

# goodFOOD

## SUBSCRIBER CLUB



### EXCLUSIVE RECIPE

# Chocolate-orange swiss roll

**SERVES 8-10 PREP 45 mins plus cooling and setting**  
**COOK 10 mins MORE EFFORT V**

*Citrus fruits are at their peak in winter, so it's the perfect time to pair oranges with dark chocolate in this impressive-looking bake. Barney Desmazery*

100g self-raising flour  
25g cocoa powder  
4 eggs  
100g golden caster sugar, plus  
extra for sprinkling  
1 orange, zested

#### For the filling

100ml double cream

2 tbsp icing sugar, sifted  
1 orange, zested  
4 tbsp orange jam or smooth  
marmalade, beaten to loosen

#### For the topping

150g dark chocolate, broken  
into pieces

**1** Heat the oven to 220C/200C fan/gas 7 and line a roughly 22 x 32cm swiss roll tin with baking parchment. Sift the flour and cocoa into a bowl and set aside. Crack the eggs into a second bowl, add the sugar and orange zest, and beat using an electric whisk for 5 mins until pale and very thick. (Or, do this in a stand mixer.) Gently fold in the flour mixture using a spoon or spatula until the mixture is evenly coloured and no streaks of flour remain.

**2** Gently scrape the mixture into the prepared tin and spread out to the edges using a spatula. Bake for 7-8 mins until puffed up and springy to the touch. While the sponge bakes, lay a sheet of baking parchment on a work surface (it should be a little larger than the tin) and scatter over a layer of sugar. When the sponge is ready, carefully invert it onto the sugar-coated parchment, lift off the tin and peel away the top layer of parchment. Score a border 2cm from one of the shorter edges using a sharp knife, then use the sugar-coated parchment

to help you roll the sponge up into a spiral, with the baking parchment inside. Leave the rolled-up sponge to cool fully.

**3** While the sponge cools, make the filling. Whisk the cream, icing sugar and orange zest together to stiff peaks. Carefully unroll the sponge and spread over the jam or marmalade, followed by the cream filling, leaving the scored border clear. Starting from the scored edge, use the parchment help you to roll the sponge up around the filling, then discard the parchment.

**4** Melt the chocolate in heatproof bowl set over a saucepan of simmering water (ensuring the bowl doesn't touch the water), or in short bursts in the microwave. Put the swiss roll on a wire rack set over a tray, then pour over the melted chocolate, using a palette knife or spatula to ensure it's fully covered. Chill until the chocolate is set, then serve in slices.

**PER SERVING (10)** 286 kcal • fat 14g • saturates 8g • carbs 32g • sugars 23g • fibre 3g • protein 6g • salt 0.19g