

Swiss Roll Recipe

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Prep. time : 15 minutes

Cook time : 10 minutes

Ready in 25 minutes plus cooling

Level : Basic

Ingredients:

- Eggs 150g (5.3oz or 3 medium eggs)
- Sugar 90g (3.2oz)
- All purpose flour 70g (2.5oz)
- Almond flour 30g (1oz)
- Raspberry jam 200g (7oz)

Directions

1. Line a 25cm × 30cm (about 10"×12") large baking pan with a parchment paper. If you have swiss roll baking mat, use it instead of the paper.
2. Whisk egg yolks with approximately half of the sugar.
3. Make French meringue out of the egg whites and the rest of the sugar. Whisk the egg whites to soft peaks, and add the sugar gradually. When meringue reaches stiff peaks, it is done.
4. Add yolk mixture into the meringue and gently mix with a silicone spatula.
5. Fold in the sifted flour mixed with almond flour with a silicone spatula. Be careful not to over mix the batter.
6. Spread the sponge cake mixture onto a prepared baking tray, and bake at 180°C (350°F) for about 10 minutes, until golden around the edges.
7. When the sponge cake is done, take it out from the oven and transfer on a powdered sugar dusted cloth. Peel off the parchment paper or silicone mat, and

roll the sponge along with the cloth. Leave it to cool. When sponge cake cools down, unroll it and spread raspberry jam on the top.

8. Roll the sponge cake again, wrap it in plastic foil, and leave it in the fridge for about an hour.
9. Put the roll seam side down, dust it with powdered sugar, and cut it into pieces.