



JUST DESSERT

# IT'S A ROLL OVER

Master pâtissier Eric Lanlard's melt-in-the-mouth roulade looks and tastes amazing and – best of all – it's wickedly simple to make

## LEMON MERINGUE ROULADE

Serves 6  
Preparation time 30 minutes,  
plus cooling  
Cooking time 20 minutes

### INGREDIENTS

- 1 tsp cornflour
- 1 tsp vanilla extract
- 1 tsp white wine vinegar
- 4 egg whites
- 150g/5oz caster sugar
- 75g/3oz ground almonds
- 40g/1½oz flaked almonds

### For the filling

- 175ml/6fl oz whipping cream
- 300g/11oz lemon curd (preferably home-made or a good-quality shop bought)

### To serve

- Icing sugar, for dusting
- Seasonal berries

1. Preheat the oven to 170°C, 325°F, Gas 3 and line a 23 x 30cm/9 x 12in (measured across the base) Swiss roll tin with baking paper.

2. In a small bowl, blend together the cornflour, vanilla and vinegar to a smooth paste.

3. Whisk the egg whites in a clean, dry bowl using an electric hand whisk until stiff peaks form. Add the sugar 2 tsp at a time, whisking really well between each addition. Using a large metal spoon, gently fold the cornflour mixture and ground almonds into the meringue.

4. Spoon the meringue into the prepared cake tin and level the surface with a palette knife. Sprinkle with the flaked almonds.

5. Bake in the preheated oven for approximately 20 minutes. The meringue should be a pale, golden colour and should feel crisp and dry to the touch. Remove from the oven and leave to cool.

6. To make the filling, whip the cream until soft peaks form.

7. Lay a sheet of baking paper on a work surface. Turn the meringue onto it and peel off the lining paper. Spread the lemon curd over the meringue then spread the cream over the lemon curd. Roll up from one of the long

edges, using the paper to help you. (The meringue will crack slightly as it is rolled.)

8. Place on a serving dish and dust generously with icing sugar. Serve cut into thick slices with seasonal berries.



### Baker boy

A former head pastry chef for the Roux brothers, Eric Lanlard now owns Cake Boy in south-west London.

- He is a regular on TV and will be headlining the Cake & Bake Show in London's Earls Court in September.
- His latest book – *Tart It Up! Sweet & Savoury Tarts & Pies* (£18.99, Mitchell Beazley) is published in June.