

Passionfruit Swiss Roll

Ingredients

75g plain flour
1 teaspoon baking powder
Pinch of salt
3 eggs
100g caster sugar
125ml thickened cream

PASSIONFRUIT CURD

3 eggs
155g caster sugar
185ml passionfruit pulp
125g unsalted butter, chopped
100g passionfruit popping candy

Method

1. Preheat oven to 220°C. Line a 20 x 30cm (base measurement) Swiss roll pan with non-stick baking paper. Sift together the flour, baking powder and salt 3 times.
2. Use an electric beater to beat the eggs and sugar in a medium bowl until thick and pale, and a ribbon trail forms when beaters are lifted.
3. Use a large metal spoon to gently fold in the flour mixture. Spoon mixture into the lined pan and smooth the surface.
4. Bake for 8-10 minutes or a skewer inserted into the centre comes out clean.
5. Immediately turn the cake onto a clean tea towel and remove the baking paper. Starting with the long side closest to you, and using the tea towel as a guide, gently roll up the cake.
6. Wrap the tea towel around the cake and place, seam-side down, on a tray. Set aside for 30 minutes to cool completely.
7. Meanwhile, to make the passionfruit curd, whisk together the eggs, sugar and passionfruit pulp in a heatproof bowl. Place the bowl over a saucepan half-filled with simmering water (make sure the bowl doesn't touch the water). Add the butter to the bowl and cook, stirring, for 10 minutes or until the mixture thickens. Transfer to a clean bowl and set aside to cool.
8. Use an electric beater to whisk the cream in a medium bowl until firm peaks form. Add half of the passionfruit curd to the cream and combine.
9. Unroll the cake and spread evenly with the cream mixture. Roll up firmly to enclose the filling. Top with remaining passionfruit curd. Roll in the popping candy. Chill and slice.