Strawberry swiss roll with the magimix

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5 min 15 min 20 min 2/10 8 9 18

Whipped Egg Whites :
4 eggs
1 pinch of salt Sponge Cake :
120g caster sugar
120g flour
1 packet of baking powder
1 tablespoon of orange blossom water Strawberry Swiss Roll :
1/2 jar of strawberry jam (or raspberry jam or apricot jam) Icing Sugar :
20g caster sugar

Whipped Egg Whites :
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To prepare this cake, preheat the oven to 180°C
For the icing sugar in the Thermomix :
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Put 20g of caster sugar in the Thermomix bowl, close the lid with the measuring cup on and press the turbo mode button 3 times. Set your icing sugar aside.
To whip the egg whites in the Thermomix :
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Place the egg whites in the Thermomix bowl, add a pinch of salt.
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Insert the whisk into the Thermomix bowl, set for 3 minutes 30 seconds gradually increasing the speed to 3.5. Transfer the whipped egg whites to a bowl.
For the easy sponge cake in the Thermomix :
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Put the egg yolks, sugar, flour, baking powder, and orange blossom water in the Thermomix bowl and set for 30 seconds on speed 4.

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Fold this mixture into the whipped egg whites and gently mix with a wooden spoon.
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Place parchment paper on the baking tray and pour the batter onto it. Form a rectangle about 2 cm thick.
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Bake for 15 minutes.
For the strawberry Swiss roll :
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After baking, remove the parchment paper, then cover the sponge cake with a damp cloth and let it cool.
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Unroll the sponge cake, spread the jam over the entire surface, and roll it up again.
Sprinkle your Swiss roll cake with icing sugar and enjoy this delicious recipe, perfect for a birthday cake, for example

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