

Tiramisu Vertical Swiss Roll Cake

Serves 6

Hands-on Time 30 minutes

Chilling Time 6 hours

Baking Time 8-10 minutes

Ingredients

- 7 tbsp caster sugar
- 3 large eggs
- 9 tbsp self-raising flour
- 5 tsp instant coffee powder (fine)
- 2 tsp vanilla extract
- 1 tbsp water (boiling)
- 30g butter (softened)
- 3 tbsp cocoa powder
- 2 tbsp icing sugar
- Pinch of fine salt
- 250ml double cream

Equipment

- Baking sheet or roasting tray (approx. 25cm x 35cm)
- Baking parchment
- 2 mixing bowls
- Electric whisk
- Spatula
- Sieve
- Clean tea towel
- Small bowl
- Plate
- Sharp knife
- Kitchen paper
- Palette knife

Method

1. Preheat the Oven

- Preheat the oven to 200°C/180°C (fan)/400°F/Gas Mark 6.
- Line the baking sheet with parchment.

2. Make the Sponge Batter

- In a mixing bowl, whisk together 6 tablespoons of sugar and eggs on medium-high speed for 10 minutes until thick and meringue-like.
- Sieve in the flour and 2 teaspoons coffee powder; fold gently until smooth.

3. Bake the Sponge

- Pour into the tray, level, and bake for 8-10 minutes until golden.

4. Roll the Sponge

- Transfer the sponge (parchment-side down) onto a damp tea towel.
- Roll widthwise in the towel and cool completely.

5. Prepare the Coffee Soak

- Combine 1 teaspoon of coffee, 1 tablespoon of sugar, and the boiling water in a small bowl until dissolved.

6. Prepare the chocolate spread

- Beat the butter, 2 tablespoons of cocoa, 1 tablespoon of icing sugar, salt, and 1 tablespoon of cream in a mixing bowl until smooth.

7. Prepare the coffee cream

- In a clean mixing bowl whip the remaining cream with 1 teaspoon of vanilla, 2 teaspoons of coffee, and 1 tablespoon of icing sugar until stiff peaks.

8. Assemble the Swiss Roll

- Unroll the sponge, remove parchment, and cut lengthwise into 2 strips.
- Spoon the coffee soak over both strips.
- Spread chocolate filling, then half the coffee cream over both sponges, leaving a small border around the edges.
- Roll one strip, place it on the other, and roll again to form a spiral. Shape the cake into a round and place on a plate.

9. Decorate

- Cover with remaining whipped cream and smooth with a palette knife.
- Dust with 1 tablespoon of cocoa powder.

10. Chill and Serve

- Refrigerate for at least 6 hours to set.

Enjoy!