

Sponge roll with berry mousse

Light and fluffy sponge roll with fruity berry mousse, blueberries and pistachios. A deliciously sweet treat for warm summer days!

Zutaten
1 Portionen

Cookie dough
4 Eggs
1 Pinch Byodo sea salt
125 g Sugar
80 g Flour
40 g Cornstarch
1 TL Baking powder
1 TL Byodo Baking Oil Classic
Berry mousse
1 Pck. Byodo Berry Mousse
100 ml Milk, cold
250 g Cream, cold
1 EL Sugar (amount depending on taste)

125 g fresh blueberries
Pistachios, chopped
fresh mint & whipped cream for decoration

Zubereitung

Sponge base
Preheat the oven to 180 °C top/bottom heat. Line a baking tray (approx. 30 x 40 cm) with baking paper.

Separate the eggs and beat the egg whites with the salt until stiff. Allow the sugar to slowly trickle in. Then whisk the egg yolks with the baking oil and fold into the beaten egg whites. The oil ensures that the dough is easier to roll up later and does not tear.

Mix the flour with the cornflour and baking powder. Sieve over the egg mixture in two stages and carefully fold in. Spread the finished batter smoothly onto the prepared baking tray and bake for approx. 10 to 12 minutes.

Remove the sponge cake from the oven and immediately turn out onto a kitchen towel sprinkled with sugar. Carefully remove the baking paper and roll up the sponge cake lengthwise together with the towel. Then leave to cool completely.

Filling
Prepare the berry mousse according to the packet instructions in just 3 minutes and chill.

Carefully unroll the cooled sponge base. Spread the berry mousse on the base and sprinkle with blueberries and chopped pistachios. Carefully roll up again and wrap in baking paper and refrigerate for about 3 hours.

Dust the sponge roll with powdered sugar before serving and decorate with dots of whipped cream, fresh berries and mint.