## **Lemon Swiss Roll**



Preparation time: 75 mins

Serves: 8 people

User Rating: ★★★☆☆

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Categories: Desserts

A classic delectable dessert brought to life. Our version of the Lemon Swiss Roll features a light and airy sponge cake rolled around a zesty lemon curd filling. It's a citrusy dream rolled into layers of spongy scrumptious bites.



# Ingredients LEMON CURD

- 5 egg yolks
- ½ cup caster sugar (110g)
- 1 Tbsp cornflour
- 1 Tbsp lemon zest
- ½ cup (125 ml) lemon juice
- 125g chilled butter, diced

#### **SPONGE**

- 4 eggs, at room temperature
- <sup>2</sup>/<sub>3</sub> cup (150g) caster sugar, plus 2 Tbsp for dusting
- 2 tsp vanilla extract
- <sup>2</sup>/<sub>3</sub> cup (100g) self-raising flour
- ⅓ cup (50g) plain flour
- 2 ½ Tbsp white sugar
- · Strawberries, to decorate

#### **Method**

#### **LEMON CURD**

- 1. Combine eggs, sugar, cornflour, zest and juice in a large microwave-safe bowl. Whisk until combined and smooth. Add the diced butter and place onto the microwave turntable.
- 2. Follow manufacturer's instructions to reduce microwave power to 50%.
- 3. Cook uncovered for 7 10 minutes, stirring every minute until the mixture is thick enough to coat the back of a wooden spoon.
- 4. Cover the curd surface with plastic wrap to prevent it from forming a skin. Let cool to room temperature, then refrigerate until cold.

#### **SPONGE**

- 1. Preheat oven to 180°C/160°C (fan-forced). Grease a 25cm x 32cm (base) Swiss roll pan. Line the base and sides with baking paper.
- 2. Place eggs in a large bowl of an electric mixer. Using the whisk attachment, beat for 7-8 minutes on high speed or until very thick and pale. Add sugar, 1 tbsp at a time, beating between each addition. Beat in vanilla extract.
- 3. Sift flour twice onto a sheet of baking paper then sift again over egg mixture. Add 1 tbsp boiling water. Gently fold to combine. Do not stir or beat. Pour into prepared pan and smooth evenly into corners using a spatula.
- 4. Bake for 15 minutes, or until golden brown and the sponge slightly shrinks away from the pan sides. Place a clean tea towel on bench topped with a sheet of baking paper. Sprinkle evenly with white sugar to cover an area the same size as the sponge.
- 5. Immediately turn out sponge onto the prepared paper. Roll up gently from the short side. Cool for 15 to 20 minutes or until room temperature.
- 6. Gently unroll. Spread with curd, leaving a 3cm border at the end which will fill with curd once rolled. Decorate with strawberries.

#### **Notes**

- Lemon curd will keep in the fridge in an airtight container for up to 1 week.
- Whisk curd before spreading onto sponge if lumpy.
- Sponge cake is best served on the day of being made.
- Use fresh eggs at room temperature.
- Don't skip on the sifting process! This incorporates air which is essential for good rising.
- To avoid cracking, do not overbeat or overcook the sponge.
- Do not allow the sponge to sit for too long before rolling.

### **Nutritional Information**

Serving size **127g** 

Energy 1700kJ 406kcal

Protein **6.6g** 

Total fat

Saturated fat 18.4g 10.1g 52.6g

Carbs (total) Carbs (sugar) 38.1g

Sodium 248mg

Fibre **0.6g** 

Vitamin D 4.8µg

All nutrition values are per serve.