



# Roll cakes

  
**VALRHONA**  
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# Roll cakes

AN ORIGINAL RECIPE BY *l'École Gourmet Valrhona*

Makes 6 chocolate and salted caramel roll cakes  
3 raspberry roll cakes - 3 chocolate roll cakes

## To be done on the day:

JIVARA 40% salted butter caramel ganache - RASPBERRY INSPIRATION ganache  
CARAÏBE 66% dark chocolate ganache - Gluten-free Swiss roll - Crunchy coating

## SALTED CARAMEL AND JIVARA 40% GANACHE

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Preparation time: 30 minutes

Rest time before use: 3 hours

100g Whipping cream 35%  
70g Caster sugar  
30g Salted butter  
60g **JIVARA 40%** chocolate

Melt the **JIVARA 40%** chocolate. Heat the cream and set aside. In a saucepan, put one third of the sugar (around 25g) and cook while constantly stirring until it caramelises. Add another third of the sugar, cook until it browns and caramelises as well. Repeat this again with the remaining third of the sugar.

Adding the sugar in several stages prevents the caramel from burning. Cut the butter into small cubes and add it to the caramel, vigorously stirring until it completely melts.

Gradually add the hot, infused cream to the caramel and butter. Heat to 104°C.

Leave to cool for a few minutes, then combine with the melted **JIVARA 40%** chocolate in three batches. Stir vigorously using a spatula. Mix using a hand blender and pour into a tray. Cover the surface with plastic wrap and leave to set in the refrigerator for at least 3 hours.

## RASPBERRY INSPIRATION GANACHE

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Preparation time: 20 minutes

Rest time before use: 3 hours

60g Raspberry purée  
5g **RASPBERRY INSPIRATION**  
50g Honey

Melt the **RASPBERRY INSPIRATION**.

Heat the raspberry purée with the honey. Combine the mixture a little at a time with the melted **RASPBERRY INSPIRATION**.

Blend using a hand blender until the emulsion is perfectly smooth.

Cover the surface with plastic wrap and leave to set in the refrigerator for at least 3 hours.

# Roll cakes

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## CARAÏBE 66% DARK CHOCOLATE GANACHE

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Preparation time: 20 minutes

Rest time before use: 3 hours

60g Whipping cream 35%  
5g Acacia honey  
50g **CARAÏBE 66%** chocolate

Melt the **CARAÏBE 66%** chocolate. Reheat the cream and honey. Pour a third over the melted chocolate. Mix vigorously with a spatula, then add another third the same way. Follow the same steps with the final third. Mix using a hand blender to make a perfect emulsion. Pour the mixture into a dish, seal its surface with plastic wrap and leave to set in the refrigerator for at least 3 hours.

## CRUNCHY COATING

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Preparation time: 15 minutes

60g Grape seed oil  
100g **CARAÏBE 66%** chocolate  
100g **JIVARA 40%** chocolate  
100g **RASPBERRY  
INSPIRATION**

Separately melt the 100g of **CARAÏBE 66%** dark chocolate, 100g of **JIVARA 40%** milk chocolate and 100g of **RASPBERRY INSPIRATION**.

Add 60g grape seed oil to each melted chocolate. Mix well and set aside.

## GLUTEN-FREE SWISS ROLL

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Preparation time: 30 minutes

40g Egg yolks  
105g Eggs  
85g Caster sugar

Beat the egg yolks, whole eggs and 85g portion of sugar in a food processor until the mixture triples in volume.

65g Egg whites  
25g Caster sugar  
35g Potato starch  
20g Chickpea flour

Beat the egg whites with 25g of sugar until firm (but not stiff) peaks form. Gently stir the beaten egg whites into the first mixture and fold in the sifted chickpea flour and sifted starch using a spatula. Spread onto a 40x30cm baking tray lined with baking paper and bake at 230°C for 5-6 minutes in a fan-assisted oven.

# Roll cakes

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## ASSEMBLING THE SPONGE

*Preparation time: 2 hours*

After the sponge has been baked and has cooled, cut a thin layer off the edges to ensure they are straight and even.

Cut out four 10 × 29cm strips of sponge. Spread 100g ganache onto each strip: 2 strips with the caramel ganache, 1 strip with the chocolate ganache and 1 strip with the raspberry ganache. Carefully roll each sponge strip lengthways and freeze for 1 hour.

After freezing, cut each roll into three 8cm parts, to create a total of 12 rolls. Freeze for another half hour. Prepare the coating mix.

## GLAZES

Using a toothpick, immerse each Swiss roll in the different coatings. Once the Swiss rolls are completely covered in coating, freeze them for 30 minutes.

Finally, using a slightly heated knife, cut the two ends of the rolls so that the inside is visible. Leave to fully thaw before tasting.

The perfect recipe for a gourmet home-made snack!

### *Chef's tip*

You can always prepare these roll cakes beforehand and freeze them once they are finished.



### *Nutrition tip*

Potato starch flour and chickpea flour are alternative ingredients to wheat flour that can be used to make a gluten-free recipe.