

Swiss Roll with Homemade Jam



Ingredients for Swiss Roll:

50g Self Raising Flour
50g Caster Sugar
3 Tablespoons Homemade Jam
2 Eggs
Greaseproof Paper
Caster Sugar for Sprinkling on Top of Swiss Roll

Ingredients for Homemade Jam:

1kg Raspberries / Strawberries / Blackcurrants / Mixed Fruits
Juice of 1 Lemon
1kg Bag of Jam Sugar (the one with pectin added)

You will need an oblong tin
and a container to take your
Swiss roll home in.

Please bring a clean, old jar
with a lid to store the jam in.

Method:

1. Preheat the oven to 100°C or Gas Mark 1.
2. Wash the jars thoroughly and dry them out.
3. Place the jars on a baking tray and warm them in the oven to sterilize them.
4. To make the jam, place the fruit and sugar into a saucepan and add the lemon juice.
5. Mash the fruit to a pulp using a potato masher in the saucepan. Heat over a low heat and cook for 5 minutes. Continually stir with a white plastic spoon.
6. Bring to the boil and boil rapidly for approximately 5 – 10 minutes. Heat until the jam start to form into a gel like consistency.
7. Once the jam is ready, pour into the sterilised jars.
8. Place a circle of greaseproof paper on top of the jam and seal the jar.
9. Increase the oven temperature to 200°C or Gas Mark 6.
10. Grease and line a Swiss roll tin.
11. Crack the first egg into a small bowl, check for any shell before transferring it to a large bowl.
12. Crack the second egg into a small bowl, check for any shell and transfer this to the large bowl.
13. Whisk the eggs and sugar together using an electric whisk until thick and creamy.
14. Fold in the sieved flour gently using a metal spoon.
15. Pour the mixture into the lined tin being carefully not to knock the air bubbles out.
16. Bake in the oven for 8 to 10 minutes until golden brown. DO NOT overcook.
17. Sprinkle some sugar onto the greaseproof paper.
18. Turn out the sponge onto the sugared greaseproof paper.
19. Trim the edges of the swiss roll using a large greenhandled knife.
20. Spread with jam.
21. Roll.
22. Allow to set before slicing.

