

Swiss roll with Biscoff

8 étapes
8 portions

A traditional Swiss roll with a Biscoff twist: it’s rich, tender and sweet - and it will be the talk of any party.

Ingrédients

135g caster sugar
50ml water
1 tbsp vanilla essence
1 tbsp lemon juice
110g self-raising flour
2g salt
5 eggs, separate
2 tbsp Biscoff cookies, crushed

Filling

150g Biscoff Spread
150g cream (lower fat)

To serve

Biscoff Spread
Biscoff cookies, crushed
Icing sugar

Préparation

1. Preheat the oven to 180°C.
2. Beat egg yolks and gradually add sugar until thick and creamy. Add the water, vanilla essence and lemon juice and mix through.
3. Beat egg whites until it forms stiff peaks, and gently fold into egg yolk mixture, using a metal spoon.
4. Sift flour and salt. Fold these dry ingredients into egg mixture until smooth.
5. Spoon mixture into a lined and greased 23x32 cm Swiss roll pan. Bake for 12-15 minutes, till golden brown.
6. Turn out immediately onto a damp cloth sprinkled with crushed Biscoff cookies. Remove greaseproof paper and trim edges of cake, to ensure rolling without cracking. Carefully roll up cake with cloth (from the short side). Leave for about 5 minutes, then unroll and leave to cool further.
7. For the filling: mix together the Biscoff Spread and cream until thick and fluffy. Add a thick layer to the inside of the cake and roll tightly using the cloth. Place in the fridge for 1 hour.
8. Dust the top with icing sugar, add extra Biscoff cookie crumbs and drizzle extra melted Biscoff Spread over.