Ferrero Rocher Swiss Roll

For the cake:
6 eggs, separated
150 grams caster sugar
90 grams cake flour (or 80 grams plain flour + 10 grams corn flour), sifted
15 grams cocoa powder, sifted
100g nutella
6 grams baking powder, sifted
1 teaspoon vanilla extract
90 grams butter, melted

2 tablespoons cocoa powder, extra

For the filling:
300ml cream
Seeds of 1 vanilla bean (or extract with seeds)
2 tablespoons caster sugar

For the praline:
200g caser sugar
60ml water
150g shelled hazelnuts, roasted
1tsp lemon juice

For the glaze:
200 grams cream
200 grams chocolate
1 tablespoon liquid glucose, optional but helps achieve a shiny finish

To Top:
5 Ferrero Rocher

To make the cake:
Preheat oven to 170°C and grease and line a 40*30cm baking tray.
In the bowl of an electric mixer fitted with a whisk attachment add the egg yolks and half the sugar and beat on high speed for 3-4 minutes or until light and fluffy. Add the flour, cocoa powder, baking powder and nutella and mix to combine. With the mixer running slowly pour in the melted butter and mix till combined. Remove from the mixer and set aside.

In another bowl of an electric mixer fitted with a whisk attachment (bowl and whisk need to be clean) add the egg whites and beat on high speed for around 2 minutes or until soft peaks form. Gradually add in the remaining sugar and beat for a further minute.

Add one spoonful of the egg whites to the chocolate mixture and mix in the electric mixer to loosen it, then add in the remaining egg white and fold this through by hand being careful not to remove excess air.

Pour the cake batter into the prepared tin and bake for 12-15 minutes or until cooked.

Whilst baking place a large sheet of baking paper on your work surface and dust it with the excess cocoa powder. Once the cake is cooked remove from the oven and flip out onto the baking paper, tightly roll up the cake and then allow it to completely cool in the rolled form.

To make the Hazelnut Praline:
Arrange the hazelnuts onto a lined baking tray. In a small saucepan over medium heat, combine the sugar and water and cook until it turns a dark caramel colour, add in the lemon juice and pour over the hazelnuts, and allow to set. Once set blitz in a food processor to form a crumb.

To make the filling:
In the bowl of an electric mixer fitted with a whisk attachment add the cream, vanilla and sugar and whip on high speed for 2-3 minutes or until stiff peaks form.

To assemble:
Once the cake is cooled, unroll it and then place on the filling. Evenly spread out the cream all over the cake, and sprinkle with hazelnut praline and then tightly roll it up without the paper this time, transfer onto a wire rack ready to glaze.

To make the glaze:
Place the chocolate in a heatproof bowl, set aside.
Add then cream and glucose to a saucepan over low heat and bring to a bowl, pour over the chocolate whilst whisking until smooth.

To assemble:
Pour the glaze over the cake, ensuring it complete covers it. Top with 5 Ferrero Rocher's and a sprinkle of the extra hazelnut praline. Place in the fridge for at least 20 minutes and then slice and serve.