



Pumpkin Roulade

with Ginger Mascarpone Cream

Serves 4

INGREDIENTS

For the Cake

- ¾ Cup All Purpose Flour
- ½ tsp. Baking Powder
- ½ tsp. Baking Soda
- 1 tsp. Ground Cinnamon
- 1 tsp. Ground Ginger
- 1 tsp. Ground Nutmeg
- ½ tsp. Kosher Salt
- 3 Extra Large Eggs at room temperature
- 1 Cup Sugar
- ¾ Cup Canned Pumpkin (not filling)
- ¼ Cup Confectioners' Sugar plus extra for dusting

For the Filling

- 16 oz. Italian Mascarpone Cheese
- 1 Cup Sifted Confectioners' Sugar
- 2 Tbsp. Heavy Cream
- ½ tsp. Ginger
- Pinch of Kosher Salt

PROCEDURE

1. Preheat Oven to 375 degrees Fahrenheit. Grease on 13x18 inch sheet pan. Line the pan with parchment paper and grease and flour the paper.
2. In a small bowl, sift together the flour, baking powder, baking soda, cinnamon, ginger, nutmeg and salt and stir to combine. Place the eggs and granulated sugar in the bowl of an electric mixer sifted with the paddle attachment and beat on medium-high speed for 3 minutes until light yellow and thickened. With the mixer on low, add the pumpkin, then slowly add the flour mixture, mixing just until incorporated. Finish mixing the batter by hand with a rubber spatula. Pour into the prepared pan and spread evenly. Bake the cake for 10-12 minutes, until the top springs back when gently touched.
3. While the cake is baking, lay out a clean, thin cotton dish towel on a flat surface and sift the entire ¼ cup of confectioners' sugar evenly over it. (This will prevent the cake from sticking to the towel.) As soon as you remove the cake from the oven, loosen it around the edges and invert it squarely onto the prepared towel. Peel away the parchment paper. With a light touch, roll the warm cake and towel together (don't press!) starting at the short end of the cake. Allow to cool completely on a wire rack.
4. Meanwhile, make the filling. In the bowl of an electric mixer filled with the paddle attachment, beat the mascarpone, confectioners' sugar, and cream together for about a minute, until light and fluffy. Stir in the ginger and salt.
5. To assemble, carefully unroll the cake onto the board with the towel underneath. Spread the cake evenly with the filling. Reroll the cake in a spiral using the towel as a guide. Remove the towel and trim the ends to make a neat edge. Dust with confectioners' sugar and serve sliced.