

## heute gibt es...

# Refreshing Lemon role



### Ingredients:

- 5 eggs
- 1 pinch salt
- 70g Mehl
- 1 Messerspitze Backpulver
- 70g sugar
- 1 Päckchen Vanilli Zucker
- 250g Quark
- 1 cup whipping cream
- 1 Beutel Cremepulver (Paradiescreme Zitrone)
- 2 EL Joghurt
- to taste lemon, a little whipped cream and icing sugar to decorate

### Preparation:

1. First, separate the eggs. Add the egg whites and a pinch of salt until stiff egg whites with a hand mixer to.
2. Add the sugar and the vanilla sugar to the egg yolks and beat until fluffy. Mix the flour with the baking powder and stir.  
Then the egg whites fold in with a whisk.
3. Emphasize the dough evenly on a lined baking tray. In the oven at 200 ° C (top / bottom heat) Bake for 10-15 minutes, until the sponge is light golden brown.
4. While the biscuits in the oven, you can prepare the filling the role already. For this purpose, the first cream until stiff. In another bowl, stir the cheese with the yogurt and the smooth cream powder mix well. Fold in the whipped cream and briefly stir with a hand mixer until the cream a uniform consistency hat. Ich would like to mention at this point yet, that calorie conscious people the quark by skim cottage cheese, yogurt can replace Cremefine course by fat yogurt and the cream!
5. Now comes the trickiest part of the recipe likely: the forms of the jelly-roll. In order for this not arrives there is a small trick that is actually the guarantee of success:  
A tea towel moisten and place on the work surface. It now comes another cloth but dry. Plunge the sponge cake on the cloth and remove the baking paper carefully but quickly.
6. Spread the filling evenly on the biscuit dough and then roll this fixed with the aid of cloths.
7. The lemon role now is for about 2 hours in the refrigerator and can be decorated with icing sugar just before serving and / or whipped cream and lemon slices. Here, creativity knows no bounds ☐

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