

Strawberry Jam Swiss Roll



Recipe by Holly Atyeo

@hollyatyeo

Preheat the oven to 200C/fan 180. Lightly brush the base of a 33cm x 23cm Swiss roll tin with vegetable oil or a little bit of butter. Cut a sheet of greaseproof paper to fit the base of the tin exactly.

Put the sugar and eggs into a large bowl and whisk with an electric hand whisk for 10 minutes, until pale and thick enough for the mixture to leave a trail when the whisk is lifted.

Sift the flour into the mixture bit by bit and fold in very carefully until no traces of flour are left. It's important to take your time and do it gently. Fold in 1 tablespoon lukewarm water.

Pour the mixture into the prepared tin and smooth it evenly into the corners. Bake in the oven for 10-12 minutes, until golden and risen and just firm to the touch.

Lay out a clean cloth on the work surface. Lay a piece of greaseproof paper that is larger than the sponge on top. Run a knife around the edge of the warm sponge and turn out on to the paper. Peel the paper off the base of the sponge and trim off the edges of the sponge. Now you need to roll the sponge gently, once done, leave to cool completely wrapped in your cloth.

Whisk your double cream until it holds a peak when you lift out the whisk.

Carefully unroll your sponge and spoon the jam onto the sponge and spread out, leaving a little border of clean sponge all around. Then, add your whipped cream over the jam.

Start rolling your sponge again!



INGREDIENTS

Vegetable oil or butter for greasing

125g golden caster sugar

125g plain flour

3 large eggs

250ml double cream

½ jar of strawberry jam