

# Strawberry and Earl Grey Roulade



**8-10 slices**

**1h 10mins + cooling**

**Chill for 2h**

**Challenge**

## Ingredients

3 tbsp lemon juice  
2 tbsp loose leaf earl grey tea (or an opened teabag)  
4 eggs, separated  
75g caster sugar, plus extra for sprinkling  
75g plain flour  
2 tbsp sunflower oil  
a few drops of orange extract (optional)

## Filling

2 tbsp lemon juice  
3 tbsp icing sugar  
300ml whipping cream  
15 medium-large strawberries

1. Heat oven to 180C/ Fan 160C/ Gas 4. Line the base of a 25 x 35cm Swiss roll tin or shallow baking tray with baking parchment. Mix the lemon juice with 1 tbsp of the tea and warm until piping hot (in a mug in a microwave is easiest). Leave for a few minutes, stirring every so often to draw out as much flavour as possible. Crush the remaining tea with a pestle and mortar, or whizz with the flour in a food processor to break it up a bit.
2. Beat the egg yolks with 25g of the sugar until pale and frothy, then mix in the flour, oil, remaining crushed tea leaves and the tea infused lemon juice - strained through a sieve. Stir in the orange extract, if using.
3. Clean the beaters and beat the egg whites in another bowl to soft peaks. Add the remaining sugar and continue beating until thick and glossy. Gently fold the meringue mixture into the other mixture in thirds until most streaks have disappeared. Spread into the tin as smoothly as you can and bake for about 13 mins.
4. Lay a large sheet of baking parchment on your work surface and flip the cake onto it. Peel off the lining paper, then flip the cake a second time onto a new sheet of baking parchment dusted liberally with caster sugar so the cake is now sitting back up the way it was baked. Roll up the cake from one of the longest edges with the paper and leave to cool.
5. Once completely cool, carefully unroll the cake. Make the filling by beating the cream with the lemon juice and the icing sugar until it is just holding shape. Trim the tops off the strawberries, plus enough of the pointy bottom ends so that the strawberries can sandwich together in a relatively even line along the length of your cake. Roll back up completely from the strawberry-lined edge so you have a Swiss roll with the strawberries sitting in the centre. Chill for 2 hours to settle and stick together before neatly slicing to serve.