



Rocamboles – Brazilian Roll

NIBBLEDISH CONTRIBUTOR

Ingredients

It is a typical Brazilian revenue. Here we present a fresh version, which can be filled with milk caramel, guava marmalade or any other sweet. There are also variations of the dish recipes for salt and can be used the filling of tuna, chicken and other ... - 5 eggs - 5 tablespoons of sugar - 5 tablespoons of water - 5 tablespoons of all purpose flour - 1 dash of baking powder Filling: - milk caramel or guava marmalade

Instructions

1. Beat the egg whites until stiff. 2. Add the egg yolks, the sugar, the water and beat well. 3. Add the flour, the baking powder and fold in gently. 4. Put the cake mixture on a tray lined with baking paper. 5. Bake the cake in preheated oven (350 F) for 15-20 minutes or until golden brown and done. 6. Remove the cake from the tray, but don't remove the baking paper. 7. Spread the filling on the cake and roll it up like a Swiss roll. Note: Remove the baking paper gently when rolling it up. 8. Sprinkle the Brazilian roll with sugar and serve. - You can find sweetened condensed milk in Brazilian supermarkets, in Asian grocery stores or in deli shops. - You can find guava marmalade only in Brazilian food stores. If you can't find it, you can replace the guava marmalade with your favorite jam. - If you want a bigger or smaller roll, the ratio is 1 to 1, that is, for every egg use one tablespoon (each) of sugar, flour and water. - Roll up the cake still warm, otherwise it can break. - You can serve Brazilian roll for breakfast, afternoon tea or as a dessert.