

BISKUITROULADE - Austrian Röll

INGREDIENTS:

5 Eggs (separated)
150gr Icing sugar
100gr Flour
1 1/2 Tsp Baking Powder
1 Tsp Vanilla (or Dr Oetker vanilla Sugar)

Rectangular baking tray
Parchment paper



Filling:

Apricot Jam
Whipped cream (1 cup)
Strawberries (cut into small pieces, sweeten with maple syrup)
Optional; : add a few Tsp of a good Liqueur

Steps:

Preheat oven to 400F

1. Whip 5 egg whites until stiff - then set aside
2. In a small bowl, add baking powder with flour, mix - set aside
3. Mix 5 egg yolks + icing sugar + vanilla and whip/beat until very creamy.
4. Slowly and gently add the whipped egg whites (step 1) to the 5 egg yolk mixture (from step 3). Now add the flour, a couple of spoonful at a time.
5. Pour mixture on top of parchment paper. (baking tray), Bake 12-15min
6. Remove from oven and place it upside down onto another parchment paper that has been placed on a flat surface.
7. Immediately and very slowly, gently remove the hot parchment paper from the cake and immediately begin to make a roll. Let it cool
8. After the cake has cooled, open roll and spread the apricot jam on the cake followed by the whip cream and then add the strawberries on top.
9. Roll it gently back together. Sprinkle with icing sugar on top
Enjoy ...Viel Spass !!!