



## INGREDIENTS

### For the Decor Paste

1 egg white  
30g icing sugar  
50g plain flour  
20g soft butter  
A few drops of red and green food colouring

### For the Sponge

3 medium eggs  
75g icing sugar  
1 tsp vanilla extract  
75g plain flour

### For the Filling

3 tbsp cranberry jelly  
350ml double cream  
1 orange, zested

### For the Decoration

Chocolate decorations  
Edible glitter as required

## METHOD

1. Pre-heat the oven to 190°C (fan assisted).
2. To make the decor paste, gently whisk the egg white into a foam. Mix in the icing sugar, followed by the flour and finally the butter. Continue to mix until you have a smooth paste.
3. Divide the mixture by placing one third into a separate bowl. Colour the one third with red food colouring and the two thirds with the green. Spoon the mixes into disposable piping bags.
4. Take a baking sheet and line it with parchment paper. Pipe your chosen pattern onto the paper, then place into the freezer for 15 minutes to set.
5. To make the sponge, whisk together the eggs, icing sugar and vanilla extract until pale, light and mousse like.
6. Sift the flour over the mix and fold in lightly to preserve the air.
7. Take the baking tray from the freezer and spoon the sponge mix evenly over the pattern.
8. Place into the oven for 8-10 minutes and bake until golden and springy to the touch. Remove from the oven and leave for a few minutes to cool slightly.
9. Cover a cooling rack with a clean tea towel and carefully turn out the sponge onto the covered rack.
10. Whilst still warm, move the tea towel with the sponge onto a clean work surface and roll the sponge. Once your sponge is in a roll, leave to cool.
11. When cool, carefully unroll and spread the sponge with the cranberry jelly.
12. Whisk the double cream to the soft peak stage and stir in the grated orange zest. Spread a layer of the cream over the cranberry jelly (reserve a little cream for the top of the cake), then carefully re-roll the sponge. Neatly trim the ends and place on a presentation plate.
13. Pipe the reserved cream over the top of the Swiss Roll and decorate with chocolate decorations and edible glitter.