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## Chocolate Swiss Roll (巧克力瑞士蛋糕卷)

TUESDAY, 30 SEPTEMBER 2014



If you've never made Swiss roll before, or never made one successfully, please don't try my chocolate Swiss roll recipe.

Making chocolate Swiss roll is a bit tricky. Why? Because cocoa powder complicates things. If you want a straightforward recipe, go for vanilla roll. That's almost idiot-proof (not that idiots are the lowest common denominator).

Cocoa powder makes the cake less stretchable, so you have to be careful not to overbake the cake. Even slight overbaking makes the cake crack when you

roll it.

Cocoa powder also makes the crust sticky, so you have to be careful not to underbake the cake. The more underbaked the crust is, the stickier it is.

The cake is perfectly done when it just turns springy in the middle. After it's cooled down, the crust should be a bit sticky around the edges. That's OK because the ends will be trimmed, or tucked inside/below after the cake is rolled.



If the entire crust isn't sticky, that's not a good thing at all.

The cake is too dry and will likely crack when you roll it.

If the entire crust is sticky, it's gonna stick to whatever it rests on. Of course, that's not a problem if you ice the cake. Or if you go for the skinless look and roll the cake inside out.

Even when you've got the cake baked just right, you may still have a problem when you're rolling the cake. Why? Because the crust doesn't really stick to the crumb, so it comes off very easily. The loose crust is caused by cocoa powder which, as I said, complicates things.



Chocolate cakes have haphophobia (fear of being touched). Direct contact with the crust must be minimized if you don't want to damage it. How? Like this:

☞ Put the cake on a piece of parchment paper, face down. Spread with whatever filling you like.

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4 eggs (each...  
Swiss Roll · 6 days ago  
Lola Ferrarium  
4 eggs (each...  
Swiss Roll · 6 days ago

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recipes grilled no or almost no  
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⌘ Start rolling the cake by making a fold in the cake. The fold must be very small, or the cake will be oval instead of round after rolling.

⌘ After the first fold is tucked in tightly, lift and tilt the parchment paper with your left hand (if you're right-handed). As the cake moves forward, it may bulge here and there. Gently flatten the bulges with your right hand so that the roll is tight and even. If you're making a very long roll, you'd need a rolling pin (or the core of your parchment paper or aluminium foil) to do this.



Because the cake doesn't handle well, it cracks (when you roll it) if it's too thick. And if it's too thin, the inside may be too dry when the crust is just right. Hence, you must scale the recipe according to your pan size. You don't want too little or too much batter in the pan.



Why make such a fuss over a cake? Why not just let it crack? You can hide the cracks with icing, icing sugar, chocolate rice/shavings, nuts, whatever. Nobody would know, right?

Yup, covering up is an easy way out. But you'd have bought a chocolate Swiss roll if you had wanted the easy way out. Or at least made a Swiss roll without cocoa powder. Or just eat the bloomin' cake without rolling it!

For those who want to make a good but uncomplicated Swiss roll, [click here for my vanilla recipe](#). For those who want to make a chocolate roll for the sake of making it, because eating is only half the fun:

Chocolate Swiss Roll (巧克力瑞士蛋糕卷) \*\*



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#### CHOCOLATE SWISS ROLL (巧克力瑞士蛋糕卷) (Recipe for one 12" roll)

15 g corn oil  
10 g alkalized cocoa powder, Green & Black's brand  
15 g castor sugar  
10 g water  
pinch salt  
1/2 tsp vanilla extract  
30 g egg yolks  
15 g cake flour  
  
70 g egg whites  
30 g castor sugar  
  
75 g whipped cream



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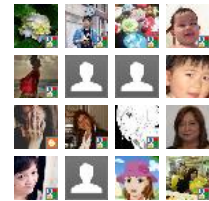
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If you double the recipe, you need a pan that's 18"x 12".

