

Strawberry swiss roll

20–30 Min

Preparation

1. Preheat the oven to 180 °C (fan oven 160 °C) and line a baking tray (approx. 42x29cm) with baking paper.
2. Beat the eggs, sugar, Kotányi Bourbon vanilla sugar and salt in a food processor or with a hand mixer until frothy. Stir in the flour, cornstarch, and baking soda without lumps.
3. Pour the dough into the prepared baking tray and carefully smooth it out. Now bake for 8–10 minutes.

> **HINT:** It's better not to take your eyes off the dough so that it doesn't get too dark.

4. Take the sponge cake out of the oven and immediately remove it from the edge. Turn out onto a clean kitchen towel and carefully peel off the baking paper. Carefully roll up the sponge cake using the kitchen towel from the short side and let it cool down.
5. Let's continue with the filling, set aside a few nice strawberries for decoration and cut the rest into small pieces.
6. Whip the cream together with the cream stiffener. Mix the mascarpone, sugar, bourbon vanilla sugar and lemon juice until creamy.
7. Carefully fold the whipped cream into the mascarpone mixture and spread it over the rolled out sponge cake.
8. Spread the strawberry pieces on top and roll them up carefully using the kitchen towel. Place end side down on a cake plate.
9. Before serving, sprinkle with powdered sugar and decorate with strawberry halves.

> **HINT:** If there is some cream left over, you can spread it on the roll.

Ingredients 6 Portions

= Kotányi Produkte

Biscuit

4 pieces	Eggs
100 g	Sugar
70 g	Flour
30 g	Starch
1 pinch	Sea Salt, Coarse
1 tsp	Baking Soda
1 tsp	Bourbon Vanilla Sugar

Filling

300 g	Strawberries
250 g	Mascarpone
250 g	Whipped cream
1 piece	Creamy stiff
40 g	Sugar
1 tsp	Bourbon Vanilla Sugar
2 tblsp	Lemon juice
1 tblsp	Powdered sugar