



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

## Strawberry Swiss Roll by David Pengelly

### Ingredients

330mm x 230mm (13"x9") Swiss roll tin, lined with baking parchment  
2 Clean teatowels  
4 Eggs  
115g (4 oz.) Caster sugar  
115g (4 oz.) Self-raising flour  
4 tbsp. Strawberry jam  
300ml Double cream, whisked to soft peaks  
225g (8 oz.) Strawberries, cut into pieces

### Method

- Whisk the eggs and sugar to the ribbon stage, then sift the flour over the mix and gently fold together.
- Pour the mixture into the tin and level.
- Bake on the grid shelf on the floor of the **AGA** roasting oven (or **Everhot** top oven at 240°C with the shelf on the second [up] position) for approximately eight minutes until golden and soft to touch.
- Turn onto a sugared tea cloth and remove the baking paper, cover with a second cloth and leave to cool.
- Once cooled, spread the jam onto the sponge followed by the cream and strawberries. Roll up from the shorter end. Chill before serving.