

Soft Meringue Roulade

The Bridge Tea Rooms

Ingredients

10 egg whites
200 g/ 7 oz/ 1 cup caster sugar
45 ml/ 3 tbsp cornflour
75 g/ 3 oz/ 1 cup desiccated coconut

Filling

600 ml/ 1 pint/ 2 ½ cups whipping cream (heavy cream)
3 drops vanilla
115 g/ 4 oz/ 1 cup icing sugar
350 g/ ¾ lb/ 1 pint fresh strawberries sliced

Equipment

25 x 38cm/ 10 x 15 in Swiss roll (jelly roll) tin
Lined with greaseproof paper

Baking temperature

150°C/ 300°F/ Gas 2

Baking time

10-15 minutes

Servings

6-8

Interest

In 1995 the Tea Council set up the Tea Guild which gives annual awards to the top tea places though Britain. The Tea Council: www.teacouncil.co.uk
The Bridge Tea Rooms have been a recipient of the Tea Guild Award of Excellence.

Location

24A Bridge Street, Bradford-on-Avon, Wiltshire

The Bridge Tea Rooms beckon visitors into their 300-year-old building. Originally a blacksmith's cottage it has been transformed into a cosy Victorian tea room (see Chapter 8, *Where Shall We Go For Tea?*). For this show-stopping, elegant roulade you will definitely need a dessert fork. It is the perfect accompaniment to a summer afternoon tea in the garden.

Method

1. Whisk the egg whites at full speed with an electric mixer.
2. Add a third of the sugar.
3. Gradually add the remaining sugar and cornflour until the whites are firm and standing in peaks when you lift up the mixer wand.
4. Smooth the mixture into the tin and sprinkle with the coconut.
5. Bake for 10 to 15 minutes or until the top is golden brown and slightly risen.
6. Remove from the oven and cool completely.
7. When cool turn out onto a sheet of greaseproof paper, coconut side down.

Filling

1. Mix the cream at high speed with the 3 drops of vanilla.
2. Slowly sift in the icing sugar and mix until thick.
3. Spread the filling over the meringue and scatter over the sliced strawberries.
4. Roll up into a roulade, wrap gently in greaseproof paper if needed.
5. Chill.
6. Slice to serve.