

ESPRESSO BEAN CHOCOLATE ROLL CAKE

For cake:

7 ounces semisweet chocolate, chopped

¼ cup water

6 large eggs, separated

2/3 cup sugar

1 teaspoon vanilla

¼ teaspoon salt

¼ teaspoon cream of tartar

For filling:

1 teaspoon unflavored gelatin

1 cup well-chilled heavy cream

2 tablespoons instant espresso powder

1/8 teaspoon cinnamon

¼ cup confectioners' sugar

4 tablespoons chopped chocolate covered espresso beans

For Glaze:

½ cup whipping cream

¼ cup Kalua

1 tablespoon light corn syrup

6 ounces semi sweet chocolate, chopped

3 tablespoons chopped chocolate covered espresso beans

Assembly:

½ cup confectioners' sugar

2 tablespoons unsweetened cocoa powder

Espresso beans

To make the cake:

Preheat oven to 350 degrees. Line a lightly greased 15 by 10 ½-inch jelly-roll pan with foil and grease the foil. Line the foil with parchment paper and grease the paper. In the top of a double boiler set over barely simmering water, melt the chocolate with ¼ cup water, stirring until the mixture is smooth. Let the mixture cool for 10 minutes. In a large bowl with an electric mixer, beat the egg yolks with 1/3 cup of the sugar for 5 minutes, or until the mixture is thick and pale. Beat in the cooled chocolate mixture and the vanilla. In another bowl, beat the egg whites with salt until they are frothy. Add the cream of tartar, and beat the egg whites until they reach soft peaks. Gradually beat in remaining sugar until they hold stiff peaks. Stir one fourth of the whites into the chocolate mixture and fold in remaining whites gently but thoroughly. Pour the batter into the prepared pan and spread it evenly with a metal spatula. Bake the cake on the middle rack of the oven for 12 to 15 minutes, or until it is puffed and just set. Let the cake cool completely in the pan on a rack. (The cake will be puffed when it comes out of the oven but will sink as it cools.)

To make the filling:

In a small saucepan, sprinkle the gelatin over 2 tablespoons of cold water and let it soften for 5 minutes. Heat the mixture over low heat, stirring, until the gelatin is dissolved. Let mixture cool 5 minutes. In a large bowl, combine the cream, espresso powder, and the cinnamon and beat until it holds soft peaks. Add the confectioners' sugar, and the gelatin mixture. Beat the mixture until it holds stiff peaks. Chill the filling covered, for 10 minutes.

In a small bowl, stir together the cocoa powder and confectioners' sugar. Sprinkle mixture evenly over the cake. Cover the cake with a piece of parchment paper and invert cake onto work surface. Peel off the foil and wax paper carefully and mound the filling lengthwise down the center, spreading evenly, leaving a 1-inch border at each end. Sprinkle with chopped chocolate covered espresso beans. With a long side facing you and using the parchment paper as an aid, roll up the cake jelly-roll fashion, keeping it wrapped in the parchment paper. Chill in refrigerator while making the glaze.

To make the glaze:

Bring first 3 ingredients to a simmer in small saucepan. Remove from heat. Add chocolate; whisk until smooth. Cool glaze about 10 minutes before using.

To glaze cake:

Spoon glaze over cake, using a metal spatula to spread evenly. Finish with chocolate covered espresso beans.

Serves 12

www.debishawcross.com