Lemon and Raspberry Swiss Roll

Ingredients

For the sponge:

- 3 large eggs
- 125g caster sugar
- 125g plain flour
- finely grated zest of lemon

For filling:

- 150ml double cream
- 125g mascarpone
- 5tsp caster sugar
- 6-8tbsp good quality lemon curd
- 125g fresh raspberries

- 35cm x 25cm Swiss roll tin
- Oven 200C/Gas 5/fan oven 180C

How to Make It

1. Preheat the oven and line cake tin with baking parchment.
2. Whisk the eggs and sugar with an electric mixer until the mixture leaves a good trail.
3. Sieve the flour into the mixture and carefully fold in, followed by the lemon zest.
4. Pour into the prepared tin and spread into the corners.
5. Bake for 10-12 mins.
6. Dust a large piece of greaseproof paper with caster sugar. Turn the cooked sponge out onto the sheet of sugared paper and carefully peel off the lining paper. Trim off the two long edges.
7. Starting from one short end, fold over the greaseproof paper and roll up the cake with the paper inside the Swiss roll. Leave on a rack to cool.
8. Make the filling by beating the mascarpone with the caster sugar and in a separate bowl whip the double cream to form soft peaks. Carefully fold the sweetened mascarpone into the cream.
9. When fully cooled unroll the Swiss roll and spread with the lemon curd. Then spread with the cream mix and scatter with the raspberries (gently squeeze each raspberry between your finger and thumb to flatten slightly, this will make it easier to roll up the sponge).
10. Using the paper to help, roll up the sponge as tightly as possible.
11. Place on a serving plate, dust with icing sugar and decorate with extra raspberries.

Try other fruit and flavour combinations like lime and blueberry, orange and strawberry or traditional vanilla with a mix of your favourite seasonal berries.