Zesty Meringue Roulade

Ingredients

6 egg whites

350g caster sugar

2 tsp cornflour

300ml double cream

4-5 tbsp lemon curd

200g raspberries

Icing sugar

Method

1. Preheat the oven to 180ºC/170ºC fan.
2. Line a swiss roll tin or baking tray with greaseproof paper.
3. Whisk the egg whites until they form stiff peaks. Add the sugar and carefully stir together.
4. Sieve the cornflour over the top of the egg whites and gently fold in.
5. Spread the meringue in the lined tray and bake for about 15–20 minutes until the surface of the meringue is crisp. Leave to cool completely.
6. Dust a sheet of greaseproof paper with icing sugar and turn out meringue onto the paper. Peel off the cooked greaseproof paper.
7. Whip the cream until thick and spread it over the meringue. Dot the lemon curd over the cream and spread with raspberries.
8. Roll up the meringue like a swiss roll, starting at the long end and using the paper to help.
9. Dust with icing sugar.