

Cocoa roll cake with chestnuts and ricotta cream



🍴 For a rectangular backing pan of 44,5 X 30,5 cm

Ingredients

Sponge cake

60 g flour | 10 g cornstarch | 30 g cocoa powder
100 g sugar | 4 medium eggs

Ricotta cream

250 g ricotta cheese | 80 g sugar

Filling

1 jar (314 ml) of chestnuts purée

Method

Separate the whites from the yolks and put in 2 separate bowls. In each bowl, add 50 g of sugar and beat the two compounds separately, starting with the whites. Pour the mixture of white eggs into with the yolks, add the sifted flour, cornstarch and sifted cocoa powder, with a spatula mix until the mixture is homogeneous.

In a rectangular baking pan lined with backing paper pour the mixture, bake in preheated oven at 180 °C for 15 minutes.

Meanwhile, blend the ricotta with the sugar to a smooth cream and put in the refrigerator until using.

Remove from oven and invert sponge cake on a clean cloth, remove the backing paper, roll the roll in the towel and let cool.

Filling

Unroll the roll and free it from the cloth, fill at first with ricotta cream and then with chestnuts purée until a couple of inches on the short side. Roll it again and place it on a serving dish, let stand in refrigerator 2-3 hours before serving.