



# Roulade

Sometimes we can use mixtures to make different types of products. For example a whisked mixture can be used to make cakes but is sometimes used to make a dessert.

## Ingredients:

### For the whisked sponge

2/3 eggs  
50/75 gms sugar  
50/75 gms self raising flour

### For the filling

25gms sugar  
125ml double cream  
100gms of fresh fruit e.g. raspberries, strawberries, blackberries kiwi, orange, cherries

## Method:

1. Light oven Gas 6 Electric 200
2. Grease and line a swiss roll tin
3. Put the eggs and sugar into a bowl and whisk until thick and creamy. It should hold its shape for 8 seconds.
4. Sieve flour onto a plate and then sieve into mixture.
5. Carefully fold in flour using a plastic spatula.
6. Whilst sponge is cooking, clear table and put a slightly damp tea towel down with a piece of greaseproof on top.
7. Sprinkle the 25gms sugar onto the paper.
8. When sponge is cooked, quickly turn out onto greaseproof paper.
9. Trim the edges and roll up tightly with paper inside. Leave to cool.
10. Whilst cooling, lightly whip cream and mix in the fruit.
11. When cool unroll the cake spread with the cake mixture and re roll.
12. Dust with icing sugar if required.

