

## Basil Roulade with goat's cheese & sun-blushed tomatoes



### Serves 4

65g butter, plus extra for greasing  
100g plain flour  
425ml milk, warmed  
7 eggs, separated  
big bunch roughly chopped basil leaves  
75g freshly grated Parmesan  
seasoning

### For the filling

250g ricotta cheese  
100g goat's cheese or feta, crumbled  
Big bunch of fresh basil leaves  
Sprinkle of sun-blushed tomatoes

### Can be made a day in advance

1. First make the roulade. Melt the butter in a pan and stir in the flour to make a roux. Cook for 3 mins, then add the milk, a little at a time, and stir until thickened. Season to taste, then stir in the egg yolks. Take off the heat and leave to cool.
2. Beat the egg whites until stiff, and then gently and carefully fold into the cooled mixture, keeping in as much air as possible. Then gently fold in the basil.
3. Preheat the oven to 200C/180C fan/Gas 6. Grease and line a 38 x 25cm baking tray. Spread the mixture onto the tray, top with the Parmesan and cook for 15 mins until springy and risen. Turn out onto a piece of greaseproof paper; carefully remove the lining paper and leave to cool.
4. To make the filling, season the ricotta cheese and spread some on the cooled roulade base, leaving a gap at each end, then sprinkle on the goat's cheese or feta, basil and tomatoes. Roll the roulade up from one long side, then wrap in greaseproof paper and foil and chill overnight.
5. When ready to serve, preheat the oven to 200C/180Fan/Gas 6. Slice the roulade, and heat in the oven for about 10 minutes. Transfer to a serving plate with some grilled tomatoes.