



VANILLA AND BLUEBERRY ROULADE



QimiQ **BENEFITS**

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation

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easy

Tipps

Raspberries can be used instead of blueberries.

INGREDIENTS FOR 1 ROULADE - SWISS ROLL

FOR THE SPONGE BASE

4	Egg(s)
100 g	Sugar
80 g	Flour
1 tbsp	Sunflower oil
1 pinch(es)	Salt

FOR THE CREAM

500 g	QimiQ Classic Vanilla, unchilled
250 g	Quark 20 % fat
120 g	Sugar
80 g	Chocolate drops
250 g	Blueberries
125 g	Whipping cream 36 % fat

METHOD

1. Preheat the oven to 190 °C (air circulation).2.

For the sponge base: separate the eggs. Whisk the egg whites with the sugar until 3
stiff. Whisk the egg yolks with the sunflower oil until smooth and fold into the egg
white mixture alternately with the flour.

Spread the mixture onto a baking tray lined with baking paper and bake in the 4
preheated oven for approx. 10 minutes.

For the cream: whisk the unchilled QimiQ Classic Vanilla smooth. Add the quark, 5
sugar, chocolate and blueberries and mix well.

Fold in the whipped cream and chill for approx. 4 hours.