Strawberry Chevron Cake Roll

4 egg whites

4 egg yolks

1/3 cup sugar

1/3 cup sugar

1/2 tsp. vanilla extract

1/3 cup flour

Filling

1 and 1/2 cups white chocolate (chopped)

1 cup heavy whipping cream

3/4 cup fresh strawberries (quartered)

Beat egg whites and 1/3 c. sugar until stiff peaks form.

Beat egg yolks, 1/3 c. sugar and vanilla together in a separate bowl.

Fold the egg yolk mixture into the egg white mixture.

Fold in the flour.

Tint 1/3 of the batter with pink food coloring.

Transfer tinted batter to a piping bag.

Pipe into zigzags on parchment paper lined 10x15" baking sheet.

Bake 2 minutes at 350.  Let cool 3 minutes.

Spread white batter over pink.

Bake 11 minutes longer.

Invert onto parchment lined cutting board.

Roll cake while warm and let cool.

Whip cream and sugar.

Unroll cake and spread cream over roll.

Sprinkle strawberries over cream.

Reroll cake and slice.