

Valentine's Swiss Roll

Ingredients:

Eggs	0.300Kg
Caster Sugar	0.300Kg
Plain Flour	0.300Kg
Mather's Raspberry Jam	0.100Kg
Mactop Extra	0.200L
Culpitt Valentine's Decorations	4

Method:

1. Preheat the oven to 250°C
2. Whisk together the eggs and sugar, until pale and thick.
3. Fold in the flour gently and using food colouring dye pink
4. Remove 50g of the batter and dye red
5. On a lined baking tray pipe hearts using the red batter and place in the freezer until frozen
6. Once the hearts are frozen pour and spread the remaining pink batter over the top and spread evenly
7. Put in the oven for 7-10 minutes
8. Using a tea towel or large parchment paper roll the sponge and allow to cool
9. Once cooled unroll the sponge and spread thin layers of the jam and Mactop and roll back up again
10. Pipe the remaining cream on top and decorate with Culpitt decorations

