

# Orange Blossom Water

<http://www.orangeblossomwater.net>

<http://www.orangeblossomwater.net/index.php/2010/03/15/passion-fruit-curd-sponge-roll/>

## Passion Fruit Curd Sponge Roll

From: Sponge Roll [taste.com.au](http://taste.com.au) , Eggless Curd [grouprecipes.com](http://grouprecipes.com) / Servings: 10 Slices

75g (1/2 cup) plain flour	Preheat oven to 428 °F (220 °C). Line a 20 x 30cm (base measurement) Swiss roll pan with non-stick baking paper.
1 tsp baking powder	
Pinch of salt	Sift together the flour, baking powder and salt 3 times.
3 eggs	In a bowl, egg and sugar.
100g (1/2 cup) caster sugar	Use an electric beater to beat the eggs and sugar in a medium bowl until thick and pale, and a ribbon trail forms when beaters are lifted.
Icing sugar, to dust	
<u>Eggless Passion Fruit Curd</u>	
1/4 cup cold water	Use a large metal spoon to gently fold in the flour mixture.
1/4 cup sugar	Spoon mixture into the lined pan and smooth the surface. Bake for 8 - 10 minutes or a skewer inserted into the center comes out clean.
6 tbsp cornflour (cornstarch)	
Pinch of salt	Immediately turn the cake onto a clean tea towel and remove the baking paper. Starting with the long side closest to you, and using the tea towel as a guide, gently roll up the cake. Wrap the tea towel around the cake and place, seam-side down, on a tray. Set aside for 30 minutes to cool completely.
1/2 cup passion fruit pulp, about 6 passion fruits	
<u>Filling</u>	
2 (36 g) envelopes Dream Whip	Set aside for 30 minutes to cool completely.
Banana, sliced	Meanwhile, to make eggless passion fruit curd, In a saucepan, whisk together water, sugar, cornflour (cornstarch), and salt until cornflour is dissolved.
	Bring mixture to a boil over medium heat, stirring

constantly. When mixture thickens. Reduce heat to low and cook for another minute, stirring constantly.

This is the final mixture.

Pour mixture into a non-metallic bowl.

Add passion fruit pulp , mixing well.

Prepare whipped cream, I used 2 envelopes of Dream Whip, and followed the instructions on the envelope.

Add the passion fruit curd to the whipped cream and combine

Unroll the cake.

Spread evenly with the cream mixture.

Add banana slices.

Roll up firmly to enclose the filling.

Dust with icing sugar.

### **Notes and Tips**

I didn't use all the quantity of the cream mixture (passion fruit curd mixed with whipped cream), so I served the remaining with the roll.

If you want to make passion fruit curd with eggs, go to the original recipe in [taste.com.au](http://taste.com.au)

I used Dream whip, and didn't add sugar to the whipped cream.