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## **Swiss Roll Cake with English Cream**

### **Ingredients**

Eggs – 6 separated

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 1 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**

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

Beat everything 1 by 1 & 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.