



Lemon Dream

NIBBLEDISH CONTRIBUTOR

Ingredients

for the roll:

1. 100 gr. sugar
2. 4 eggs, divided
3. 100 gr. all purpose flour
4. 1/2 tsp lemon extract
5. 1/2 tsp salt

for the lemon cremè:

1. 2 egg yolks
2. 100 ml. fresh lemon juice
3. 100 ml. fresh orange juice
4. 150 gr. sugar
5. 2 tbsp potato starch
6. 1 lemon

Instructions

Prepare the cremè:

Bring to a boil 400ml. water in a deep saucepan. In a other sauce pan combine the egg yolks with the sugar and beat onto the boiling water with the electric mixer about 5-6 minutes. Add gradually the potato starch and the lemon and the orange juice, continue

to beat with the mixer about 5 minutes. Remove from the boiling water and add the grated lemon peel and the lemon extract. Cover and keep in fridge until ready to use it. Prepare now the roll:

Preheat oven to 400°F - 200°C. Cover a baking sheet with a baking paper. Blend the egg yolks with the sugar until light and fluffy, add gradually the sifted flour. Beat apart the egg whites with the salt until stiff.

then very carefully add them to the egg yolk mixture. Pour into prepared sheet and bake about 15 minutes. Meanwhile cover the working surface with baking paper sprinkl with sugar. Turn down the ready roll onto the paper, roll it and close it with the paper. Leave to chill about 20 minutes in the fridge.

Open the roll, spread with the lemon cremè, roll it again to close and pour it onto a serving plate. Sprinkle with confectioners' sugar and decorate to taste.