



COOKING TOGETHER ...

SWISS ROLL

Ingredients

4 eggs separated

115 g caster sugar

115 g plain flour

1sp baking powder

For a chocolate flavouring – replace 1½ tbsp of flour with 1½ tbsp of cocoa powder

Method

Preheat the oven to 180°C. Base line and grease a 13 x 9 inch swiss roll tin.

Whisk the egg whites until stiff. Beat in 2tbsp of the caster sugar.

Beat the egg yolks with the remaining caster sugar and 1 tbsp of water for about 2 minutes until the mixture is pale and leaves a thick ribbon trail.

Sift together the flour and baking powder. Carefully fold the beaten egg yolks into the egg whites, then fold in the flour mixture.

Pour the mixture into the prepared tin and gently smooth the surface. Bake in the centre of the oven for 12-15 minutes or until the cake starts to come away from the edges of the tin.

Turn out onto a piece of greaseproof paper lightly sprinkled with caster sugar. Peel off the lining paper and cut off any crisp edges. Let cool slightly. Spread with jam Now roll up, using the greaseproof paper as a guide. Leave to cool completely on a wire rack. Slice and serve.

Vary the flavour of the swiss roll by adding a little grated orange, lime or lemon to the mixture.

For a special occasion, add thick fresh cream and strawberries cut into slices on top of the jam before rolling. Decorate the top with piped fresh cream and fresh fruit.



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