the raspberry jelly hearts:

- Gellwe Raspberry Flavour Jelly – 2 packs

For the whipped cream filling:

- Icing sugar – 1 tbsp
- Gellwe Food Gelatine – 1 level tbsp

Equipment:

- Heart-shaped metal cookie cutter – 1

Sposób przygotowania