

RASPBERRY AND LEMON MERINGUE ROULADE

BY MARY BERRY

INGREDIENTS

FOR THE MERINGUE:

4 egg whites
225g caster sugar +
extra for sprinkling on the baking paper
50g flaked almonds

FOR THE FILLING:

425ml double cream
Grated rind of 1 small
lemon
2 tablespoons of lemon
curd
400g fresh raspberries



JUNIOR
BAKE OFF

METHOD

- STEP 1.** Pre-heat oven 220°C/200°Fan/Gas 7.
- STEP 2.** Line a 13" x 9" (33x23 cm) Swiss roll tin with greased non-stick baking paper.
- STEP 3.** Whisk the egg whites, in a clean, large bowl in an electric mixer on full speed until very stiff. Gradually add the sugar, a tablespoon at a time, and still on high speed, whisking well between each addition. Whisk until very, very stiff and glossy and all the sugar has been added.
- STEP 4.** Spread the meringue mixture into the prepared tin and sprinkle with almonds. Place the tin in the pre-heated oven and bake for about 8 minutes until golden.
- STEP 5.** Then lower the temperature to 160°/140°Fan/Gas 3 and bake the roulade for a further 8 – 10 minutes until firm to the touch.
- STEP 6.** Remove the meringue from the oven and turn, almond side down, on to a sheet of non-stick baking paper, sprinkled with caster sugar. Remove the paper from the base of the cooked meringue and allow to cool for about 10 minutes.
- STEP 7.** Lightly whip the cream, add lemon rind and fold in the lemon curd and a third of the raspberries.
- STEP 8.** Spread evenly over the meringue. Roll up the meringue fairly tightly from the long end to form a roulade.
- STEP 9.** Serve dusted with icing sugar and the remaining fresh raspberries.