## Strawberry swiss roll with the magimix

### Strawberry swiss roll with the magimix

5 min	5 min 15 min	5 min 15 min 20 min	5 min 15 min 20 min 2/10
5 min 15 min 20 min 2/10 8	5 min 15 min 20 min 2/10 8 9	5 min 15 min 20 min 2/10 8 9 18	3

#### 5 min 15 min 20 min 2/10 8 9 18

Whipped Egg Whites:

4 eggs

1 pinch of salt Sponge Cake:

120g caster sugar

120g flour

1 packet of baking powder

1 tablespoon of orange blossom water Strawberry Swiss Roll:

1/2 jar of strawberry jam (or raspberry jam or apricot jam) Icing Sugar :

20g caster sugar

## <div class="tac"><strong>Whipped Egg Whites :</strong> </div><br/>> <span it</pre>

To prepare this cake, preheat the oven to 180°C

For the icing sugar in the Thermomix:



Put 20g of caster sugar in the Thermomix bowl, close the lid with the measuring cup on and press the turbo mode button 3 times. Set your icing sugar aside.

To whip the egg whites in the Thermomix:



Place the egg whites in the Thermomix bowl, add a pinch of salt.

»

Insert the whisk into the Thermomix bowl, set for 3 minutes 30 seconds gradually increasing the speed to 3.5. Transfer the whipped egg whites to a bowl.

For the easy sponge cake in the Thermomix:

»

Put the egg yolks, sugar, flour, baking powder, and orange blossom water in the Thermomix bowl and set for 30 seconds on speed 4.

»

Fold this mixture into the whipped egg whites and gently mix with a wooden spoon.

Â۶

Place parchment paper on the baking tray and pour the batter onto it. Form a rectangle about 2 cm thick.

»

Bake for 15 minutes.

For the strawberry Swiss roll:

Âx

After baking, remove the parchment paper, then cover the sponge cake with a damp cloth and let it cool.

»

# Strawberry swiss roll with the magimix

Unroll the sponge cake, spread the jam over the entire surface, and roll it up again.			
	1 .		
Sprinkle your Swiss roll cake with icing sugar and enjoy this delicious recipe, perfect for a birthday cake, for example			