

Jam Roll (Rotolo alla Marmellata)



Medium, 30 + 10 min.

Jam can be substituted with Nutella (or some other chocolate cream) as well as other Jam. Infinite variations exist (and can be found [here](#)).

Optionally, spread a layer of mascarpone or ricotta on the surface, before adding the jam and then rolling, as per recipe.

Keep in the fridge for 3-4 days, ideally covered (possibly with a kitchen towel).

Source: edited and translated version version of the one by Giallo Zafferano (IT).

Ingredients

Eggs - 5	Butter - 35g
Flour - 100g	Fine salt - 1 pinch
Vanilla - 1 bean or 1 table spoon	Strawberry Jam - 250g
Sugar - 100g	Powdered sugar - enough to dust the top

Directions

Base dough

First, melt the butter in a saucepan (or in the microwave and let it cool).

Separate the yolks and whites of 3 eggs and start beating the egg whites with a whisk.

When they are white and swollen, add 20 g of sugar and continue whisking for a few minutes.

In **another** large bowl, insert the 2 whole eggs and the 3 previously divided egg yolks and add the other 80 g of sugar, a pinch of salt and the seeds extracted from the vanilla bean (or, alternatively, a table spoon of vanilla extract).

Work with electric whips the mixture.

After about 10 minutes you will get a puffy and foamy mixture. Now incorporate some of the beaten egg whites, mixing from bottom to top with a spatula.

Then add a part of the sifted flour, always mix with a spatula from bottom to top. Continue in this way alternating egg whites and flour until you get a well whipped homogeneous mixture.

Take back the melted butter, now cold, add two generous spoons of dough and mix vigorously, in order to obtain a homogeneous mixture, of a consistency similar to that of the dough. Pour back into the bowl.

Stir gently, without disassembling the mixture. Lightly grease (optional) with seed oil or butter a 36x28Cm pan and line it with parchment paper, making the edges adhere well. Pour the dough inside and level with a spatula.

Baking

Bake in a preheated oven at 200°C (395°F) for about 9 minutes, until it is lightly golden. Once ready, remove the pan from the oven and prepare a sheet of parchment paper on the work surface. Lift the dough with the parchment paper and turn it upside down on the sheet just prepared.

Rolling

Gently peel off the paper used in cooking. With a serrated knife parry the edges. Do not let the roll cool and quickly sprinkle the strawberry jam all over the surface. If you prefer, you can add more jam to get more filling or substitute with Nutella.

Roll up from the shorter side, tightening it, to form your roll.

Wrap in parchment paper and transfer to the refrigerator for an hour. After this time, take the roll back, transfer it to a tray, sprinkle it with icing/powdered sugar and serve.