



# Black Velvet Roulade

with cream cheese mousse, raspberry  
and dark ganache

## INSIGHT – PASTRY CHEF MARCUS BRAUN **ANCHOR FOOD PROFESSIONALS**

This is a comforting 'old school' recipe that I wanted to bring back & showcase with a unique twist – thoughts of my mum baking roulades for family dinners & tussling over the largest slice always brings fond memories.





## Black Velvet Chocolate Sponge Sheet

### INGREDIENTS

150g eggs  
100g caster sugar  
5g red carmine colour

70g plain flour  
30g cocoa powder

### METHOD

Warm the eggs, sugar & red colour over a double boiler to 23°C.  
Whisk on high speed until a thick stable foam is achieved.  
Gently fold in the sieved cocoa & flour.  
Spread evenly onto a 30×20cm slice tray.  
Bake at 200°C for approximately 6–7 minutes.

## Dark Ganache

### INGREDIENTS

90g dark chocolate  
50g Anchor Cream

### METHOD

Bring the cream to the boil and pour onto the chocolate, whisk until smooth.

## Cream Cheese Mousse

### INGREDIENTS

180g Anchor Cream Cheese  
20g icing sugar

2g vanilla paste  
350g Anchor Cream

### METHOD

Soften the cream cheese and the mix through the vanilla and sugar.  
Fold in the cream, semi whipped.



**Anchor Cream Cheese**, velvety soft and smooth. Spread on bagels and crackers or use in cheesecakes and salads. Heat stable for baking and cooking.

## TO ASSEMBLE

Spread a thin layer of raspberry jam onto the baked sponge sheet.  
Spread the cream cheese mousse over the sheet and sprinkle with raspberries.  
Roll up roulade and chill for 2 hours to set.  
Decorate as desired.



**Anchor Cream** is a smooth and luxurious full fat cream – ideal for pouring, whipping or cooking.

### Tip

This roulade can be made in advance and stored in the refrigerator for 2 days before serving or alternatively can be frozen – defrost overnight in the refrigerator.

This is great served with a coulis or compote.