Passion Fruit and Raspberry Roulade

Ingredients

4 egg whites

200g caster sugar

½ tsp cream of tartar

200g passion fruit curd

5 passion fruit

175g double cream, whipped with 25g icing sugar

200g fresh raspberries

Method

1. Preheat the oven to 175ºC.
2. Whisk egg whites to stiff peaks. Add cream of tartar and caster sugar, one tablespoon at a time and mix well.
3. Pour into a swiss roll tin and bake for 15 – 20 minutes.
4. Dust a sheet of greaseproof paper with icing sugar. Turn finished meringue onto this.
5. Mix curd and passion fruit and spread over the meringue (may be a bit much).
6. Spread whipped cream over and sprinkle with raspberries. Roll to form a roulade.