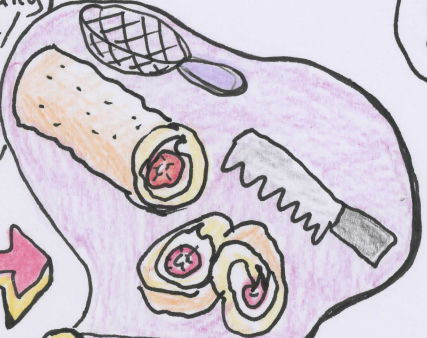


1 Unroll cooled genoise sponge. Keep paper or plastic film underneath



2 Whisk cream to stiff peak with sugar and vanilla. Spread layer of cream on sponge. Leave a few millimetres without cream at each short end

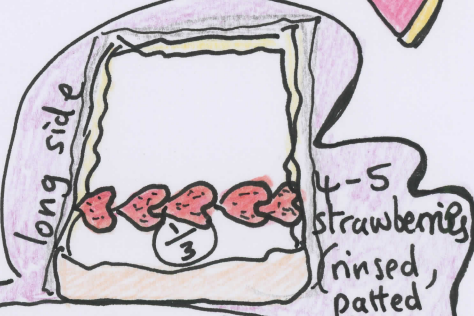
Optionally sprinkle sieve icing sugar on top



7 Unwrap, slice and serve. yum yum!



6 When completely rolled up, wrap well (not too tightly) with plastic film and place in fridge 4 hours minimum.



3 Place line of strawberries at about 1/3 of way up sponge.



5 Carefully roll away from you, using paper or film to add a little pressure.

