



PREP: 30 min
COOK: 15 min
SERVES: 12

Raspberry Passionfruit Roulade

Delightfully fluffy raspberry sponge cake and not-too-sweet passionfruit cream cheese filling roll together to create this gorgeous summer dessert.

Ingredients

Cake

¼ cup (55g) caster sugar, for dusting
4 large eggs, separated
1/3 cup + 1 tsp (80g) caster sugar
2/3 cup (80g) raspberries, pureed and sieved to remove seeds.
1 tsp Queen Vanilla Bean Paste
¼ cup (40g) plain flour
2 tbsp corn flour
40g butter, melted
Queen Red Food Colour Gel

Filling

250g cream cheese, room temperature

Method - Cake

STEP 1

Preheat oven to 180°C (fan forced). Grease a 22cm x 32cm swiss roll tin, line the base with baking paper and dust with flour, tapping out excess.

STEP 2

Lay a tea towel on a flat work surface and sprinkle with ¼ cup of sugar. Set aside.

STEP 3

Whisk yolks and 1 tbsp of the sugar in a stand mixer until pale and creamy, about 5 minutes. Add raspberry puree, Vanilla Bean Paste and a 1-2 drops of Hot Pink Food Colour Gel and mix to combine.

STEP 4

Combine flours in a small bowl and set aside.

STEP 5

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Ingredients

¾ cup (110g) icing sugar
Pulp of 2 passion fruits, seeds sieved
1 tsp Queen Vanilla Bean Paste
½ cup (125ml) thickened cream

Method - Cake

In the bowl of stand mixer, whisk egg whites until foamy. Gradually add in remaining sugar and beat to firm peaks.

STEP 6

Gently fold 1/3 of the egg whites into yolk mixture. Fold remaining egg whites in two batches until just incorporated. Follow by folding in flour mixture in three batches.

STEP 7

Add a spoonful of the egg mixture to the melted butter and stir to incorporate. Fold butter mixture through egg mixture. Pour into prepared tin and smooth evenly. Bake for 12-15 minutes.

STEP 8

Invert onto prepared tea towel, remove baking paper and replace with a clean piece of baking paper. Gently roll the cake in the tea towel and baking paper from the short end. Place rolled cake on wire rack to cool completely.

Method - Filling

STEP 1

Beat cream cheese until smooth, add icing sugar, then beat to combine. Add Passion fruit and Vanilla Bean Paste, beating to incorporate.

STEP 2

In a separate bowl, whip cream to firm peaks. Fold into cream cheese.

Method - Assembly

STEP 1

Carefully unroll the cake and spread the filling evenly over the top. Roll the cake back up, wrap in cling wrap and place seam side down in the fridge to chill for 1 hour.

STEP 2

When ready to serve, dust with icing sugar and slice.

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