

# Tiramisu Swiss Roll

Yield: 4 min  
Total Time: 120 min

Recipe from: <https://www.recipeschoose.com/recipes/tiramisu-swiss-roll-recipe-mary-berry>

## Ingredients:

- 3 large eggs at room temperature
- 1/2 cup sugar
- 1 pinch salt
- 1 teaspoon ground coffee instant
- 3/4 cup all purpose flour
- 1/2 teaspoon baking powder
- 1 3/4 cups mascarpone cheese at room temperature
- 1 cup heavy cream
- 6 2/3 tablespoons icing sugar
- 2 tablespoons irish cream liqueur or amaretto
- 3 tablespoons espresso coffee at room temperature
- cocoa powder
- chocolate
- hazelnuts

## Nutrition:

1. Calories: 780 calories
2. Carbohydrate: 70 grams
3. Cholesterol: 305 milligrams
4. Fat: 50 grams
5. Fiber: 4 grams
6. Protein: 17 grams
7. SaturatedFat: 27 grams
8. Sodium: 410 milligrams
9. Sugar: 43 grams

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