# Lemon Swiss Roll with Joconde Sponge

czas przygotowania: 180 min

poziom trudności: trudny



An elegant lemon Swiss roll made with a delicate almond Joconde sponge and a light, creamy lemon filling. The refreshing citrus flavour perfectly balances the sweetness of the sponge, while crisp homemade meringues and colourful lemon jelly cubes add a beautiful finishing touch. A sophisticated dessert that's perfect for celebrations, special occasions or an impressive afternoon tea treat.

## Składniki

For the Joconde sponge:

- Almond flour – 140 g
- Plain flour – 45 g
- Icing sugar – 125 g
- Egg whites – 4 (120–140 g)
- Caster sugar – 35 g

For the lemon cream:

- Gellwe Food Gelatine – 7 g (1½ tsp)
- Water – 2 tbsp
- Eggs – 2
- Sugar – 100 g
- Lemon juice – 220 ml
- Lemon zest – from 2 lemons
- Double cream (36% fat) – 500 ml
- Icing sugar – 2 tsp

For decoration:

- Egg whites – 50 g

## Sposób przygotowania

- Caster sugar – 50 g
- Icing sugar – 50 g
- Gellwe Lemon Flavour Jelly – 1 sachet
- Boiling water – 250 ml