

Blackberry and Lemon Stripe Cake

Recipe adapted from Yotam Ottolenghi & Helen Goh's, *Lemon and Black Currant Stripe Cake* in their book ["Sweet"](#).

Serves 8

Cake:

8 large eggs, separated
131grams (2/3 cup) granulated sugar
42 grams (3 1/2 Tablespoons) granulated sugar
14 grams (1 Tablespoon) fresh lemon juice
85 grams (1/2 cup + 3 tablespoons) all-purpose flour
1/8 teaspoon salt
1 teaspoon grated lemon rind (zest)
icing sugar, for dusting

Blackberry purée:

283 grams (2 cups) blackberries or mixed frozen berries
50 grams (1/4 cup) granulated sugar

Blackberry Swiss Meringue Buttercream:

4 large egg whites
198 grams (1 cup) granulated sugar
1/2 teaspoon kosher salt
454 grams (4 sticks) unsalted butter, removed from fridge 30 minutes before using, cut into 2-inch chunks
1 teaspoon vanilla bean paste or extract
Scant 1/2 cup blackberry purée (from above – there will be leftover, which is delicious served on the side, with the cake)

Garnish: fresh blackberries

1. **Make blackberry purée:** Place the berries and sugar in a medium saucepan over medium heat. Heat, stirring occasionally, until the berries soften and the sugar dissolves. Purée in a blender, then pour through a fine-mesh strainer into a bowl, pressing with a spatula to push the pulp through. Measure out a scant 1/2 cup of the purée and keep the rest for serving on the side as a sauce with the finished cake.
2. **Make buttercream:** Combine the egg whites, sugar and salt together in the bowl of your stand mixer. Set the bowl over a pan of water and turn the heat on medium low. You don't need the water to even simmer, you just want it hot enough to steam, since steam is what actually heats the whites.
3. Whisk frequently to prevent an egg white omelet forming on the sides, but continual mixing isn't necessary. Aim to get the mixture to at least a 145°F for

food safety reasons but, reaching 150°F would make for a nice margin of error. If your egg whites are at room temperature, this won't take very long, maybe just a few minutes. Whites straight from the fridge will take longer.

4. When the mixture is sufficiently hot, remove from the heat and use the whisk attachment to whip on medium high speed until the mixture has doubled in volume and turned snowy white. Continue whipping until the meringue is cool. Use your hands to feel the bowl itself, rather than simply testing the temperature of the meringue. You want it to feel perfectly cool to the touch with no trace of warmth.
5. Replace whisk attachment with paddle attachment. Turn the mixer down to medium-low and begin adding in the butter, one chunk at a time. If you didn't let your meringue cool enough, this is when you'll really regret it. By the time you've added all the butter, you may need to scrape down the bowl to fully incorporate any butter or meringue that's stuck at the sides. At one point it will look like the buttercream has curdled, but just keep beating and it will come together. Add vanilla extract or paste. Add scant ½ cup of blackberry puree to buttercream and mix until incorporated.
6. **Make cake:** Preheat the oven to 400°F. Line an ungreased 13" x 18" half-sheet pan with parchment.
7. Place the egg yolks in the bowl of a stand mixer fitted with the whisk attachment. (Reserve the whites, holding them at room temperature.) Add 131 grams (⅔ cup) sugar to the egg yolks along with the lemon juice.
8. Beat on medium-high speed for about 3 minutes, until the mixture is pale yellow and thick. Remove the bowl from the mixer and sift half of the flour plus the salt over the yolk mixture.
9. Fold the flour into the mixture, taking care not to deflate it, and repeat with the remaining flour and salt. Add the lemon zest and transfer to a large mixing bowl.
10. In the clean bowl of your stand mixer fitted with the whisk, beat the egg whites on medium-high speed until soft peaks form, then slowly pour in 42 grams (3½ tablespoons) sugar. Beat until stiff peaks form.
11. Gently fold one-third of the beaten egg whites into the egg yolk mixture. Fold in the remaining egg whites until the batter is uniform in color but still puffy. Transfer the mixture to the prepared baking sheet, spreading it all the way to the edges; level the top with an offset spatula.
12. Bake the cake for 12-15 minutes, until it's light golden brown and a cake tester or toothpick inserted in the center comes out clean. Remove it from the oven and cool on a rack for five minutes.
13. When the cake is barely warm, dust the top with confectioners' sugar and place a clean tea towel over the top. Put another baking sheet over the towel, pick up the whole stack, and flip the cake over.
14. Remove the pan and carefully peel the parchment off the cake. With a long serrated knife, carefully trim the very edges of the sponge. Starting at the short end of the cake, use the towel to roll it up (towel included). This "trains" the cake to roll up later without cracking.

15. After 20 minutes, when the cake is completely cool, unroll the cake, and with the short end facing you, cut the cake in thirds parallel to the long edge. Cover the strips with the towel and set aside.
16. To assemble: Spread each of the cake strips with a slightly mounded $\frac{1}{3}$ cup of frosting. Starting with the short end of one strip, roll it up. Place another strip at the tail end of the roll, butting the edges together and putting a little frosting over the seam. Continue to roll and repeat with the last strip of cake. Turn your spiral on its side so the cut edge is sitting on a serving plate.
17. Spread the remaining buttercream over the top and sides of the cake, smoothing the surface with an offset spatula. Cover the cake and store it in the refrigerator.
18. To serve: Remove the cake from the refrigerator 45 minutes before serving to bring it to room temperature. Garnish cake with fresh berries, if desired. Serve with leftover berry sauce on the side.
19. Store cake, covered, in the refrigerator for up to one week; freeze for longer storage.