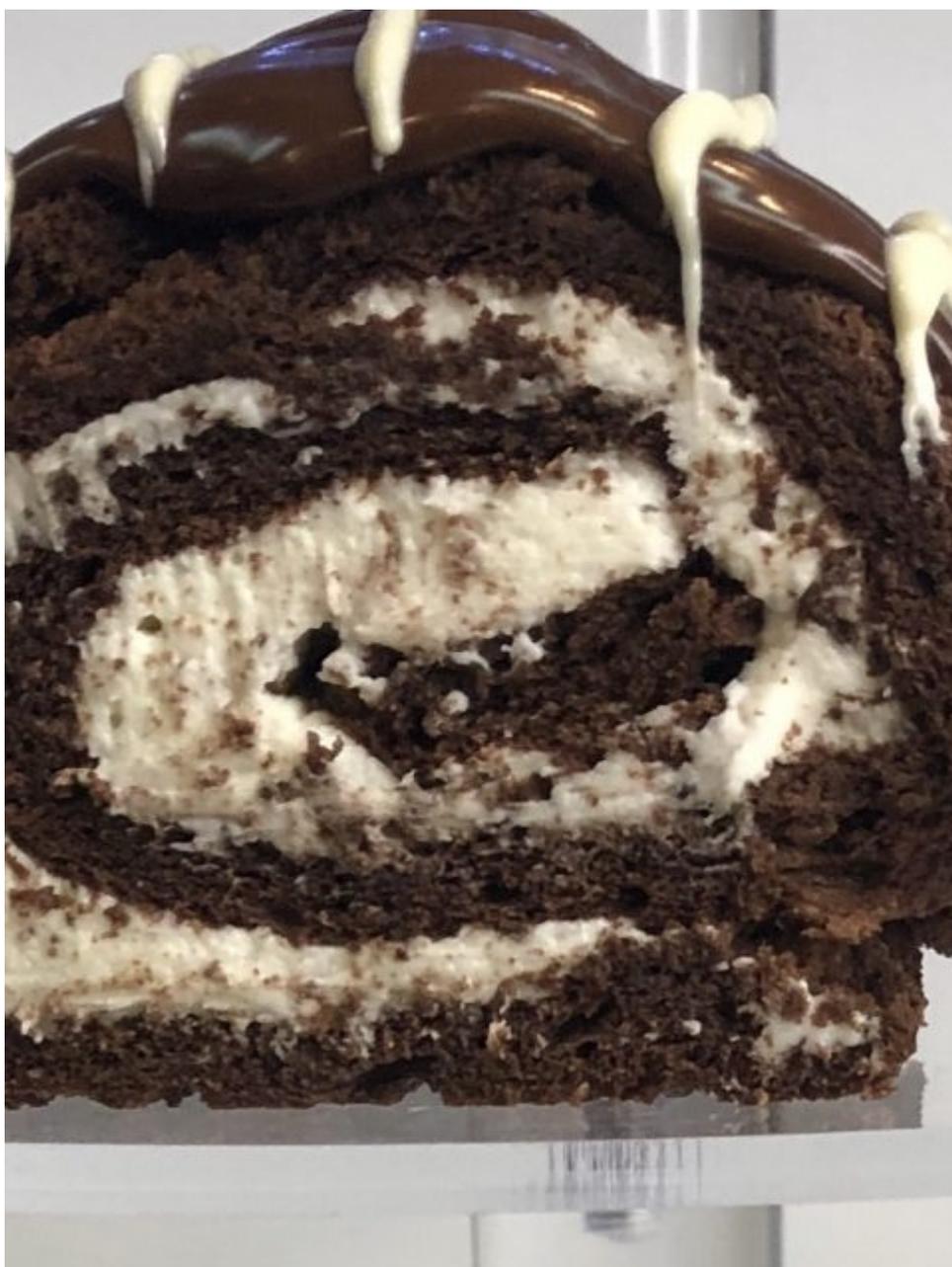


# Hohos

## Hohos



Also known as chocolate mini rolls; adapted from Prue Leith's recipe

## Chocolate Sponge

- 60 g cocoa powder
- 30 g unsalted butter, melted
- 1 tsp vanilla extract
- 60 ml boiling water ( $\frac{1}{4}$  cup)
- 6 large eggs (separated, room temp)
- 150 g sugar ( $\frac{3}{4}$  cup)

## Buttercream

- 150 g unsalted butter, softened
- 300 g powdered sugar (plus more for dusting )
- 1 tsp vanilla extract

## Chocolate Coating

- 200 g dark chocolate pieces
- 200 g milk chocolate pieces
- 50 g white chocolate pieces

## Chocolate Sponge

1. Preheat oven to 350°F. Grease a baking sheet, line it with parchment paper and grease the parchment paper.
2. In a small bowl, combine cocoa, melted butter, vanilla and boiling water and mix into a paste.
3. In a large mixing bowl or bowl of a stand mixer beat egg yolks and 100 g sugar until light and fluffy. Add chocolate paste and mix until combined.
4. In a separate mixing bowl or bowl of a stand mixer start beating the egg whites at low-medium speed to soft peaks. Slowly pour in the remaining 50 g sugar while continuing to beat the egg whites. Increase speed to high and beat to stiff peaks.
5. Whisk  $\frac{1}{3}$  of the meringue into the yolk mixture until well

combined. Gently fold in the remaining meringue in two parts until you can no longer see chunks of meringue.

6. Pour the batter into the prepared pan and bake for 14-16 minutes or until the top springs back slightly when you touch it.
7. Place the pan on a cooling rack and cover with a damp tea towel. Cool completely.

## **Buttercream**

1. Beat the softened butter until creamed. Gradually add the powdered sugar then the vanilla extract and continue to beat until light and fluffy. I find it easier to put the buttercream in a piping bag and pipe on to the cake but you could also just spread it with a spatula.

## **Assemble the Cake**

1. Lay another sheet of parchment on the bottom of another baking sheet. Lightly dust with powder sugar using a sifter.
2. Loosen the sides of the cake with a dull knife and flip the cake onto the dusted parchment paper. Remove the bottom (now top) piece of parchment.
3. Pipe or spread the buttercream over the cake and use a spatula to smooth it evenly over the entire surface.
4. With a long edge facing you roll up the cake, trim the rough edges then slice into ten  $1\frac{1}{2}$ " pieces. Clean the knife between slices.
5. Set the rolls seam side down (upright) on a greased (with baking spray) cooling rack which is set on a parchment lined baking sheet. Chill for 15 minutes. In the meantime prepare the chocolate coating.

## Chocolate Coating

1. Melt the dark and milk chocolate over a double boiler (or you can melt it in the microwave in 30 second bursts at 50% power). Cool to 90°F then pour into a piping bag.
2. Pipe the melted chocolate over the tops of the rolls and let set until firm to the touch.
3. Melt the white chocolate in the same way and pour into another piping bag. Pipe thin stripes on the tops of the rolls. Let set.
4. The hohos will stay fresh for a few days at room temp in an airtight container.