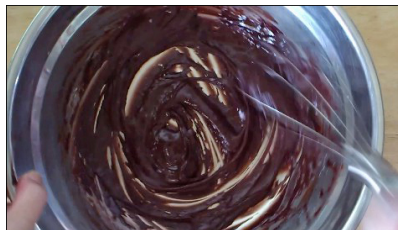
1. **To make cake**, preheat oven to 200°C. Measure and prep ingredients as detailed above. Grease 12" x 9" pan with butter. Line pan with 12" x 12" parchment paper.

2. Heat oil till hot but not smoking (if you put your hand near the oil, you should feel searing heat). Add to cocoa powder. Whisk thoroughly. Add 15 g castor sugar. Whisk thoroughly. Add water. Whisk till thick paste forms. Add salt, vanilla extract and egg yolks. Whisk till sugar dissolves. Sift half of cake flour into mixture. Mix with whisk till even. Sift remaining cake flour into mixture. Mix with whisk till even.



3. Whisk egg whites on medium-slow speed till thick foam forms. Gradually add 30 g castor sugar whilst continuing to whisk. Keep whisking till egg whites are at soft peak stage. Reduce speed to slow and continue to whisk till firm peak stage (when whisk is lifted, egg whites form peak that's hooked).

4. Loosen egg yolk mixture from bottom of mixing bowl with whisk. Add egg whites in 2 batches. Mix with whisk after each addition till batter looks even. Scrape down and fold with spatula till batter is truly even.



5. Pour batter into cake pan. Spread with spatula as evenly as possible, pushing batter into corners of pan. Jiggle vigorously till batter is level. Tap pan against worktop twice.

6. Bake cake on middle shelf till middle of cake is springy when pressed, about 10 minutes. Remove from oven. Drop pan from 1' high 3-4 times. Unmould cake onto wire rack. Peel parchment paper from sides of cake. Leave till cool.

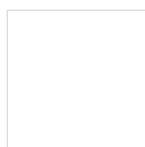
7. **To assemble Swiss roll**, place cake on clean parchment paper, face down. Peel parchment paper from bottom of cake. Spread evenly with whipped cream. Roll cake as shown in video. Do not remove parchment paper till cake is transferred to serving plate (so that cake may be moved easily without touching the crust).



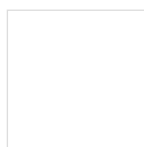
8. **To cut Swiss roll neatly**, chill till filling is set. Cut with serrated knife, wiping knife clean with paper towels after each cut. Transfer to serving plate. Discard parchment paper.

9. **To store overnight**, place Swiss roll in cake pan. Place pan in plastic bag, making sure bag doesn't touch Swiss roll. Refrigerate. Remove from fridge about 15 minutes before serving. Cut immediately. Transfer to serving plate. Discard parchment paper. Serve when cake is soft but filling is still cold.

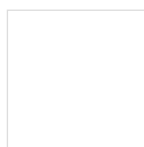
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Swiss Roll (瑞士蛋糕卷)



Matcha Swiss Roll



Chocolate Tarts – The Incredible French Way

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Join the discussion...



**Sonia Lee** · 13 days ago

Hi! I'm from Sg too. Can I check with u where can i get the green and black brand cocoa powder?

Reply · Share



**Calliso** · a month ago

That's mine.



1 Reply · Share



**Ting G** · 2 months ago

Hello KT, thank you so much for the Swiss rolls recipes! They came out perfectly according to your recipes and my friends and family really enjoyed them! (:



1 Reply · Share



**Ivon Mariani** · 2 months ago

Can i make chocolate swiss roll with just added a cocoa on vanilla swiss roll recipe? Thanks

Reply · Share



This comment was deleted.



**Ivon Mariani** Guest · 2 months ago

Hmmm, i just confused why the amounts of the ingredients is so little, in this chocolate swiss roll recipe, may u give me an explanation according to ur experience of making that? Thank u for ur willingness

^ | v · Reply · Share >



**Robert Palarski** · 2 months ago

Good afternoon!

I delight from your blog and pastries which you share with us, for what separate thanks. I want to make Chocolate Swiss Roll, but decided to specify, dough requires precisely only 15 grams of flour or it is a typographical error?

