



HAM AND HORSERADISH ROULADE



QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Quick and easy preparation



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easy

INGREDIENTS FOR 1 ROULADE - SWISS ROLL

FOR THE SPONGE

4	Egg white(s)
1 pinch(es)	Salt
4	Egg yolk(s)
40 g	Flat-leaf parsley, finely chopped
60 g	Flour, plain

FOR THE FILLING

125 g	QimiQ Classic, unchilled
80 g	Cream cheese
12 g	Horseradish, finely grated
	Salt and pepper
	Cumin, ground
	Marjoram, finely chopped
	Garlic, finely chopped
80 ml	Whipping cream 36 % fat
200 g	Ham, sliced

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. For the sponge: whisk the egg whites and salt until stiff. Carefully add the egg yolks and parsley and fold in the flour.
3. Pour the mixture onto a baking sheet lined with baking paper. Bake in the hot oven for approx. 7 minutes. Tip onto a clean tea towel, peel off the baking paper and roll whilst warm and allow to cool.
4. For the filling: whisk the unchilled QimiQ Classic smooth. Add the cream cheese, horseradish and seasoning and mix well. Fold in the whipped cream.
5. Carefully unroll the sponge. Spread the filling onto the sponge, cover with the sliced ham and roll back up. Allow to chill for approx. 4 hours.