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Swiss Roll Cake with English Cream

Ingredients

Eggs – 6 seprated
Sugar 2/3 Cup
Flour – 2/3 Cup
Vanilla – 2 tsp
Astra – 3 tbs melted
Baking Powder – 1 tsp level
Baking soda – ½ level

- If making chocolate swiss roll use the above ingredients along with cocoa powder I tsp & brown colouring 1 tsp.

Method

Beat the egg white until nice & fluffy & add sugar little by little & beat well. (1/3 Cup only). Now beat the egg yolks & add the balance 1/3 of sugar & beat. Now add the melted butter into the egg yolk mixture & mix well with a wooden spoon. Fold this mixture into the egg white mixture & add vanilla. Now lastly fold the flour mixture into it.

Baking

No pre-heating. Put the tray into the oven & on bottom for 7 mins & then top & bottom for 3 mins. (Temperature 150 degrees)

English Cream

Ingredients

Whipping Cream – ½ Cup
Icing Sugar – 5 tbs
Strawberry Essence – ½ tsp
Rose pink Colouring – 1 drop

Beat the whipping cream & add the icing sugar. Now add the strawberry essence & coloring & put into the fridge.

Chocolate frosting

Higland butter- 50 gr
Icing Sugar – 100 gr
Cocoa Powder – 1 tbs
Vanilla – 1 tsp
Whipping Cream – 3 tbs

Beat everything 1 by I & make a cream.

Butter Cream Frosting

Butter – 50 gr
Icing Sugar – 100 gr
Vanilla – 1 tsp
Whipping Cream – 3 tbs

Beat one by one& make a frosting.

Once the swiss roll is done remove from oil paper & place on new sheet of oil paper & spread butter cream frosting. Now twist it like a toffee wrapper & keep refrigerated for 15-20 mins. Take it out & remove oil paper & decorate with English cream & place strawberries on top for decoration.

If you do chocolate swiss roll do the chocolate icing & apply on top of the swiss roll & decorate as per needed.