

## Rosehip & Hibiscus Infused Raspberry Chocolate Swiss Roll



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- Sub Category Name  
Food  
Main Courses
- Recipe Source Name  
The Chefs and the Tea Maker - 2010

### Used Teas



t-Series Natural  
Rosehip with  
Hibiscus

### Ingredients

#### Rosehip & Hibiscus Infused Raspberry Chocolate Swiss Roll

- 125g Sugar
- 100g Flour
- 4 nos. Whole Eggs
- 25g Cocoa Powder
- 2 tablespoon Warm Milk

#### For Filling

- 20g Dilmah Rosehip & Hibiscus



- 3 nos. Whole Eggs
- 150ml Water
- 150g Butter Cream
- 80g Raspberry
- 20g Sugar

## Methods and Directions

### Rosehip & Hibiscus Infused Raspberry Chocolate Swiss Roll

- Pre heat oven to 220°C. Cook 80g Raspberry with 20g sugar until reduced to a consistency.
- Pour 150ml hot water into a pot and add 20g Rosehip & Hibiscus. Let it brew for 15 minutes.
- In a separate bowl whisk 3 whole eggs and sugar. Add brewed infusion. Whisk the mixture over a double boiler until thick. Remove from the heat and add raspberry mixture. Whisk well. When the mixture is cool add butter cream and mix thoroughly to form a thick cream.
- Place egg whites in a clean bowl and beat until stiff peak forms. Add sugar gradually and beat until thick and glossy. Then add egg yolk one at a time. Beat well.
- Lightly fold in flour, cocoa powder and warm milk. Pour into a greased baking sheet or Swiss roll tin.
- Bake for 10-15 minutes. Turn out into an oil paper sprinkled with caster sugar. Roll up with oil paper and allow to cool on a wire rack. Then unroll and spread Hibiscus & Raspberry cream on the Swiss Roll and re roll without oil paper. Freeze for 2 hours. Then slice and serve.

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