

Çikolatalı Rulo Pasta

Klasik şviçre rulo pasta tarifi - çikolatalı pandispanya ve kremalı dolgu. Ev yapımı lezzetli çikolatalı rulo pasta adımları tarif.

45	11	56	8	Medium
HAZIRLIK DK	PİŞİRME DK	TOPLAM DK	PORSİYON	ZORLUK

Çikolatalı Rulo Pasta

Malzemeler

- 4 egg
- 2 cup granulated sugar
- 1 tsp espresso coffee
- 1 cup unsalted butter
- 2 tsp vanilla extract
- 1 cup flour
- 4 tbsp cocoa powder
- 1 tsp baking powder
- 1 pinch salt
- 1 cup heavy cream

Yapılışı

- Prepare the sponge cake batter**
Separate 4 eggs, placing whites in a large bowl and yolks in a separate bowl.
- Add 1 pinch of salt to the egg whites and whip until soft peaks form. Gradually add 1 cup of sugar while continuing to whip until stiff peaks form, about 3-4 minutes.
- In the bowl with egg yolks, whisk together the remaining 1 cup sugar, 4 tablespoons melted butter, and 1 teaspoon vanilla extract until smooth.
- Sift 2 teaspoons baking powder, 1 cup flour, and 4 tablespoons cocoa powder into the egg yolk mixture and stir until just combined.
- Add one-third of the whipped egg whites to the chocolate batter and gently fold in by lifting the mixture from bottom to top with a spatula. Repeat with remaining whites in two more additions until just combined.
- Bake the cake**
Preheat oven to 175°C (347°F) and line a 30x43 cm (12x17 inch) baking sheet with parchment paper.
- Pour batter onto the prepared baking sheet and spread evenly with a spatula to create a uniform thickness.
- Bake for exactly 11 minutes until the surface springs back lightly when touched and the edges just begin to pull away from the pan.

- 9 **Roll the cake**
Immediately turn the hot cake onto a clean, damp kitchen towel and carefully peel off the parchment paper.
- 10 Starting from the short end, tightly roll the cake with the towel and let cool completely, about 30 minutes.
- 11 **Make the filling**
Whip 1 cup heavy cream with 2 tablespoons sugar and 1 teaspoon vanilla extract until stiff peaks form, about 2-3 minutes.
- 12 **Assemble the roll**
Carefully unroll the cooled cake and spread the whipped cream evenly over the surface, leaving a 1 cm border on all sides.
- 13 Re-roll the cake tightly without the towel, wrap in plastic wrap, and refrigerate for 30 minutes to set before slicing and serving.

puçlar?

Pandispanyay? par?ömen ka??d? kaplı? bir tepside ince bir tabaka halinde pi?irin. ?nce pasta daha kolay yuvarlan?r ve par?ömen ka??d? sarma i?lemine kolayla?tır?r.

Yumurta aklar?n? ana kar??ma katariken spatula ile alttan üste do?ru nazif hareketler yap?n. Çok h?zl? kar??t?rmak havan?n ç?kmas?na sebep olur.

Pandispanyay? tam olarak 11 dakika pi?irin ve sürekli kontrol edin. Az veya fazla pi?irilm? pandispanya istenilen sonucu vermez.

Pi?en pandispanyay? hemen nemli mutfak havlusuna aktar?n ve s?cakken sar?n. So?umas?n? beklemek çatlamaya sebep olur.

Dolgunu tamamen so?umu? pastaya sürün, aksi takdirde krema erir ve akabilir. Dolguyu 1 cm kenar bo?lu?u b?rakarak ince tabaka halinde yay?n.

Pastay? sard?ktan sonra buzdolab?nda en az 30 dakika dinlendirin. Bu süre, pastan?n ?eklini korumas? ve dilimlendi?inde da??lmamas? için gereklidir.

Kakao tozu bulamazsan?z, ?ekersiz çikolata tozunu alternatif olarak kullanabilirsiniz. Daha zengin lezzet için Hollanda usulü kakao tercih edin.

Dilimlemek için keskin bir b?çak kullan?n ve her kesimden sonra b?ça?? nemli bir bezle temizleyin. Bu, temiz ve düzgün dilimler elde etmenizi sa?lar.