



- **Credit name:** chunnyyii
- **Recipe name:** Neko Roll Cake
- **Recipe description:** Swiss roll cake
- **Serving size:** 6-7 slices
- **Time**
 - **Prep time:** 20 minutes
 - **Total time:** 2-3 hours
 - **Dietary restrictions/allergy warnings, if applicable:** Dairy, Gluten
 - **Possible substitutes for any concerns listed, if applicable:**
- **Any special comments if needed:**
 - This recipe requires a rectangle pan, roughly 25x35cm(10 inch x 14 inch), some piping bags(tips optional), and a cooling rack

Ingredients:

Sponge Cake

- 4 egg yolks
- 30g(2 tbsp) corn oil

- 30g(2 tbsp) milk
- 50g(4 tbsp) cake flour
- 4 egg whites
- 80g(6 tbsp) sugar
- 1 ½ tsp cocoa powder
- 2-3 drops black food coloring
- 1-2 drops orange food coloring

Whipped Cream

- 200ml(1 cup) heavy cream
- 50g(4 tbsp) sugar
- 100g(½ cup) baking chocolate, melted

Decoration

- whipped cream
- strawberry
- herb for garnishing

Recipe:

Sponge Cake

1. Preheat oven to 160C(320F)
2. In a large bowl, combine and mix egg yolk and corn oil together, then add in milk and mix until well combined
3. Add in cake flour and mix until no lumps
4. Using a cake stand or hand mixer, beat egg whites until frothy. Then, add in sugar in three parts and beat until stiff peaks
5. In two smaller bowls, measure out 25g(1 ½ tbsp) and 10g(2 tsp) of cake batter
6. Add 1 tsp of cocoa powder followed by 2-3 drops of black food coloring to 25g of cake batter, mix until no lumps. Then, using a baking spatula, fold in equal parts of egg white until well combined
7. Add 1/2 tsp of cocoa powder followed by 1-2 drops of orange food coloring to 10g of cake batter, mix until no lumps. Fold in equal parts of egg whites until well combined
8. Transfer both colored cake batter into piping bags
9. Add the rest of the egg whites into the remaining cake batter and fold until everything is mixed and there are no more lumps. Be careful not to overmix as the cake will collapse

10. Line a 25x35cm(10 inch x 14 inch) baking pan with baking paper. Using the coloured batter, draw big and small blobs to create the calico pattern
11. Bake in a preheated oven for the pattern to set. It's ready when the surface is cooked and no longer sticky; about 5-7 minutes. Remove the pan from the oven
12. Pour the remaining cake batter into the pan then evenly spread out the top as best as you can
13. Bake for 15-20 minutes. Remove from pan then set aside to cool on a cooling rack

Whipped Cream

1. Combine heavy cream and sugar together in a large bowl, beat until stiff peaks
2. Split the mixture into half and fold in melted chocolate into one of them

Assemble

1. Flip the cake over using the cooling rack(anything with a large enough flat surface works!) carefully remove the baking paper. The side with the pattern will be the exterior of the roll cake
2. Place a large sheet of baking paper over the entire cake and flip it again. Using a serrated knife, cut off one side of the cake at a 45 degree angle
3. Dollop the whipped cream onto the surface of the cake; chocolate on the uncut side and the rest of the other half
4. Use an offset spatula to evenly spread the whipped cream over the entire cake, leaving a finger wide gap near the cut end
5. Gently lift the edge of the sponge using the baking paper, make a short fold over the filling. Continue lifting the baking paper up and forward to roll the sponge, using your finger to gently press the corners down and keep the roll tight.
6. Sit the roll on the seam and chill in fridge for at least an hour so that it's easier to cut
7. Once the roll have firmed up slightly, cut into desired portion size
8. Decorate with a dollop of whipped cream and fruits on top
9. Serve and enjoy!