

Lemon Roulade

Having made your delicious lemon cheese (recipe D3), here is one of my favourite recipes for using it up. Be warned, though, you may want to make twice the quantity of lemon cheese as this recipe uses almost the whole jar in one go!



Shopping list

3 large eggs, separated

4oz caster sugar

Grated rind and juice of 1 lemon

2½ oz ground almonds

½ oz semolina (or use more ground almonds)

Filling:

Homemade lemon cheese (see recipe D3)

¼ pt double cream

¼ pt natural yogurt

Method

Grease and line a 10×15" Swiss roll tin with baking parchment. Heat the oven to 150°C/Gas 3. Whisk the egg yolks and sugar until the mixture is thick enough to leave a trail on the surface when you raise the whisk. Stir in the lemon rind and juice, then fold in the ground almonds and semolina.

Whisk the egg whites in a clean bowl until stiff enough to stand in peaks. Fold the whites gently into the lemon mixture until blended, then transfer into the prepared tin, smoothing the surface evenly.

Cook in the pre-heated oven for 15-20 mins until golden and springy to the touch. Leave to cool, covered with a sheet of baking parchment and a damp tea-towel to keep it moist.

When cool, sprinkle a sheet of greaseproof paper with caster sugar and turn the roulade out onto the sugared paper. Carefully peel away the lining paper.

Meanwhile whip the cream until it forms soft swirls and fold in the natural yogurt. Spread the lemon cheese generously over the roulade and top with the cream and yogurt mix. Then, using the paper as a support, roll up from one short side and transfer carefully to a serving platter.

Dust with icing sugar to serve, decorated with fresh fruit of your choice, or just as it is.



Contributed from the UK by

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One in a series of recipes contributed by our volunteers

D2



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