

Strawberry Roulade

Cuisine: **English**
Food category: **Desserts**



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Company: **Retigo**



Program steps

Preheating: 200 °C

1

 Hot air

 0 %

 Termination by time

 00:15 hh:mm

 180 °C

 100 %



Ingredients - number of portions - 8		
Name	Value	Unit
chicken eggs	3	pcs
caster sugar	85	g
plain wheat flour	85	g
baking powder - tsp	1	pcs
vanilla extract - tsp	1	pcs
strawberry jam - tbsp	5	pcs
double cream	200	ml
icing sugar	5	g

Nutrition and allergens	
Allergens: 1, 3 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	91.5 kJ
Carbohydrate	19 g
Fat	0.2 g
Protein	1.2 g
Water	0 g

Directions

- Set oven to 180 C, 350 F or Gas Mark 4.
- Line your Swiss roll tin with baking parchment or grease-proof paper.
- Combine the eggs and sugar and whisk until thick and foamy. This can take up to 5 minutes. This is one recipe where you really need a food processor with a whisk attachment or an electric whisk rather than attempting to do it with a hand whisk.
- Fold the flour and baking powder into the foamy egg and sugar mixture.
- Pour the combined mixture into your enameled gn container.
- Put the tin in the oven and bake the sponge for 15 minutes until firm and golden.
- Turn the cooked sponge onto another sheet of baking parchment or grease-proof paper on which you have sprinkled around a tablespoon of caster sugar.
- While the sponge is still warm, roll it up so it looks like a Swiss roll with the paper inside. You need to roll it up while it is warm – you can't do this when it has cooled off as the cake will crack! Allow to cool completely.
- Know, unroll the sponge and remove the paper. Spread your jam over the sponge and top it with the whipped double cream.
- Roll the filled cake up into a Swiss roll shape again.
- Dust with sieved icing sugar.

Recommended accessories



Enameled GN
container