

Elegant Cake Roll with Mocha Filling

4 eggs, separated, at room temperature
¾ cup sugar
¼ teaspoon salt
¼ cup orange juice
¾ cup flour, sifted
1 teaspoon baking powder
1/3 cup, powdered sugar, for dusting
Toasted, almonds, for garnish

Beat egg whites until frothy, gradually adding sugar. Beat until stiff. In another bowl, beat egg yolks with salt until light and thick. Stir in orange juice, flour, and baking powder. Fold egg whites into yolk mixture pour into greased, 11 X 17 inch jelly roll pan, lined with greased wax paper. Bake in a preheated 375° oven for 12–15 minutes or until cake springs back when touched lightly. While still warm, turn cake upside down on a large, clean towel, sprinkled with powdered sugar. Carefully peel away the wax paper and use the towel to roll up the cake, jelly roll style. Let cool and unroll. Make mocha filling (see below). Set aside 1/3 cup of filling. Use the rest to spread evenly on cake. Re-roll and cover top with reserved filling. Sprinkle with toasted almonds. Freeze.

Mocha Filling

1 6- ounce package chocolate chips
2 tablespoons hot water
4 tablespoons sugar, or to taste
Three large eggs, separated
1 1/2 cups heavy cream, for whipping
3 teaspoons instant coffee
1 tablespoon Cherry or rum liquor
Chocolate curls for garnish, optional

In a sauce, pan over low heat, melted chocolate chips with water and 2 tablespoons of the sugar. Remove from heat. Meanwhile, beat egg yolks and stir into slightly cooled chocolate mixture. Beat egg whites until soft peaks form. Set aside. Whip cream and fold in 2 tablespoons of sugar (or more, to taste) and coffee powder. remove 2/3 of whipped cream mixture and fold into cooled chocolate mixture with liqueur. Fold in beaten, egg whites. Pour into prepared cookie crumb crust.. Spread remaining whipped cream mixture on top. Refrigerate. If desired, decorate with chocolate pearls.