

Chocolate Roulade with Hazelnuts

7oz dark chocolate broken into small pieces
4oz hazelnuts
4 large eggs
8oz golden caster sugar
large pot of double cream
2 tablespoons of strong black coffee
1 tablespoon rum

You will also need a baking tray measuring 10 x 14 inches, $\frac{3}{4}$ inch deep, lightly oiled and lined with baking parchment to stand 1in proud of the tray.

Preheat the oven to gas mark 5, (190 C)

Toast the hazelnuts on a baking tray for about 15 minutes, cool and grind in a food processor until very finely chopped, but not over processed.

Whisk the egg whites in a large clean bowl until they form soft peaks, then whisk in the caster sugar a little at a time. Using a metal spoon, fold the ground hazelnuts into the meringue mixture and spread the mixture evenly in the tray and bake in the center of the oven for 20 minutes.

Allow the meringue to cool and then turn out on to a piece of parchment paper, slightly larger than the roulade.

Melt the chocolate (reserving a little for grating) and coffee in a heatproof bowl over simmering water, allow to cool add the rum egg yolks and mix.

Whip the cream and gentle fold half the cream into the chocolate mixture until it is evenly mixed.

Spread the chocolate mixture over the roulade. Spread the remaining whipped cream over the chocolate mixture.

Now, roll up the meringue to form a log shape, the roulade will crack, this is normal.

For the final touch grate the reserved chocolate over the top of the roulade.