^ | v · Reply · Share >



**KT** Mod · Robert Palarski · 2 months ago

15 g cake flour.

^ | v · Reply · Share >



**Robert Palarski** → KT · 2 months ago

Thanks a lot! I will prepare it today. )

^ | v · Reply · Share >



**Pat Hon** · 3 months ago

How do you measure egg whites? How many egg whites s are 70g?

^ | v · Reply · Share >



**Monika Tellvik** · 3 months ago

Hi KT, Thank you for sharing your lovely cake. I tried making your cake. My whole family loves it. But how come my batter is very runny. The result of that is that my cake doesn't rise as much and its very thin. What did I do wrong?

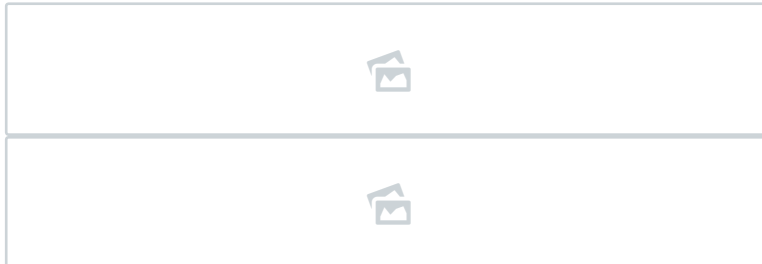
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**Ada** · 3 months ago

Second time , I call chocolate cake sandwichs hee hee.

Ada chen



^ | v · Reply · Share >

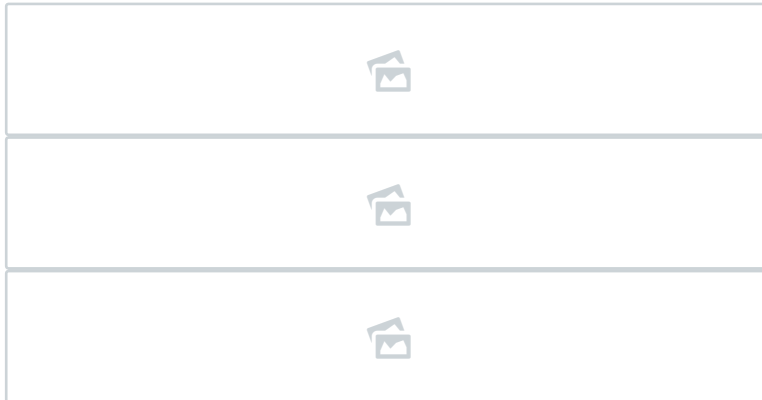


**ada** · 4 months ago

Thank u KT. I follow u recipy to made at home. It worked ! The big piece was wrong to made before. Thank u so much to teach!! Plz continue to teach us more baking skills!!

Warm regards

Ada Chen



2 ^ | v · Reply · Share >



**KT** Mod · ada · 4 months ago

Why aren't your photos right way up? Do you like to look at photos sideways?

^ | v · Reply · Share >



**veli son** · 4 months ago

can we use sunflower oil or olive oil instead of corn oil?

^ | v · Reply · Share >



**Catherine Tan** · 6 months ago

Hi KT

I am beginner for baking. I used your receipe but the cake doesn't raise like yours. Turn out the roll if too thin. Why?

^ | v · Reply · Share >



**Shenice Tun** · 7 months ago

This is how my Swiss roll looks like.



1 ^ | v · Reply · Share >



**Shenice** · 7 months ago

Hi KT, I had just baked a chocolate swiss roll today. Super soft and yummy but I have problem with the whipped cream. The whipped cream is stiff and stick to the whisk but my hubby said its not as thick and stiff as those selling outside. After I refrigerate the swiss roll the whipped cream is abit stiffer but still taste soft like ice cream texture. Is it under whipped or normal? Thanks

^ | v · Reply · Share >



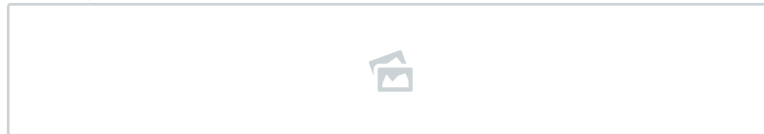
**Sharon** · 7 months ago

Hi KT,

This Chocolate Swiss Roll is soooo yummy! The sugar portion is just right, not too sweet. After keeping it in the fridge for 2 nights, it's still spongy. My husband liked it and said, the ones in the bakery do not taste as rich as this. Thank you for sharing this wonderful recipe here!

