



Lemon Vanilla Swiss Roll

Ingredients

For the cake:

90g All Purpose Flour
2g Baking Powder
1g Salt
50ml Vegetable Oil
50ml Milk
5 Eggs, separated
120g Sugar (50g and 70g)
2 teaspoons Vanilla Extract
2 Lemons, zested

For the filling:

300g Cream Cheese
60g Powdered Sugar
Vanilla Extract to taste
Lemon juice to taste
200g Heavy Cream

Method

For the cake:

1. Preheat the oven to 315F, and line a 17"x12" sheet pan with parchment paper.
2. Mix flour, baking powder and salt in a medium bowl, sieve to remove lumps and set aside.
3. In a small bowl, mix the vegetable oil and milk, and set aside.
4. In a standing mixer, make a meringue by beating the egg whites until foamy and add 50g of the sugar in 3 additions. Continue whipping until the mixture reaches soft peaks. Transfer to a bowl and place in the fridge.
3. Using the same mixer, cream the egg yolks and remaining 70g of sugar until it is pale and fluffy, and almost doubled in volume.
4. With a spatula, gently fold the meringue into the egg yolk mixture in 3 additions. Add the flour mixture, vanilla extract and lemon zest and fold in gently.
5. Take 2 cups of the batter and mix it with the oil and milk. Combine thoroughly, add it back to the cake, and finish mixing the batter.
6. Pour into the sheet pan and even out the batter. Bake for 16 to 18 minutes or until top is golden brown.
7. Let it cool for 4 minutes, invert the sheet tray onto parchment paper and remove the bottom paper. Roll the cake gently and tightly. Set aside to completely cool.

For the filling:

1. In a standing mixer, add cream cheese, powdered sugar, lemon juice and vanilla extract, and cream until smooth.
2. Add the heavy cream and whip the mixture together until combined and fluffy.
3. Unroll the cake and fill with $\frac{1}{4}$ in of the cream and roll back gently to finish the cake.

Add seasonal fresh fruit to the filling if desired, and garnish with fresh berries.