

MERINGUE ROULADE WITH CHOCOLATE

Preparation time: 30 minutes
Cooking time: 45 minutes
Use: 38 x 28cm (15 x 11in) baking tray
Serves: 6-8

ROULADE

- 4 large egg whites
- 225g (8oz) caster sugar
- 2-3 tablespoons icing sugar for dusting
- 2 tablespoons cocoa powder for dusting
- 500ml (18fl oz) full-fat Greek-style yogurt
- 100g (3½ oz) dark chocolate, minimum 60% cocoa solids, chopped into small chunks
- 310g (11oz) raspberries

RASPBERRY COULIS

- 225g (8oz) raspberries
- 45g (1½ oz) icing sugar

Cut out two sheets of greaseproof paper or baking parchment so that the sides rise about 5cm (2in) above the base of the baking tray. Butter and then line the baking sheet with one piece of the parchment. Reserve the other piece.

Preheat the oven to 100°C/200°F/gas mark 0.

Whisk the egg whites until soft peaks form. Continue to whisk, gradually adding half the sugar. Continue to

whisk until the mixture is stiff but not dry. Fold in the remainder of the sugar.

Spoon the meringue into the prepared paper case, spreading it evenly into the corners. Bake in the preheated oven for 40-45 minutes until it is lightly coloured and firm yet spongy when pressed. Leave to cool for about 1 hour.

To make the coulis, purée the raspberries in a blender and then pass them through a sieve into a bowl. Stir in the icing sugar to taste.

Place a large sheet of greaseproof paper or baking parchment on the work surface and dust with the icing sugar and the cocoa powder. Turn the baked meringue (still in its paper) upside down on to the large sheet so that what was the top of the meringue is now on the icing sugar and cocoa, and is the bottom. Carefully peel away the paper.

Spread the yogurt over the meringue. Scatter the chocolate chunks evenly over the yogurt base and then scatter the raspberries on to the layer of chocolate chunks. Very carefully roll up the roulade using the paper as a support. Reserve any remaining icing sugar and cocoa to sprinkle over the roulade before serving. Chill in the fridge until required, but for no more than 5 hours. Serve with the raspberry coulis.

HINT: Do not worry about the meringue cracking slightly as you roll it up as it will look beautiful once you have sprinkled the reserved icing sugar and cocoa over it.



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