Warm regards,

Sharon :-)



2 ^ | v · Reply · Share >



**Monika Tellvik** · 7 months ago

this look great, I am going to try and make it. May I know what brand of mixer do you use in the video?

Thank you. =0)

^ | v · Reply · Share >



**Ling** · 8 months ago

Hi KT, May I know what kind of baking paper you are using in your video? The normal parchment paper or non-stick parching paper?

^ | v · Reply · Share >



**KT** Mod → Ling · 8 months ago

If the paper sticks, it's not parchment.

^ | v · Reply · Share >



**IT** · 9 months ago

Thanks KT for a wonderful recipe. Best light and never crack Swiss roll. I have made 2 Swiss rolls on different days and using different quantities. Both turned out beautifully. Easy to roll. I have ganache as filling in one and the other I have raspberries and whipped cream as filling.

^ | v · Reply · Share >



**JuliaCommento** · 9 months ago

What is happening in the cake when you drop it AFTER baking. I understand banging the batter before baking to break the bigger air bubbles, but I can't imagine the action inside(?) the cake of banging after removing from the oven. Do you have any thoughts on why this is effective for minimizing the shrinkage? Does it bang out the steam in a more even way? Usually you describe every reason for what is done so intricately, this one is a mystery for me.

^ | v · Reply · Share >



**KT** Mod → JuliaCommento · 9 months ago

A foam cake, after it's baked, is like a web. When one part of the cake contracts, it pulls along the rest of the cake. Dropping the cake breaks the web, so part of it can contract without affecting the rest.

1 ^ | v · Reply · Share >



**JuliaCommento** → KT · 9 months ago

That is just fascinating. Thank you so much for explaining this! I've learned so much in the short time since I discovered your site. So much that has already improved my baking.

^ | v · Reply · Share >



**izumi** · 10 months ago

Hi KT, can I use vegetable oil instead of corn oil? thank you

^ | v · Reply · Share >



**Jasmine Riccardi** · 10 months ago

Hello KT, first of all let me tell you that i'm not good at cooking, but i enjoy doing it, so, what a heck. Therefore i decided to cook your swiss roll and.... it came out almost perfect, THANK YOU, your recipe is so well explained that even a disaster like me, can succeed, thanks a lot. I just "personalized" the filling, i made marshmallow. :-) :-) Trust me, it's worth a try. Looking forward your next recipe. Best wishes.

^ | v · Reply · Share >



**KT** Mod → Jasmine Riccardi · 10 months ago

Hi Jasmine, glad you like the recipe. How do you make your marshmallow filling?

^ | v · Reply · Share >



**Jasmine Riccardi** → KT · 10 months ago

Hi KT, i followed the recipe on youtube by CHOW, that is pretty similar to the one by American Test Kitchen. Another recipe that is even better, is the marshmallow fluff. :-) :-) Trust me it's a dream. This time i couldn't make it because i didn't have the egg whites, but i think the marshmallow fluff could be better, unless, being more like a cream, would make the swiss roll soggy after a while. I'm not sure about this, i'll try next time i'll make the swiss roll, unless you try it first, in that case, please share. Best regards.

^ | v · Reply · Share >



**HolyRoly** · 10 months ago

Is the pan size wrong? Your plain swiss roll has double of many ingredients for similar pan size. Thanks.

