

heute gibt es...

## Traumhafte Winterrolle



### **Ingredients:**

#### **For the dough:**

- 5 eggs
- 1 pinch salt
- 70g Mehl
- 1 Messerspitze Backpulver
- 70g sugar
- 1 Päckchen Vanille Zucker

#### **For the filling:**

- 175g [winter plum persimmon jam](#)
- 50g dark chocolate
- 350g Scene
- 1 Päckchen Vanille Zucker
- 1 pinch of gingerbread spice

#### **For the glaze:**

- 50g dark chocolate
- 50g milk chocolate
- 1 pinch of cinnamon
- Coconut Fat 30g
- 25g white chocolate

### **Preparation:**

1. Separate the eggs, add a pinch of salt to the egg whites until stiff and to egg whites.
2. The yolks with the sugar and the vanilla sugar foamy. Mix the flour with the baking powder and stir.  
The icy snow then fold in gently with a whisk.
3. Now spread the mixture evenly on a lined baking tray and bake at 200 ° C (conventional oven) for 10-15 minutes in the oven light golden brown.
4. Meanwhile, chop 50g dark chocolate fine. Whip the cream stiff and thereby add the vanilla sugar and gingerbread spices. Then lift the chocolate into the cream.
5. Heat the jam in a saucepan over low heat and set aside briefly.
6. Once the sponge cake is finished baking, bring this follows from the baking tray:  
Place a damp tea towel on your work surface and cover with another, but dry dish towel. Now throw the sponge onto the cloth and solve the baking paper gently but quickly.
7. Spread the still warm jam on the sponge roll, spread the chocolate cream on the jam and roll up the sponge using the towels firmly. Place the roll on a wire rack to cool.
8. Melt the two dark chocolates for the glaze along with the coconut oil in a double boiler and stir in the cinnamon.
9. let cool slightly short the melted chocolate and coat the sponge roll with it. This is then placed cold for about 1 hour.
10. Chop the white chocolate and also melt in water bath. then decorate the jellyroll so that, by

flowing the chocolate from a small spoon and distributed over the roll.

11. provide long cold Finally, the jelly roll until the white chocolate has become completely solid.