

Peach & Passion Fruit Roulade



Serves 5

Prep 20 mins

Cooking 15 mins

Challenge

Ingredients

For the sponge

3 eggs
85g golden caster sugar +
1 tbsp
85g plain flour, sifted
1 tsp baking powder, sifted
1 tsp vanilla extract

For the filling

1 tbsp golden caster sugar
flesh from 2 large, ripe passion fruits, pips
removed
2 peaches, peeled & cut into small chunks
250g frozen raspberries, defrosted
200g tub 2% Greek yogurt or very low-fat
fromage frais

1. Heat oven to 200C/fan 180C/gas 6. Grease and line a 30 x 24cm Swiss roll tin with non-stick paper. Put the eggs and sugar into a large bowl and beat with electric beaters until thick and light, about 5 mins. Fold in the flour and baking powder, then the vanilla. Tip into the tin, tilt to level the mix, then bake for 12-15 mins until golden and just springy. Turn onto another sheet of paper, dusted with 1 tbsp caster sugar. Roll the paper up inside the sponge, then leave to cool completely. Sponge can be frozen for up to 1 month.
2. Fold sugar, passion fruit pulp and one-third of the peach and raspberries into the yogurt. Unroll the sponge, spread with filling, then roll up. Serve with the rest of the fruit on the side. Roulade can be filled and rolled up to 2 hrs before serving and kept in the fridge.