Hazelnut Cake Roll

What's Cooking II North American Institute of Modern Cuisine

Servings: 8

1 Nut Spongecake Cake Roll (see Desserts/ Cakes AND Information/ Cooking/ How To Make A Cake Roll)
1/2 cup commercial hazelnut chocolate spread
2 cups Chocolate Chantilly Cream (see Desserts/ Creams and Coulis)
2/3 cup hazelnuts

Unroll the cold cake.

Cover the cake with hazelnut spread, then 1/2 cup of the Chocolate Chantilly Cream. Gently roll again.

Frost the cake with the remaining Chocolate Chantilly Cream.

Decorate with hazelnuts.

Per Serving (excluding unknown items): 73 Calories; 7g Fat (83.3% calories from fat); 2g Protein; 2g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 1/2 Fat.

Desserts

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Calories (kcal):	73	Vitamin B6 (mg):	.1mg
% Calories from Fat:	83.3%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	9.0%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	7.7%	Riboflavin B2 (mg):	trace
Total Fat (g):	7g	Folacin (mcg):	8mcg
Saturated Fat (q):	1g	Niacin (mg):	trace
Monounsaturated Fat (q):	6g	Caffeine (mg):	0mg
(0)		Alcohol (kcal):	0
Polyunsaturated Fat (g):	1g	% Pofusor	በ በ%
Cholesterol (mg):	0mg		
Carbohydrate (g):	2g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	0
Protein (g):	2g	Lean Meat:	0
Sodium (mg):	trace	Vegetable:	0

Potassium (mg):	51mg	Fruit:	0
Calcium (mg):	22mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	1 1/2
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	trace		
Vitamin A (i.u.):	8IU		
Vitamin A (r.e.):	1RE		

Nutrition Facts

Servings per Recipe: 8

Calories 73 C	alories from Fat: 61
	0/ B !! 1/ !
	% Daily Values*
Total Fat 7g Saturated Fat 1g Cholesterol 0mg Sodium trace Total Carbohydrates 2g Dietary Fiber 1g Protein 2g	11% 3% 0% 0% 1% 3%

^{*} Percent Daily Values are based on a 2000 calorie diet.