

## Swiss roll with strawberries and cream



### Ingredients

#### *Swiss roll base*

75g Self Raising Flour

3 Eggs (separated)

Pinch of Salt

75g Caster Sugar

Few drops Vanilla Essence

#### *Filling*

200ml Cream (whipped)

3 tablespoons Strawberry Jam

Icing Sugar to Dredge

### Method

1. Preheat oven to 200°C / Gas 6. Line a swiss roll tin with greaseproof paper.
2. Put the egg whites into a large clean dry bowl, add a pinch of salt. Beat until mixture is stiff and dry looking in appearance. Add the sugar, a little at a time, and continue beating until thick and shiny. Finally beat in egg yolks until thick and trail of beaters remain. Sieve the flour and gradually add to the egg mixture folding it in with a metal spoon. Lastly fold in the essence.
3. Transfer to the prepared tin and spread evenly. Bake for 10 minutes. Lay a sheet of greaseproof paper (can be dusted with **caster sugar** if desired) on the work surface. When the cake is baked, turn it onto the paper, remove the lining paper. Roll the cake up from its longest edge with the paper inside. Leave to cool.
4. When cold, about 20 minutes, gently unroll and remove the greaseproof paper. Spread with jam and top with the whipped cream.
5. Roll up again to form a swiss roll. Dust with icing sugar and serve.