

St Clements Swiss Roll

INGREDIENTS:

Butter for the tin

SPONGE

Eggs 4 large

Caster sugar 100g, plus 1 tbsp

Self-raising flour 100g

Lemons 2, zested

FILLING

Double cream 200ml, plus extra to serve

Caster sugar 2 tbsp

Vanilla extract ½ tsp

Orange ½, zested

Orange marmalade 4 tbsp

DIRECTIONS:

1. Heat the oven to 180C/fan 160C/gas 4. Butter and line a 33cm x 23cm swiss roll tray or lipped baking tray with baking paper.
2. Use electric beaters to whisk together the eggs and sugar in a large bowl for 5 minutes until light and creamy. It should leave a trail when you remove the whisk. Fold in the flour and lemon zest. Carefully spread this mixture into the prepared tray and bake for 10-12 minutes or until cooked through (the sponge should spring back when pressed).
3. Put a large piece of baking paper on a worksurface and sprinkle over the tbsp of caster sugar. Carefully flip the sponge onto it, peeling off the bottom layer of baking paper. Roll it up tightly, lengthways, using the baking paper on the bottom to help. Cool completely.
4. For the filling, whisk the cream with the sugar, vanilla and orange zest until it forms soft peaks.
5. Once the roll has cooled down, unroll it on a worksurface and spread the marmalade on top, followed by the cream mixture. Gently roll it up again and put it on a serving plate. Serve with double cream, if you like.

This recipe has been Tried & Tested by Alison Haynes, and taken from Olive Magazine they say 'Simple citrus flavour combinations make this swiss roll really light and refreshing. An airy lemon sponge is layered with tart marmalade and a rich vanilla and orange cream.'

