



Matcha & mandarin swiss roll

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough:

- 4 eggs, white and yolk separated
- 50 grams of sugar
- 3 tablespoons of wheat flour
- 2 tablespoons of corn flour
- 1 teaspoon of matcha powder
- 1/2 teaspoon of baking powder

Mandarin mousse:

- 350 grams of cream
- 400 grams of mandarins
- 1 package of orange jelly

Instructions

1. Whisk whites till they turn into firm foam.
 2. Add sugar bit by bit while continue whisking.
 3. Add yolks, one at a time, keep whisking.
 4. Sift flours and matcha, mix well.
 5. Add flour mixture bit by bit to the foam, stirring gently.
 6. Line baking tray with baking paper, pour over dough. Form rectangle about 0,5 cm thick.
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7. Bake in preheated oven in 180 C degrees, about 10 minutes.
 8. When sponge cake is baked, put it on the kitchen cloth and roll.

 9. Meanwhile prepare jelly using half of water (250 ml of water for packege of jelly calling for 500 ml).
 10. Peel mandarins, divide and put into jelly.
 11. Whip cream and add 3/4 of it to jelly and mix well. Wait till jelly is almost set.
 12. Unroll the sponge cake, arrange mousse and roll.
 13. Serve garnished with remaining whipped cream.