

ROULADE



This week on Bake Off, the bakers will be making roulades for the signature challenge

Ingredients

- 1 tsp vegetable oil, for greasing
- 3 medium free-range eggs, whites only
- 0.5 tsp freshly squeezed lemon juice
- 175 g white caster sugar
- 1 tsp cream of tartar
- 1 tsp white wine vinegar
- 1 tbsp icing sugar, for dusting
- 6 tbsp lemon curd, plus a little extra to decorate
- 300 ml fresh double cream, whipped
- 150 g fresh raspberries, washed, plus extra to decorate
- 2 tsp fresh mint leaves, washed to decorate

Mint leaves make a great garnish for roulades (Image: CHANNEL 4)

Method

1 Preheat the oven to 190°C, fan 170°C, gas 5. Lightly oil a 25cm x 35cm Swiss roll tin and line with baking parchment so it stands just above the tin.

2 Using a hand-held electric whisk, whisk the egg whites with the lemon juice until soft peaks form, then whisk in half of the sugar until you have stiff peaks. Using a metal spoon, fold in the remaining sugar, a little at a time, until combined, and then fold in the cream of tartar and vinegar. Spread the meringue mixture evenly in the prepared tin.

3 Bake for 15-20 minutes. Remove from the oven and let cool in the tin. Turn out onto a piece of baking parchment that's dusted with a little icing sugar. Gently ease away the lining parchment from the base of the roulade.

4 Spread the lemon curd over the roulade, top with the whipped cream, leaving a 1cm border. Sprinkle with the raspberries.

5 With the shorter end facing you, roll up the roulade (don't worry if it cracks!). Transfer to a serving dish, seam-side down. Drizzle the roulade with a little extra lemon curd and decorate with the extra raspberries and the mint leaves. Dust with icing sugar to serve.