More than 1 hour

Serves 6 (Makes a 12cm-high cake)

Ingredients:

Icing:

- ½ cup (125g) butter, softened
- ¼ cup (60g) cocoa powder, sifted
- 1 cup (130g) icing sugar, sifted

Ganache filling:

- ½ cup (125ml) cream
- 300g good-quality dark (60-70%) chocolate, broken into pieces

Cake:

- 8 eggs, separated
- 1 cup (220g) castor sugar + extra for dusting
- 50g cake flour
- 50g cocoa powder
- Pinch salt
- Fresh strawberries and mint leaves, for serving

Mirror glaze:

- 14g powdered gelatine
- 1½ cups (300g) white sugar
- 1 can (240g) condensed milk
- ¾ cup (180ml) water
- 1¾ slabs (175g) white chocolate, broken into pieces
- 1 tsp (5ml) vanilla extract

Method

1. For icing, whisk butter until fluffy, then add cocoa and icing sugar. Set aside.
2. For ganache, heat cream and pour over chocolate in a bowl.

3. Whisk until smooth and set aside in a cool place (not the fridge).
4. Preheat oven to 180°C.
5. Line a 35cm x 25cm shallow baking tray with baking paper.
6. Whisk egg yolks and ¾ cup (165g) castor sugar in a stand mixer until ribbon stage (about 10 minutes on high speed).
7. Sift flour, cocoa and salt into cake batter and fold through gently using a metal spoon. (Be sure to incorporate flour stuck on the bottom of bowl).
8. Whisk egg whites in a separate bowl, dusting with remaining ¼ cup (55g) castor sugar. Whisk until stiff peak stage.
9. Fold into cake batter.
10. Spoon into baking tray and bake for 15-18 minutes or until golden.
11. Sprinkle a tea towel with castor sugar.
12. Unmould cake and place on tea towel. Cut in half lengthwise.
13. Roll up one cake lengthwise in a tea towel, starting from the short end of the rectangle, to create a coil shape.
14. Roll the other cake half around the first cake coil.
15. Allow to stand, spiral-side up, to set the shape
16. Unroll and spread with ganache filling.
17. Roll up one cake half into a coil, then roll the other cake half around the first cake coil.
18. Sponge gelatine in ¼ cup (60ml) water.
19. Combine sugar, condensed milk and water in a saucepan until hot, but not boiling.
20. Remove from heat, stir in gelatine and whisk to dissolve.
21. Add chocolate, mixing to combine.
22. Transfer mixture to a bowl.
23. Place bowl in a larger bowl of ice water (take care not to let water come up the sides and spill into mixture).
24. Stir to cool, until it has thickened slightly to ribbon stage.
25. Pour glaze over cake, allowing excess glaze to drip off.
26. Chill for 10 minutes, then repeat using excess
27. Serve topped with berries and mint.

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