



Lemon and White Chocolate Roulade

WHITE CHOCOLATE MOUSSE

INGREDIENTS

120g double cream plus 10g semi skim milk

220g good quality white chocolate

2g leaf gelatine(usually one sheet)

210g double cream plus 20g semi skimmed milk whipped to very soft peak

METHOD

Melt the chocolate in a heat proof bowl either on a low setting in the microwave or over a pan of gently simmering water. Soak the gelatine in cold water. Bring the cream and milk to a simmer, remove from the heat and add the soaked gelatine. stir to dissolve the gelatine.

Gently whisk the cream mix into the white chocolate to form a ganache. Check that the temperature is around 35-40° and then fold in the whipped cream. Pour into a plastic container and allow to set in the fridge for at least two hours

SPONGE

INGREDIENTS

3 Duck eggs, separated

85g icing sugar, sifted

25g cornflour

25g soft pastry flour

1 lemon, zest only

METHOD

Whisk the yolks with 2/3 of the sugar until thick and pale, whisk the whites to soft peak and then whisk in the remaining sugar. continue to whisk until a thick, glossy meringue is formed. Stir a third of the white into the yolk mix and then gently fold in the remainder. When three quarters mixed sift in the flours and continue to fold together, grate over the lemon zest and then mix until completely incorporated.



Line a swiss roll tin with silicone paper and then lightly butter and flour. Pour the sponge mix into the tray and level with a palette knife. Bake at 160° for 8-10 minutes until risen, firm and golden. Sprinkle with caster sugar and immediately invert onto a sheet of silicone paper. Remove the lining paper, trim the edges and roll up with the paper into the classic roulade shape. Allow to cool.

ASSEMBLY

1 Sponge
1 Quantity white chocolate mousse
150g homemade lemon curd
1 bar white chocolate for shaving
Green pistachios for decoration

Unroll the cooled sponge and with a palette knife spread the lemon curd over the inside surface keeping a 2cm margin around the edges. Top the lemon curd with 3/4 of the white chocolate mousse, working from the centre to the outside edges.

Roll the roulade up and position with the seam at the bottom. Use the remaining mousse to spread a thin layer over the roulade. Shave curls off the back of the chocolate bar by pulling a heavy cooks knife towards you at an angle of about 30°. Scatter the chocolate shavings over the soft mousse on the roulade and then with a fine grater grate over some pistachio.

Chill the roulade to set up firmly, removing from the fridge one hour before serving.