^ | v · Reply · Share >



**Jasmine Riccardi** → HolyRoly · 10 months ago

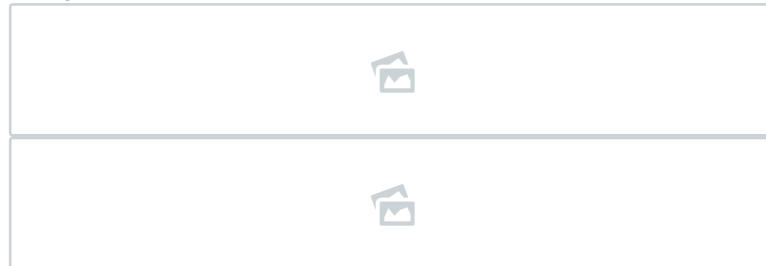
Kt uses different pan size in the 2 recipe. In this one it's 12" by 9", the vanilla one is 13" by 10".

^ | v · Reply · Share >



**Dewi** · 10 months ago

Hi KT I tried this recipe today because I used 9x13 inch pan, I triple the recipe and ended up left it in the oven for 12 mins. I will make Black Forest cake with this cake. Here are the pictures. I love your cake recipes and I will make more, thank you so much for sharing.



^ | v · Reply · Share >



**Diana** · a year ago

Dear KT,

I have tried your recipe and it came out very nice. Thank you! I'm really sorry I haven't taken a picture, but I can tell you that the surface didn't crack, didn't become sticky, it was flexible and easy to handle and as a cake it has maintained its nice aspect throughout the whole 3 days period that it lasted :) (stored in my fridge in the parchment paper). The chocolate flavour was enhanced by preparing the cocoa as advised, so: thumbs up for your recipe!

It was my first Swiss roll experience, but before starting I made a bit of a research. I agree that the quantity of flour indicated in other recipes is too high for such a delicate cake and couldn't help noticing how the Swiss rolls made with more flour by some TV chefs kept cracking in all their versions used for demonstration and of course, wondered how come they keep on going and showing their failures. Probably they serve as examples for "don't"s.

Moreover, I liked the fact that your creations have a professional presentation and appreciated the way you are emphasizing the texture of the cake (both before and after baking) while sharing explanations and useful tips along the way. To sum it up, well done

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**Fatima** • a year ago

Hello KT I need your help please.

I love the way the chocolate Swiss roll looks and in 2 days I will make a two level cake and I was wondering if I could use the cake recipe for the chocolate Swiss roll for my cake. The pan sizes are 8in-2in and the other pan is 12in-2in. What would be the measurements or could I just triple the recipe? I really hope you can take the time to answer my question.

Thank you

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**SM Chan** • a year ago

Hi KT, I enjoy reading your blog very much. Btw, may I know what's the brand of the electric hand whisk that you use in most of your baking? It looks handy as compared to the electric hand mixer.

[^](#) | [v](#) • [Reply](#) • [Share](#) >



**Guest** → [SM Chan](#) • a year ago

Isn't that BRAUN??

[^](#) | [v](#) • [Reply](#) • [Share](#) >



**Igusti Ayu Dewi** • a year ago

KT, triple love you!



9 [^](#) | [v](#) • [Reply](#) • [Share](#) >



**Li an yu** • a year ago

are you live in taiwan?

2 [^](#) | [v](#) • [Reply](#) • [Share](#) >



**KT** Mod → [Li an yu](#) • a year ago

I am living in Singapore.

[^](#) | [v](#) • [Reply](#) • [Share](#) >



**Li an yu** → [KT](#) • a year ago

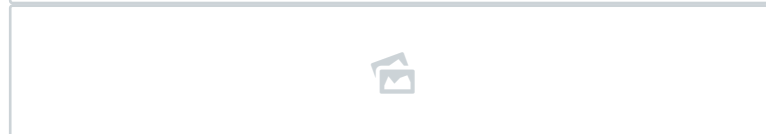
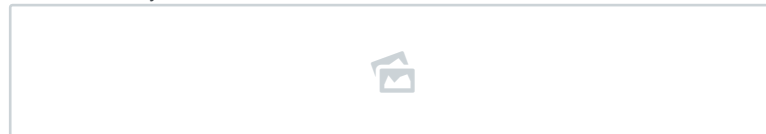
Thanks for rplying I live in Taiwan

[^](#) | [v](#) • [Reply](#) • [Share](#) >



**Guest** • a year ago

and these are my works ...



