

Jane's Royal Roulade

Swiss rolls were around when the Queen came to the throne. They have changed over the decades, and some have become roulades, which have a slightly springier and more forgiving sponge. This recipe was entered into the Platinum Pudding Competition. Blueberries were chosen to evoke the purple coronation robes and the cream filling the white of the ermine. This Roulade is best made 24 hours (or even 48 hours) ahead of a party and left in the fridge.

Ingredients

For the sponge

4 eggs separated
120g Icing Sugar
120g Self-raising Flour
Zest of 2 Lemons

Fillings

Blueberry Compote Filling (or you can use a good jam)

200g Blueberries rinsed
Zest of 1 lemon (unwaxed if possible)
Juice of half a lemon
25ml water
3 tablespoons Icing Sugar
Cornflour to thicken if necessary

Cream Cheese Filling

250g of cream cheese
125g of Icing Sugar
1.5 teaspoons of cornflour
100ml double cream

Pre-heat Oven to 190C/ 180c Fan or Gas Mark 5.


1. Grease and line a 33x23cm Swiss roll tin with baking parchment
2. In a large bowl use an electric mixer to beat the egg whites until they form soft peaks. Take 60g of the icing sugar. Sift about half into the egg whites and combine it with the eggs using the electric mixer and then add the other half and beat until the icing sugar is combined and it forms stiff peaks.
3. In another large bowl use the electric mixer to beat the egg yolks and the remaining 60g of the icing sugar until it is thick and looks pale and creamy. Carefully fold in the the flour until well-mixed. The mixture gets quite dry so add the zest and juice of two lemons to loosen it and a little milk to help combine the flour.
4. With a spatula or spoon stir in a tablespoon of the beaten egg white to loosen the mixture. After that gently fold in the egg white a third at a time making sure not to knock the air out of them.

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5. Pour the mixture into your prepared Swiss roll tin making sure it is spread evenly across the tin and out to the edges.
 6. Cook for 12-15 minutes until a golden colour and it springs back at the centre. It's a thin cake so will cook quickly.
 7. Whilst the cake is cooking lay a piece of baking parchment on the countertop slightly larger than the Swiss roll tin. Dust it lightly with icing sugar. This helps stop the sponge from sticking.
 8. Once removed from the oven allow the sponge to cool for about 10 minutes and then whilst still slightly warm turn it out on to the prepared parchment. About 1 cm in from one of the narrow 23cm ends score a line about 1/3rd the depth of the sponge. This will help it curl into the centre. Neaten both long sides by cutting off a thin sliver of sponge but leave the short sides untouched for now. Roll it up trapping the parchment inside as you go, this will stop the sponge sticking to itself. Let it thoroughly cool and take the swirl shape.
 9. Now prepare the fillings. Reserve about 8 - 10 Blueberries for decoration later. Put the rinsed blueberries in a medium non-stick saucepan. Add the zest of a lemon and the juice of half the lemon, 25ml water and the icing sugar. Bring to simmering point and allow to cook gently for 10 minutes until most of the blueberries have broken down. Allow to cool and thicken.
 10. Lightly whip the cream cheese using a hand mixer. Then sift the icing sugar and cornflour into the bowl, combine with a spoon until well mixed. Add the double cream and beat until the cream cheese mixture is a spreadable consistency. Reserve about a third of the cream cheese mixture to decorate the sponge.
 11. When the sponge is cool unroll it but keep the parchment on. Spread over the cream cheese and then a layer of the blueberry compote as if it were jam. The fillings need to cover end to end but too much makes it difficult to roll. Working from the scored short end separate the sponge from the parchment and get a tight curl rolling it back up, leaving the parchment behind on the counter. If any squishes out just wipe it off with a palette knife. Carefully cut off each end to show off a nice neat straight edge and the swirl. Place on your chosen serving plate with the join underneath
 12. Decorate fit for a Queen by piping the reserved cream mixture across the top and dotting the blueberries along it and anything else you fancy (silver foil or chopped pistachios).
 13. Refrigerate until serving. Get out about 10 minutes before required. Serve with afternoon tea in slices or as a dessert with more blueberries.

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