Chocolate roulade with fresh raspberries

Ingredients

175 g dark chocolate, roughly chopped
175 g caster sugar
6 eggs, separated
2 tbsp Dutch cocoa, sieved
300ml cream
2 tbsp icing sugar
1 tsp vanilla essence
Extra icing sugar
2 punnets fresh raspberries

Method

Grease and line a Swiss roll tin (33 x 23 cm) and preheat the oven on **4D Hot Air** to 170°C.

Place the chocolate in an **Induction** suitable saucepan and melt on **Induction** level 1.

Place the sugar and egg yolks into a large bowl and whisk with an electric mixer on a high speed until light and creamy. Add the cooled chocolate and whisk until blended.

In a second large bowl whisk the egg whites until stiff peaks form. Add two tablespoons of the egg whites to the chocolate mixture and whisk to combine. Add remaining egg white and cocoa and gently fold mixture until combined using a wire whisk. Pour the mixture into prepared tin. Place roulade into preheated oven. Add **Pulse Steam** medium intensity and bake for 20 minutes or until firm when touched.

Remove roulade from oven, cover with a damp tea towel and allow to cool.

Whip the cream, icing sugar and vanilla until thick. Dust a large piece of baking paper with icing sugar. Turn out the roulade on to the paper and remove lining paper. Top with whipped cream and sprinkle with one punnet of raspberries. Carefully roll up the roulade starting with one of the short edges. Place on serving plate, dust with more icing sugar and serve with second punnet of raspberries.