

Lemon and Raspberry Roulade

Meringue

4 egg whites
225 grams Caster Sugar
1 tablespoon chopped Hazelnuts
1 tablespoon flaked Almonds



Filling

175 ml water
3 egg yolks
140 grams Caster Sugar
50 grams icing sugar
35 grams corn flour
35 grams unsalted butter
4 Lemons (juice and zest)
10 fl oz double cream
Handful of fresh Raspberries

Whisk the egg whites to a soft peak then gradually whisk in the sugar until the meringue is glossy. Line a baking sheet with baking parchment and spread the meringue evenly over the sheet. Sprinkle the hazelnuts and almonds over the meringue and bake in the oven at 200c for 20 minutes.

For the filling, place the water, the juice and zest of 2 lemons and the sugar into a pan, bring to the boil and simmer until the sugar has dissolved and the liquor has begun to turn to a syrup. Add the butter to the syrup and simmer until it is melted. Remove from heat and allow to cool slightly.

Cream together the egg yolks and corn flour. Pour on the cooled syrup and mix well. Return the mixture to a low heat and stir until it has thickened. Allow the finished mixture to cool.

Turn out the Meringue on to a clean tea towel and remove the baking parchment. Spread the lemon filling over the meringue. Whip the cream, add the juice of the two remaining lemons and 50 grams icing sugar. Spread the cream over the lemon filling and sprinkle on a few raspberries. Use the tea towel to roll the roulade.

Serve a slice of the meringue on to a plate garnished with the remaining raspberries