**Lemon Meringue Roulade**

**Lemon Curd:**

3 egg yolks

8oz sugar

8oz butter

2 lemons – zest and juice

1. Cream the yolks and sugar
2. Put the bowl over a pan of hot water (on hob)
3. Add the butter, zest and juice and continuously whisk until thick. Allow to cool

**Meringue:**

5 egg whites

10 oz caster sugar

1. Whisk the whites until thick, add the caster sugar a little at a time. When peaks form, put on a baking tray lined with parchment paper and bake at 140 degrees until set. Cool

Whisk 1 pint of double cream until thick.

Spread the meringue with lemon curd and cream and roll in to a Roulade.