



CLONAKILTY

APPLE & CUSTARD SWISS ROLL





Apple & Custard Swiss Roll

Recipe by Chef Kevin Dundon

Ingredients

- 4 Eggs
- 4oz/100g Caster Sugar
- 4oz/100g Self-Raising Flour
- 50g Caster Sugar, for sprinkling
- 2 Cooking Apples, chopped
- 2 Red Delicious Apples, chopped
- 1 tbsp Water
- 1 tbsp Mincemeat
- 200ml Mascarpone
- 100ml Fresh Cream
- 3-4 tbsp Irish Yogurts Clonakilty Custard Style Live Yogurt
- **To Decorate**
- Christmas Sugar Stars
- Cinnamon Sticks
- Icing Sugar

Directions

- Preheat the oven to 180°C/350°F/Gas Mark 4. Grease and line an oblong (13 x 9 inch) tin with parchment paper.
- In a saucepan, place the chopped cooking apple, apple, mincemeat, orange juice and brown sugar. Bring to the boil with the lid on and simmer for 5-8 minutes until softened. Remove from the heat and set aside to cool.
- In a mixing bowl beat the 4 eggs with the 100g of caster sugar. It should become very light and aerated. The whisk should leave a figure of eight pronounced on the surface of the mixture when the whisk is lifted out of it
- Gently fold in the sifted flour with a metal spoon. Be very gentle so as not to knock any of the generated air out of the sponge base but also ensure that all of the flour is incorporated.
- Pour the mixture into the prepared tin. Bake for 16-20 minutes, until well risen and golden brown, yet not dry on the edges.



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- Before the sponge is fully cooled, invert it onto a sheet of parchment paper dusted with the extra caster sugar (50g) and spread with a thin layer of the apple compote.
- Then in a bowl, whip the mascarpone and cream to a soft peak texture and add 3 -4 tbsp. of yogurt. Fold in to combine. Spoon the cream over one long side of the sponge.
- Carefully roll the Swiss roll up from the longest side to create the Swiss roll shape. Trim both sides to make a clean Swiss roll to serve. Decorate with some leftover apple compote, some cream, cinnamon stick, sugar Christmas decoration and a good dusting to icing sugar!