

STAUD'S  
WIEN



*Banana*



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& Chocolate

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# *Chocolate Banana Roulade*

## Ingredients for 1 piece

3 eggs | 80 g granulated sugar | 60 g flour | 20 g cocoa powder | 2 bananas | hint of caster sugar |  
2 jar of STAUD'S Banana & Chocolate

## Zubereitung

Preheat oven to 210°C. Using electric beaters, beat eggs and ½ cup (110g) caster sugar. Sift flour and cocoa together and gently fold into egg mixture until just combined. Spread mixture evenly into prepared tin. Bake for approximately 12 minutes. Meanwhile, chop the bananas and mix them with STAUD'S Banana & Chocolate. Spread the cream mixture evenly on the cooled sponge cake. Roll carefully to enclose filling and let it rest in the fridge for 1 hour.

## Delicious tip

Sprinkle with caster sugar before serving.



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