TATUA
Specialised Dairy

Vanilla Roulade

Ingredients

4 eggs
¾ cup caster sugar + 1 Tbsp extra
1 tsp vanilla bean extract
¾ cup self-raising flour
50g ground almonds
500mls Tatua Culinary & Whipping Cream
½ cup passionfruit curd
2-3 fresh passionfruit or passionfruit syrup

Method

1. Combine the eggs, sugar and vanilla in a clean bowl.
2. Beat for 4-5 minutes until very thick and fluffy.
3. Sift the flour and almonds over the egg mixture and fold in with a large metal spoon.
4. Pour the mixture out onto a lined baking tin and bake for 10-15 minutes at 190°C until puffed, golden and just pulling away from the sides.
5. Turn out onto a sheet of baking paper sprinkled with the extra sugar.
6. Roll the sponge up and allow to cool for 10 minutes then un-roll and cool completely before filling.
7. Whip the Tatua Culinary & Whipping Cream until soft peaks then add the passionfruit curd and continue to whip until firm.
8. Spread ¾ of the passionfruit cream over the swiss roll then carefully roll up.
9. Transfer to a serving platter and pipe with remaining Tatua Culinary & Whipping Cream.
10. Drizzle over fresh passionfruit or syrup

Please consider the environment before printing this recipe