Christmas roll cake with Nutella®

Medium | 1 h 10 min

INGREDIENTS

for 15 portions

5 eggs

200g almond flour

200g powdered sugar

8 egg whites

70g granulated sugar

130g pastry flour

70g soft butter

225g Nutella® (for the filling inside and outside)

METHOD

1 | Sift the flour and melt the butter.

In a large bowl, beat the 5 eggs, the almond flour and the granulated sugar.

2 | In another bowl, whip the 8 egg whites with the powdered sugar, adding it little by little.

Add the pastry flour and the whipped egg whites to the 1st batter, little at a time and alternatively.

At the end, add the melted butter that has been mixed with a little of the dough.

3 | Divide the mixture and spread it onto 2 baking trays lined with parchment paper. Bake at 240°C (464°F) for about 6-8 minutes.

Remove each layer from its hot baking tray being careful not to break it.

Cover with plastic film and keep it in the fridge.

4 Take each layer of cake and put it on a parchment paper.

Fill a 3 mm round tip pastry bag with Nutella®, make homogeneous circles of Nutella®, then spread.

5 Roll the cake.

Cover the external side with Nutella® too.

Let it rest and cut off the 2 edges in order to see the various internal rolls.

Decorate the outside of the roll cake as desired.

Et voila!