



Class 114
Technical Challenge
Swiss Roll Set Recipe

Please follow the set recipe below: -

Ingredients:

2 eggs,
3oz (75g) Caster Sugar,
3oz (75g) S R Flour
Jam for filling
Caster Sugar for dredging

1. Break eggs into a bowl, whisk lightly, add sugar, then whisk well until thick and creamy, sieve flour, fold lightly into the mixture.
2. Line a Swiss Roll tin (30cm x 22cm) with greased paper and pour in mixture.
3. Bake in a hot oven 220°C or Gas mark 7 for about 7 – 8 minutes.
4. Turn out on to sugared greaseproof paper, remove lining paper, trim edges.
5. Spread quickly with warm jam.
6. Roll up the cake with the aid of the paper.
7. Leave to cool, resting on the seam. Dredge with caster sugar.