Chocolate Swiss Roll With Chocolate Filling

Ingredients

Tegral Chocolate Sponge	1000 g
Water	570 g
Puratop Fudge Choc RSPO	350 g
Argenta Combo	150 g

Working Method

Place Tegral Sponge Mix in a bowl fitted with a whisk. Add water while mixing on slow speed over 1 minute. Scrape
down. Mix on fast speed for 4 minutes then 2 minutes on slow. Scale 1Kg into a 30 x 18" sheet and bake at 240°C for 5 to 6 minutes.

Beat the Puratop fudge and the Argenta Combo together with a paddle beater.

Once the sponge is cool, flip sponge and baking paper onto a second sheet sprinkled with caster sugar, peel off the original sponge. Spread the filling all over the sponge and roll.

Warm up some more Puratop fudge and pour this over the roll to coat fully.

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