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SUMMER STRAWBERRY, LIME AND HONEY MERINGUE ROULADE

with Louisa's lime honey

INGREDIENTS

for the meringue:

- 5 medium free-range egg whites (175g)
- 280g caster sugar
- 1 tsp lemon juice
- 30g chopped pecans

for the filling:

- 300ml double cream
- 2 generous tbspn Louisa's lime honey
- zest of 1 large lime
- 400g strawberries (save 8 for decoration)

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a recipe by
THUY HOANG



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METHOD

- Preheat the oven to 200C/180C fan/gas 6. Line the base and side of a Swiss roll tin (23 x 33cm) with a sheet of non-stick baking paper that comes about an inch above the side.
- Add the lemon juice to the egg whites and whisk in a clean, large bowl using an electric mixer on full speed until they firm up. Gradually add a tablespoon of sugar at a time and keep whisking until the mixture forms glossy, firm (stiff) peaks.
- Spread the meringue mixture into the prepared tin and level with a large spoon or palette knife. Sprinkle with the chopped pecans.
- Place on the middle shelf and bake for 8 minutes. Then carefully cover the tray with a large piece of non-stick paper and foil to prevent the nuts from browning further. Lower the oven to 160C/140C fan/gas 3 and bake for a further 22 minutes until the top is firm to the touch. Remove and leave to cool in the tin.
- Place the cold cream straight from the fridge into a mixing bowl. Whisk until the cream just holds its shape. Spread the cream over the meringue. Drizzle two generous tablespoons of [Louisa's lime honey](#) over the cream. If the honey is quite thick, use the back of the spoon to swirl gently into the cream. Zest one large lime over the cream. Place four rows of strawberries (cut in half if they are small, or in quarters if they are large).
- Use the paper to help you start to roll the meringue from the base into a perfect log shape. The trick is to be firm and just go for it! Carefully transfer to a serving dish with the join underneath.
- Decorate with strawberries and chill in the fridge for at least 30 minutes before serving.

SCAN

