

Sweet Styrian Pumpkin Seed Oil Swiss Rolls



Dessert

Kind of recipe



80 Minutes

Preparation



difficult

Severity



Ingredients for 6 people

Sponge roll 5 eggs 120 g confectioner's sugar 100 g flour 2 Tsp Styrian Pumpkin Seed Oil P.G.I. Filling ¼ l cream confectioner's sugar chopped Styrian pumpkin seeds orange liqueur marzipan green food colouring

Preparation

Preheat the oven to 200°C. Color the marzipan and chill. For the cake, separate the eggs, beat egg yolks and the confectioners' sugar until foamy. Add the Styrian Pumpkin Seed Oil P.G.I. and flour and mix well. Beat the egg whites until they form stiff peaks and fold in the mixture. Spread the batter on a greased cookie tray and bake golden brown with the oven fan turned on (app. 10 min., it should not turn dry or else you cannot roll it up). Meanwhile whip the cream with confectioner's sugar add the chopped Styrian pumpkin seeds and the orange liqueur for the filling. Turn the hot sponge cake over on the worktop and roll up immediately. Let cool, unroll, spread the filling on it and roll up again. Roll out green marzipan about 2-3 mm and cover the roll with a thin layer of marzipan. Tip: Instead of using food colouring you could try colouring the marzipan with Styrian Pumpkin Seed Oil P.G.I. If you want small rolls, cut the sponge cake into squares before rolling them up.

Recipe from Gemeinschaft Steirisches Kürbiskernöl g.g.A. / Foto: Stefan Kristoferitsch