

CHOUX PASTRY SWISS ROLL

Of late, my mum always visits bearing a tray of her chocolate éclairs, which my twins like to point out don't have enough ganache 'like mummy does it'. I'd imagined eating one large éclair for the longest time, so this is a twist on a classic – a reimagined Swiss roll using a choux pastry dough instead of traditional sponge. To finish, a generous spoon of milk chocolate ganache, enough to get the approval of my twins. It's a dessert that feels both nostalgic and new.

SERVES 6–8

SWISS ROLL

125 g butter, at room temperature
1 cup water
1 cup cake wheat flour
4 eggs
Icing sugar or castor sugar to dust

FILLING

2 cups milk
¼ cup custard powder
5 Tbsp sugar
¼ cup butter
Grated rind of 1 orange
1 cup fresh cream, whipped until stiff peaks form

SWISS ROLL

- 1 Add the butter and water to a pot and bring to a boil over high heat.
- 2 Remove from the heat and, using one motion, add all the flour immediately.
- 3 Beat well using an electric hand-held beater until the mixture comes together.
- 4 Allow to cool for 5 minutes.
- 5 Beat in the eggs, one at a time, until the mixture is smooth and glossy.
- 6 Line a Swiss roll tray with baking paper and grease with non-stick cooking spray.
- 7 Pour in the mixture and smooth with a palette knife.
- 8 Bake in a preheated oven at 200 °C for 15–20 minutes until cooked through.
- 9 While the pastry is baking, place a clean cloth on a large tray and dust with icing or castor sugar.
- 10 When the pastry comes out the oven, immediately flip it onto the cloth.
- 11 Dust the visible side with icing or castor sugar.
- 12 Using a rolling motion, roll up the Swiss roll, using the cloth as a divider between the layers.
- 13 Leave to cool on a wire rack until completely cold and ready to fill.

FILLING

- 14 Pour the milk into a pan over low heat and stir in the custard powder and sugar.
- 15 Bring to a low simmer, stirring continuously.
- 16 Beat in the butter and orange rind.
- 17 Remove from the heat and set aside to cool completely.
- 18 Once cooled, fold in the whipped cream.

TO ASSEMBLE

- 19 Unroll the choux pastry and spread the filling all over the surface. Roll up again and place on a serving platter. Serve in slices.

VARIATIONS

- 1 If serving immediately, chop half a can of canned fruit and stir it into the prepared cream filling. Purée the balance of the canned fruit until smooth and pour over the top of the Swiss roll.
- 2 Make a chocolate ganache by heating ¼ cup fresh cream and stirring in 1 slab (80 g) milk chocolate until smooth and thick. Pour the ganache over the Swiss roll and decorate.

