

Culinary 9/10
Ms. Grier

SUPREME JELLY ROLL CAKE

TEMP: 350 F
TIME: 25-30 MINS

Ingredients:

60 mL	butter
60 mL	milk
95 mL	flour
5	egg yolks
1	whole egg
1 mL	salt
5 ml	vanilla
5	egg whites
95 mL	sugar

Method

Preheat oven to 350 F. Prepare your jelly roll pan by cutting parchment paper to size. Set aside.

Separate eggs. Do each egg at a time and put the yolks in the medium bowl and the whites in the large bowl. Use the hand method to separate the eggs and use an extra small white soup bowl to hold each good egg white and then add it to the large bowl. **(This way if you make a mistake all of the good egg whites do not get contaminated with yolk).**

Beat the egg whites in the large bowl until the beginning of the soft peak stage. Then start to add the sugar 15 mL every 15 secs until the egg whites are stiff and glossy.

Whisk the egg yolks together with the 1 whole egg.

In a pot melt the butter and milk on med heat just till butter is melted. Remove from heat and sift in the flour and then whisk. **(Mixture will look like a roux).** Add a small amount of the egg yolk mixture and whisk really briskly till it's mixed in and smooth. Then add another portion and whisk again. Add all the rest of the egg yolk mixture and whisk till smooth. **STIR IN THE SALT AND VANILLA.**

Add two large spoonful's of the egg white mixture to the yolk mixture and whisk in to lighten the batter. Then add this smooth batter to the rest of the egg white mixture in the large bowl and fold in carefully till fully incorporated and no white streaks of egg white remain.

Pour mixture into the pan and level with a plastic scraper. Bake in the oven for 25- 30 mins. Remove from oven, run small metal spatula around sides to loosen and then invert onto a cooling rack. Peel off parchment then quickly invert back onto a fresh piece of parchment.

Rest for 3 mins, then roll up firmly and let cool for 5 mins to hold shape. Remove parchment and cut in slices and serve with fresh fruit and sweetened whipped cream.