20 [^](#) | [v](#) • [Reply](#) • [Share](#) >



**Jonathan livingstone** • a year ago

Thanks to you, I can make wonderful cakes now! I read and studied your "cake Dos & Don'ts, cake QAF and every sweets recipes ' And, there is all answers of problems that could be made easily when we make cakes. KT, you are the best teacher I ever met.

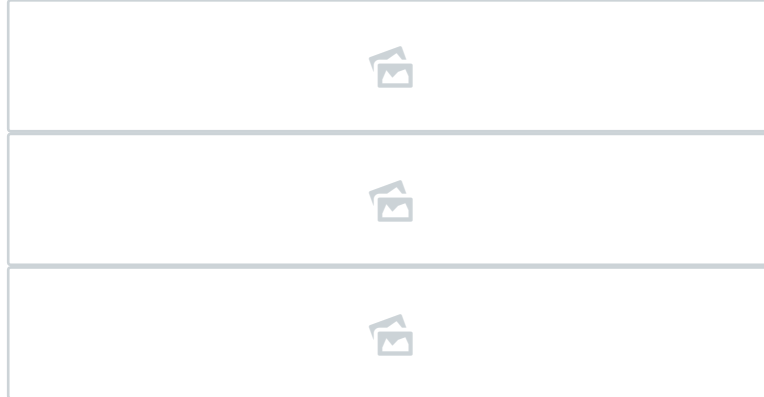
.Just follow your recipe. I don't make errors any more. I am not good at English/I am bad




Just follow your recipe, I don't make errors any more. I am not good at English (I am bad, actually. ..), so I can't tell you how much I thanks to you in detail. (It makes me so sad~~...)

Anyway, I will always think you as my perfect teacher, and wait for your wonderful recipes.


Have a nice day~^^




41 ^ | v • Reply • Share >

 **KT** Mod → Jonathan livingstone • a year ago  
Someone stole a chocolate roll from my kitchen. I think it was you! Your roll looks just like mine. ;- )


3 ^ | v • Reply • Share >

 **Jonathan livingstone** → KT • a year ago  
Oh,... this is the best praise I ever heard!!  
KT, I'll do my best!


2 ^ | v • Reply • Share >

 **edamat** • a year ago  
I am having difficulty to find the pan size to match. would you please tell me when you put batter into your pan and level it out, how tall (height/thickness) the batter is?  
thanks


^ | v • Reply • Share >

 **KT** Mod → edamat • a year ago  
Scroll up and click on the bright pink thumbnail.


^ | v • Reply • Share >

 **Lily** • a year ago  
Thanks KT, this is an awesome recipe...all your recipes are great...need to be exact in wts & instruction...then it'll turn out, maybe not as good as yours, but very successful & happy....thank you for being so generous with your recipes.

^ | v • Reply • Share >

 **Paimiah** • a year ago  
After Blumenthal commended it for its decent flavour, Green and Black cocoa has been out of stock for yonkers in our little red dot, where did you manage to get yours?

^ | v • Reply • Share >

 **KT** Mod → Paimiah • a year ago  
Four Seasons expects to restock in about two weeks' time. If you like, they can text you when stocks arrive. Not sure if Cold Storage has restocked. They used to sell it online and in some stores but the item has been removed from their website.

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 **Weixuan** — Hi, May I ask if it is a MUST to use the cardboard? Can I just bake it without using the card board?


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32 comments • 2 years ago

 **Jen Tan** — Can I chk how many eggs is t 100mm eggs, also any replacement for


### Edith Chong: A Thief?

27 comments • 8 months ago

 **anonymous** — Edith C, so Rumbling Tummy is actually by Edith of Precious Moments? LOL. My first bloggers ...

### Pandan Kaya Cake

71 comments • 2 years ago

 **KT** — Without cardboard vs with cardboard:

... rough eggs, also any replacement for ... carbohydrate.  
glucose? Am baking the chiffon ...

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