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Gasthaus

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LEMON ROLL

READY IN 40 MINS

LIGHT AND FLUFFY

INGREDIENTS

5 egg whites
9 egg yolks
1/2 cup of sugar
1/2 cup of plain flour
1/2 cup of corn starch
1 tsp baking powder
1 jar of lemon curd
juice of 2 lemons
3-4 cups of heavy whipping cream
some sugar, a tea towel

RECIPE

Whip egg whites until stiff, then slowly add the sugar. Gently beat egg yolks and gently fold into the egg white mixture. Sift cornstarch, flour and baking powder and gently fold into the mixture.

Spread mixture on paper lined baking sheet.

Bake at 340°F for 25 mins.

Wet a tea towel and place on table, sprinkle some sugar on it. Turn finished, baked cake on tea towel, remove baking paper and drizzle with lemon juice.

Spread lemon curd on cake.

Let sit and cool, then spread whipped cream on lemon curd.

Roll cake by using the tea towel in a tight roll. Decorate with whipped cream and lemons.

Enjoy!