

# Strawberry Roulade

Cuisine: **English**

Food category: **Desserts**



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## Program steps

Preheating: **200 °C**

1	Hot air	0 %	Termination by time	00:15 hh:mm	180 °C	100 %	
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## 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.

Now, 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