

Strawberry Shortcake Roulade

Servings: 8-10

Active Time: 1 hour

Total Time: 3 hours

Ingredients

Cake

6 eggs, separated, at room temperature

200 grams granulated sugar, separated

1 teaspoon pure vanilla extract, separated

120 grams cake flour, sifted

1/2 cup confectioner's sugar, separated

Filling

1/2 cup strawberry jam

2 cups (16 oz/480 ml) heavy cream, cold

1/2 teaspoon vanilla extract

1 cup strawberries, sliced

Assembly

1 1/2 cups strawberries, whole, for garnishing

Approx. 1 cup raspberries, for garnishing

Directions

For the Cake: Preheat the oven to 375 F, with a rack in the middle. Line a half sheet pan with parchment paper and lightly coat with baking spray. Set aside.

Place the 6 egg whites in the bowl of a stand mixer, fitted with a whisk attachment. Whisk the egg whites at high speed, until light and foamy. Slowly sprinkle in 100 grams of granulated sugar and continue whisking over medium-high speed until the egg whites have reached stiff peaks. Carefully transfer to a separate bowl until ready to use.

Wipe the bowl clean and combine the egg yolks, the remaining 100 grams of granulated sugar, and 1/2 tsp. of vanilla extract. Beat at high speed with the whisk attachment until fluffy and pale yellow, about 3 to 4 minutes.

Next, add a spoonful or two of the egg whites to the beaten yolk mixture, and fold together with a rubber spatula. You don't have to be super gentle with this part because you're just trying to lighten up the egg yolks.

Then, add the remaining egg whites to the egg yolks, and gently fold them together with a rubber spatula. Do not overwork this mixture or you will deflate the egg whites.

Sprinkle a quarter of the cake flour over the top of the sponge batter, and fold in gently. Repeat until all of the flour has been incorporated. Make sure to scrape the bottom of the bowl to ensure that all of the ingredients have been incorporated evenly.

Directions, cont.

Transfer the batter onto the prepared sheet pan and spread it into an even layer (the batter should fill the entire pan).

Bake 8 to 12 minutes, or until very lightly golden in color. As the cake is finishing baking, lay a clean kitchen towel on your counter and dust with 1/4 cup of the confectioner's sugar.

Immediately loosen the cake from the pan, using a knife if necessary, and carefully invert the cake onto the towel. Carefully peel off the parchment paper, and roll the cake and towel, narrow end to narrow end, into a tight spiral. Cool on a rack, in the towel, until the cake is cooled to room temperature, about 30 minutes.

For the Filling: After the cake has cooled, gently unroll it, and spread the strawberry jam in a thin layer all on the cake.

In the bowl of a stand mixer, fitted with a whisk attachment, combine the heavy cream, the remaining 1/4 cup powdered sugar, and 1/4 tsp. vanilla extract. Beat the mixture until thickened and medium peaks form.

To Assemble: Spread 1/3 of the whipped cream onto the jam-covered cake, leaving a small border on all sides. Drop the sliced strawberries over the whipped cream, making sure to spread them out evenly.

Carefully re-roll the cake, without the towel, narrow end to narrow end, into a spiral and place it, seam-side down, on a long, serving platter. Refrigerate for at least 2 hours.

To Serve: When you're ready to serve, either pipe or spoon over the remaining whipped cream all over the top of the

cake. Evenly decorate the top of the cake with the whole strawberries and raspberries. Just before serving, dust the cake and berries with a little more confectioner's sugar and serve.