Xmas deco roll cake with Nutella®

Hard | 12 Portions | 2 h 0 min

INGREDIENTS

FOR 12 portions

Batter for the pattern decoration

30g soft butter

30g icing sugar

30g icing sugar

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5g cocoa powder

1 heaped tsp Nutella® (15g) per portion

Batter for the roll cake

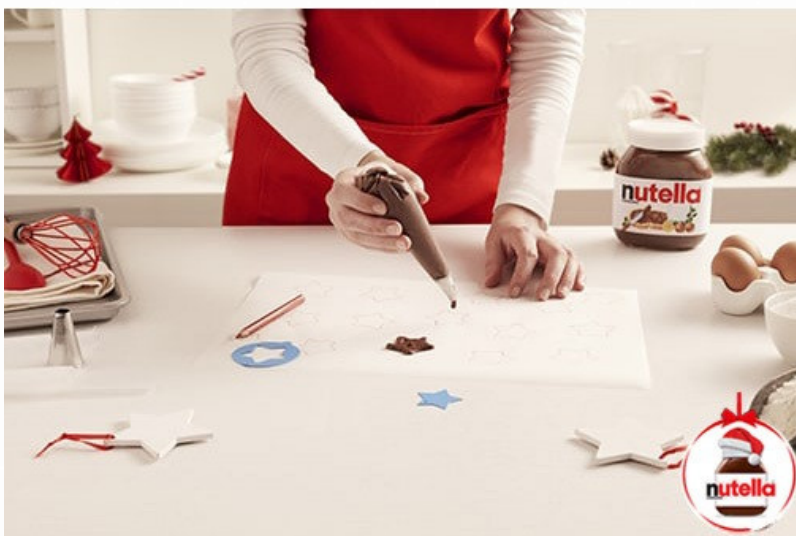3 eggs

100g granulated sugar

100g flour

180g Nutella®

METHOD

1 Start with the batter for the pattern decoration: in a bowl, mix the butter, icing sugar and cocoa powder.

Add the egg white and sifted flour and mix until smooth.

2 Cover a baking tray with parchment paper.

Place the stencil on the parchment paper and draw round the edges.

Put the cocoa mixture into a piping bag and fill in the shapes you drew on the parchment paper, then place the tray in the freezer for 15 minutes.

3 While the decoration rests in the freezer, prepare the batter for the roll: whip 2 egg yolks, 1 egg and 50g of granulated sugar until fluffy, then add the sifted flour, a little at a time.

In a second bowl, whip the two remaining egg whites with the remaining 50g of granulated sugar until firm, then add this mixture to the first batter.

4 Remove the tray from the freezer. Pour the batter over the shapes you drew before, and spread with a spatula.

Bake in the oven at 180°C (350°F) for approx. 10/12 minutes.

5 Remove the layer from the hot baking tray onto a clean cloth, taking care not to break it.

Roll the cake, cover with cling film and keep in the fridge for 10 minutes.

Unroll the cake and put it on parchment paper.

Fill a 3mm round-tip pastry bag with Nutella® and make circles of Nutella® on the cake, then spread with a spatula.

6 Roll the cake again.

Let it rest for about 50 minutes.

Cut off the outside edges so that the various internal rolls can be seen, slice and serve.