

# Lemon Swiss Roll



Preparation time:	75 mins
Serves:	8 people
User Rating:	★★★★☆

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A classic delectable dessert brought to life. Our version of the Lemon Swiss Roll features a light and airy sponge cake rolled around a zesty lemon curd filling. It's a citrusy dream rolled into layers of spongy scrumptious bites.



## Ingredients

### LEMON CURD

- 5 egg yolks
- ½ cup caster sugar (110g)
- 1 Tbsp cornflour
- 1 Tbsp lemon zest
- ½ cup (125 ml) lemon juice
- 125g chilled butter, diced

### SPONGE

- 4 eggs, at room temperature
- ⅔ cup (150g) caster sugar, plus 2 Tbsp for dusting
- 2 tsp vanilla extract
- ⅔ cup (100g) self-raising flour
- ⅓ cup (50g) plain flour
- 2 ½ Tbsp white sugar
- Strawberries, to decorate

## Method

### LEMON CURD

1. Combine eggs, sugar, cornflour, zest and juice in a large microwave-safe bowl. Whisk until combined and smooth. Add the diced butter and place onto the microwave turntable.
2. Follow manufacturer's instructions to reduce microwave power to 50%.
3. Cook uncovered for 7 – 10 minutes, stirring every minute until the mixture is thick enough to coat the back of a wooden spoon.
4. Cover the curd surface with plastic wrap to prevent it from forming a skin. Let cool to room temperature, then refrigerate until cold.

### SPONGE

1. Preheat oven to 180°C/160°C (fan-forced). Grease a 25cm x 32cm (base) Swiss roll pan. Line the base and sides with baking paper.
2. Place eggs in a large bowl of an electric mixer. Using the whisk attachment, beat for 7-8 minutes on high speed or until very thick and pale. Add sugar, 1 tbsp at a time, beating between each addition. Beat in vanilla extract.
3. Sift flour twice onto a sheet of baking paper then sift again over egg mixture. Add 1 tbsp boiling water. Gently fold to combine. Do not stir or beat. Pour into prepared pan and smooth evenly into corners using a spatula.
4. Bake for 15 minutes, or until golden brown and the sponge slightly shrinks away from the pan sides. Place a clean tea towel on bench topped with a sheet of baking paper. Sprinkle evenly with white sugar to cover an area the same size as the sponge.
5. Immediately turn out sponge onto the prepared paper. Roll up gently from the short side. Cool for 15 to 20 minutes or until room temperature.
6. Gently unroll. Spread with curd, leaving a 3cm border at the end which will fill with curd once rolled. Decorate with strawberries.

## Notes

- Lemon curd will keep in the fridge in an airtight container for up to 1 week.
- Whisk curd before spreading onto sponge if lumpy.
- Sponge cake is best served on the day of being made.
- Use fresh eggs at room temperature.
- Don't skip on the sifting process! This incorporates air which is essential for good rising.
- To avoid cracking, do not overbeat or overcook the sponge.
- Do not allow the sponge to sit for too long before rolling.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
127g	1700kj 406kcal	6.6g	18.4g	10.1g	52.6g	38.1g	248mg	0.6g