

# MINCEMEAT ROULADE

## WHAT YOU'LL NEED

### Ingredients

- 4 eggs, separated
- 4oz caster sugar
- 8oz mincemeat
- 2oz self raising flour

### Filling:

- 25ml Glayva
- 200ml double cream
- Orange zest
- 1 gelatine leaf

### Equipment

- 12"x8" Swiss roll tin

## WHAT TO DO

1. Line your tin and preheat the oven to 190°C/gas mark 5.
2. Whisk together the egg yolks with caster sugar until thick and white – you can do this either by hand or with an electric mixer, although electric is definitely quicker and easier!
3. Gently fold in the mincemeat to this mixture, followed by the flour.
4. In a separate bowl, or using a stand mixer, whisk the egg whites until they reach the stiff peak stage. Fold these egg whites carefully into your mixture.
5. Pour into the prepared tin and bake for 12 minutes, being careful not to overbake and allow to cool on a wire rack

### Filling:

1. Whip the cream to soft peaks and gently warm the Glayva, dissolving in the gelatine.
2. Fold in the Glayva into the cream with the orange zest and rest in the fridge for 20 minutes.

### Assembly:

1. Lightly spread a layer of filling over the sponge and roll into a roulade, leaving to rest for 2 hours before slicing.

*Chef's Tip: Placing the sponge on a tea towel before assembling can help when it comes to rolling up your roulade!*



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