

Strawberry, cocoa & whipped cream roll cake

Ingrédients

- 150g egg whites
- 40g sugar (1)
- 90g egg yolks
- 50g sugar (2)
- 40g butter
- 30g flour
- 70g cornstarch
- 15g unsweetened cocoa powder
- 35g powdered sugar
- 350g to 400g strawberries

Préparation

1. When I was little, my favorite cake was a chocolate-whipped cream roll cake that my mother made for my birthday; I wanted to take inspiration from this recipe by adding strawberries (but they are optional, out of season you can remove them or replace them with another fruit).
2. It's a very simple cake to make, and requires very little equipment and time.
3. Prep time : 45 minutes + 9 minutes cooking For 8/10 servings : Cocoa sponge cake : egg whites sugar (1) egg yolks sugar (2) butter flour cornstarch unsweetened cocoa powder Melt the butter and let it cool.
4. Whip the egg whites with the sugar (1) until the whites are well mixed, with the sugar completely dissolved.
5. Whisk the egg yolks with the sugar (2) until the mixture swells and turns white.
6. Add the melted butter, then the sifted flour, cornstarch and cocoa delicately with a maryse.
7. Finish by gently folding in the egg whites.
8. Roll out the dough on a baking sheet lined with parchment paper and immediately put it in the oven preheated to 185°C for 8 to 9 minutes.
9. When removed from the oven, immediately remove the cookie from the baking sheet and peel off the parchment paper.
10. Roll it in a damp cloth to cool into the right shape.
11. Let cool completely.
12. Whipped cream : 35% fat liquid cream powdered sugar to strawberries Whip the cream with the powdered sugar.
13. Spread some on the sponge cake, then place whole strawberries on the end of the sponge cake.
14. Roll it up and cover it with the remaining whipped cream.
15. Decorate with slices of strawberries, then pare the edges for a clean cake and enjoy!