Swiss Roll with Biscoff®

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A traditional Swiss roll with a Biscoff twist: it's rich, tender and sweet – and it will be the talk of any party

SERVINGS 8 serving

INGREDIENTS

135 g castor sugar
50 ml water
1 tbsp vanilla essence
1 tbsp lemon juice
110 g self-raising flour
2 ml salt
5 eggs, separate
2 tbsp Biscoff Cookie crumbs
150 g Biscoff Spread
150 g cream 40% fat

To serve:
Biscoff Spread
Biscoff Cookie crumbs
2 tbsp icing sugar

PREPARATION

1. Preheat the oven to 180°C.

2. Beat egg yolks and gradually add sugar, while beating constantly, until thick and creamy. Add the water, vanilla essence and lemon juice and mix through.

3. Beat egg whites until stiff peak stage, and gently fold into egg yolk mixture, using a metal spoon.

4. Sift flour and salt together. Fold into egg mixture until smooth.

5. Spoon mixture into a lined and greased 23 x 32 cm Swiss roll pan. Bake for 12-15 minutes, till golden brown.

6. Turn out immediately onto a damp cloth sprinkled with Biscoff Cookie Crumble. Remove greaseproof paper and trim edges of cake, to ensure rolling without cracking. Carefully roll up cake with cloth (from the short side). Leave for about 5 minutes, then unroll and leave to cool further.

7. Mix together the Biscoff Spread and cream until thick and fluffy. Add a thick layer to the inside of the cake and roll tightly using the cloth. Place in the fridge for 1 hour.

8. Dust the top with icing sugar, add some extra Biscoff Cookie Crumble and drizzle some extra melted Biscoff spread over.