



## 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

# 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.

