

“Swiss Roll” Genoise Sponge with Raspberry & White Chocolate Creme Patisserie

This recipe by s perfect for the transition from the last colds of winter to the more mediocre suns of spring! It's got a rich white chocolate cream with a fresh and crisp raspberry sorbet; perfect to make in batches for families at [Easter](#).

Serves: 8

Profitability:

Steps:

FOR THE GENOISE SPONGE

- Whisk the eggs and yolks, then whisk in icing sugar and almonds until pale
- Whisk the egg whites and caster sugar to form a meringue
- Mix the two, fold in the flour and bake for 6 minutes at 180°C

WHITE CHOCOLATE AND RASPBERRY CREME PATISSERIE

- Whisk the egg yolks with the sugar until light and thick, then add the flour
- Bring the milk and vanilla pods to a simmer and remove, pour over the egg and sugar mixture and return to the heat
- Bring to a simmer and use a spatula to ensure mix is evenly rotated and thickened after 2 minutes
- Fold in the chocolate and cool using a covering of cling film
- Finish with the raspberry purée

WHITE CHOCOLATE POWDER

- Whisk the the ingredients into a crumb-like mixture

RASPBERRY AND STRAWBERRY COULIS

- Bring all the ingredients to the boil and simmer for 2-3 minutes
- Blend and cool

RASPBERRY SORBET

- Put the raspberries and sugar in a bowl, cover in cling film and place over a pan of simmering water for 2 hours
- Drain, add lemon juice and chill. Churn the mixture in a sorbet maker and transfer to the freezer

TO FINISH

- Cut the genoise base into 8 equal squares and pipe the creme patisserie onto one edge and spread across. Roll up and trim any excess crumbs so that each edge is straight
- Lay the white chocolate crumb opposite and pipe the coulis where necessary

To serve, scatter frozen raspberries over the top of the chocolate crumb and add a scoop of raspberry sorbet

Ingredients:

GENOISE SPONGE

150g icing sugar

150g ground almonds

3 eggs

90g egg yolks

275g egg whites

110g caster sugar

120g plain flour

WHITE CHOCOLATE AND RASPBERRY CREME PATISSERIE

500ml full fat milk

2 tbsp cornflour

75g sugar

1 whole egg

2 egg yolks

1 pod vanilla seeds

50g white chocolate, melted

WHITE CHOCOLATE POWDER

50g melted white chocolate

100g tapioca maltodextrose

RASPBERRY AND STRAWBERRY COULIS

50g raspberries

50g strawberries

50g water

50g sugar

1/2 lemon juice

RASPBERRY SORBET

500g raspberries

100g caster sugar

15ml lemon juice

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