



SCHOOL OF CULINARY  
AND HOME ARTS

Lismullin Hospitality Services Centre

## *Red Velvet Roulade*

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### **Ingredients:**

130 g	Plain flour
2 tbsp.	Cocoa
1/4 tsp	Bread soda
120 g	Buttermilk
1 tsp	Vanilla
1 tsp	White wine vinegar
120 g	Butter
150 g	Caster sugar
1	Egg
	Red colouring

### *Filling*

300 g	Cream cheese
100 g	Butter
100 g	Icing sugar

### **Directions:**

1. Sift together flour, cocoa and bread soda.
2. Mix together the buttermilk, vanilla and white wine vinegar.
3. Mix together the butter and sugar until mix is light and fluffy.
4. Add the egg and mix then add remaining dry ingredients and liquid. Add the red colouring and make sure mixture is smooth and well mixed.
5. Place in Swiss roll tin which has been lined with parchment.
6. Bake in oven 160°C for 20-25 minutes. Mixture should be spongy and spring back when touched.
7. Leave in tin to cool.
8. Prepare the filling: cream together all the ingredients.
9. Sprinkle parchment with icing sugar.
10. Turn the sponge out onto the parchment
11. Spread the cream cheese mix over the sponge and start to roll the sponge up, rolling away from you.
12. Dust with icing sugar.

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The Art of Creating Home

[www.lismullinculinary.com](http://www.lismullinculinary.com)

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