

Swiss Roll

Brigades @ Home – 26/03/2021

Preparation time: 30 minutes

Cooking time: 10 minutes

Overall: 50 minutes

Ingredients

3 Large eggs

100g Caster sugar

1 tsp Vanilla extract

115g Plain flour

150g Seedless raspberry jam

Plus: a little butter for greasing and 1 tbsp extra caster sugar for topping

Method

1. Pre-heat your oven to 200°C, 180°C fan, gas 6
 2. Grease a swiss roll or deep baking tin with a little butter, and line the bottom with greaseproof paper
 3. Put the eggs, caster sugar, and vanilla extract in a large bowl over a pan of simmering water
 4. Whisk the ingredients together with an electric hand whisk until it is pale and creamy. The mixture will leave a trail when the whisk is lifted
 5. Remove the bowl from over the heat and whisk for another 5 minutes
 6. Sift in half the flour and fold in gently using a metal spoon
 7. Sift in the other half of the flour and fold in. Make sure there is no 'loose' flour in the mixture
 8. Pour into the prepared tin and level out with a spatula
 9. Bake for 10 minutes until risen and pale golden brown and firm
 10. While the sponge is cooking, place a damp tea towel on the work surface
 11. Cover the damp tea towel with some greaseproof paper and cover with the extra sugar
 12. Turn out the cake onto the sugared greaseproof, long edge towards you, and remove the greaseproof from the cake
 13. Cut a thin strip off both long sides and make a score top to bottom about 1 inch in from the right hand short edge
 14. Spread the jam all over the sponge
 15. Roll it up starting with the right-hand short edge making a tight roll
 16. Leave to cool
 17. Store In a an airtight container
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3 Large eggs
100g Caster sugar
1 tsp Vanilla extract
115g Plain flour
150g Seedless raspberry jam

Plus: a little butter for greasing and 1 tbsp extra caster sugar for topping



Utensils

Large bowl & Sieve
Metal spoon & Spatula
Swiss roll tin or Deep baking tin
Electric hand whisk
Greaseproof paper
Saucepan
Small bowl
Oven gas 6, 180°C fan



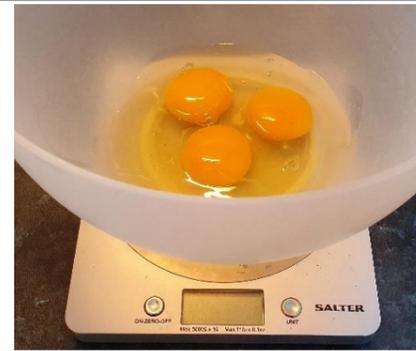
1.

Grease the swiss tin and line the bottom with a circle of greaseproof paper



2.

Break the 3 large eggs into the large bowl



3.

Weigh the 100g of caster sugar into the large bowl with the eggs



4.

Add the 1 tsp of vanilla extract into the large bowl



5.

Whisk the ingredients over a saucepan of simmering water using the electric hand whisk

Whisk until the mixture is pale and creamy and leaves a trail when the whisk is lifted up



6.

Remove the bowl from over the saucepan and away from the heat

Whisk for a further 5 minutes



7.

Weigh the 115g of flour into the small bowl



8.

Sift half of the flour into the egg mixture and gently fold it in with the metal spoon



9.

Sift the other half of the flour into the egg mixture and gently fold it in with the metal spoon too

Make sure there are no loose bits of flour in the mixture



10.

Pour the mixture into the prepared tin and level off with the spatula

Bake for 10 minutes until pale golden and springy to the touch



11.

While the cake is cooking, put a damp tea towel onto the work surface



12.

Cover the tea towel with a sheet of greaseproof paper

Sprinkle the extra 1 tbsp of caster sugar over the greaseproof paper



13.

The cake is done when it is pale golden and springy

The next stages need to be done reasonably quickly to avoid the cake cooling too much



14.

Turn the cake out onto the sugared greaseproof paper

Remove the greaseproof paper from the bottom of the cake



15.

Cut a thin strip off both long sides

Make a score line down the tight-hand short edge about 2.5cm in – this will become the first turn of the swiss roll



16.

Spread the jam over the whole cake



17.

Use the score made in step 15 as the first roll. Roll the cake up tightly all the way

Leave the swiss roll to cool completely



18.

Enjoy

Store in an airtight container

