

# Raspberry Meringue Roulade Wed 7<sup>th</sup> Oct

**Notes: Prep time 30 min**

**Cook time 25 min**

**Total time 55 min**

**Serves 8 – Calories 320**

## INGREDIENTS

### For the roulade

4 large egg whites  
200 g caster sugar  
1 tsp cornflour 200 gr.  
1 tsp lemon juice  
Icing sugar to dust

### For the filling

300 ml double cream  
2 tbsp icing sugar sifted  
raspberries fresh or frozen or any other berry

## Method/Instructions:

**Preheat oven to 160°C /140°C fan and line a 33cm x 23cm (13in x 9in) shallow baking tin with baking paper.**

### Whisk the egg whites

- Separate the eggs. Add the whites to a large bowl and whisk until they are stiff.
- Measure the caster sugar into a small bowl then add to your egg whites a spoon at a time, whisking all the time. When you are finished the mixture should be thick and glossy.
- Add the cornflour and lemon juice and mix until well combined.

### Bake the meringue.

- Spoon the meringue into your prepared baking tin and spread it out evenly.
- Bake for 25 minutes until a light golden brown crust forms. Remove from the oven and let it cool in the tin for 5 minutes.
- Cut out a rectangle of baking paper a bit larger than your tin and dust it with icing sugar. Turn the meringue out on top of the paper. Remove the tin, and leave the meringue to cool completely.

### Make the filling

- Measure the cream into a jug – or to be more accurate use scales with a ml function. Pour into a mixing bowl. Add the icing sugar. Whip the cream until it is just becoming stiff and holding its shape.

### Make the roulade

- Remove the paper from your roulade then spread the cream mixture evenly over the top.
- Sprinkle over the fruit.
- Roll the meringue from the short edge, using the baking paper underneath to help you.