



SALTED CARAMEL, CREAM & PECAN BRITTLE SWISS ROLL

Mix up the classic with this divine Salted Caramel, Cream, and Pecan Brittle Swiss Roll. Simply serve with a cup of tea and enjoy!

Prep time 20 minutes | Cook Time 15 minutes | Serves 6

For the Swiss Roll

115g self-raising flour
1 tsp baking powder
2 large Burford Brown eggs
50g unsalted butter, room temperature
115g caster sugar, plus extra for rolling
1 tsp vanilla essence

Salted Caramel, Cream & Pecan Brittle

200ml double cream
200g Bonne Maman salted caramel spread
100g caster sugar
2 tbsp of water
50g pecans
Pinch of sea salt

To make the Swiss Roll

Preheat the oven to 200°C / 400°F

Grease and line a 20cm x 30cm swiss roll tin, and then set aside.

Start by sifting the flour and the baking powder into a large mixing bowl.

Next add the softened butter, eggs, sugar, and vanilla and use electric beaters to whisk the mixture together until pale, fluffy and smooth.

Carefully tip the mixture into the prepared tin and level it out – place it into the middle shelf in the preheated oven and bake for 15 minutes. It should be lightly golden brown, risen slightly, and springy to the touch.

Before bringing the Swiss roll out of the oven, prepare a piece of baking paper just larger than the size of the tin, and sprinkle it evenly in a layer of sugar.

Once the Swiss roll is cooked, remove it from the oven and carefully flip it out onto the sugared baking paper. Remove the tin and the baking paper it was lined with. Trim the edges of the sponge with a sharp knife.

Next, starting with one of the short edges, gently roll the sponge up in a spiral using the sugared baking paper to wrap it round – it is important to do this while the sponge is still warm to avoid cracking. Once it is rolled, keep the sugared baking paper wrapped tightly around the Swiss roll and set aside to cool in this spiral.

After the Swiss roll has cooled you can fill with your desired flavours.



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To make the Salted Caramel, Cream & Pecan Brittle Flavour

Start by making the pecan brittle. In a shallow pan add the sugar, spreading it flat, and splash in the water – then place over medium heat. Trying not to stir, only swirling the pan lightly, allow the sugar to melt and dissolve. After the sugar has dissolved it will begin to bubble and then turn light golden brown. This is your caramel. Tip in the pecans and a pinch of sea salt and spoon them so they are evenly coated. Tip the sugared nuts and any excess caramel onto a sheet of baking paper set onto a baking tray and spread out. Leave the brittle to set.

Pour the cream into a bowl and gently whip it until it forms medium-stiff peaks. Take the cooled swiss roll and gently unroll it until it is flat again. Begin by spreading a layer of Salted Caramel spread. Follow this with a layer of the lightly whipped cream, leaving a 1cm border around the edges.

Gently roll the Swiss roll back into its spiral tightly enclosing the filling and finishing so the seam is tucked under the bottom of the cake. Take the pecan brittle and carefully snap and break into smaller shards and pieces. Place the filled Swiss roll onto a serving platter and top extra Salted Caramel spread and the pecan brittle pieces.



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