Chocolate Chai Jelly Roll with Strawberry Mousse, Fresh Strawberries, and Ganache

PREP TIME: 20 minutes

COOLING TIME: 30 minutes

BAKE TIME: 10-12 minutes

FOR THE SPONGE CAKE:

4 lg eggs

3/4 C granulated sugar

1/4 C strong brewed Chocolate Chai Pu-Erh tea, cooled.

1 t vanilla extract

1 C all-purpose flour

1/4 C cocoa powder

1 t baking powder

1/4 t salt

FOR THE MOUSSE FILLING:

1 C heavy cream

1/4 C strong brewed Strawberry Mousse Filling tea, cooled

1/4 C confectioners' sugar

1 t vanilla extract

1 C fresh strawberries, chopped

FOR THE GANACHE:

1 C heavy cream

8 oz dark chocolate, chopped

SPONGE CAKE:

1. Preheat your oven to 350°F. Line a 10x15-inch jelly roll pan with parchment paper and lightly grease it.
2. In a large bowl, beat the eggs and sugar together until thick and pale. Add the cooled chocolate chai tea and vanilla extract, mixing well.
3. Sift together the flour, cocoa powder, baking powder, and salt. Gradually fold the dry ingredients into the wet mixture until just combined.
4. Pour the batter into the prepared pan, spreading it evenly. Bake for 10-12 minutes, or until the cake springs back when lightly touched.
5. While the cake is baking, prepare a clean kitchen towel dusted with confectioners' sugar. Once the cake is done, turn it out onto the towel, peel off the parchment paper, and roll the cake up in the towel. Let it cool completely.

MOUSSE FILLING:

1. In a chilled bowl, whip the heavy cream until soft peaks form.
2. Gradually add the confectioners' sugar, vanilla extract, and the cooled Strawberry Mousse Filling tea. Continue whipping until stiff peaks form.
3. Gently fold in the chopped fresh strawberries.

GANACHE:

1. Heat the heavy cream in a saucepan over medium heat until it just begins to simmer. Remove from heat and pour over the chopped dark chocolate in a bowl.
2. Let it sit for a minute, then stir until smooth and glossy. Allow it to cool slightly.

ASSEMBLY:

1. Unroll the cooled sponge cake and spread the mousse filling evenly over the surface.
2. Roll the cake back up tightly, using the towel to help guide it.
3. Place the rolled cake on a serving platter and pour the ganache over the top, spreading it evenly to cover the roll.
4. Refrigerate for at least 1 hour before serving to set the ganache.