



# COFFEE ROULADE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Prevents moisture migration, pastry remains fresh and dry for longer



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easy

## INGREDIENTS FOR 1 ROULADE - SWISS ROLL

### FOR THE BASE

	<b>6</b> Egg white(s)
	Sugar
<b>1 pinch(es)</b>	Salt
	<b>6</b> Egg yolk(s)
<b>120 g</b>	Flour, plain

### FOR THE FILLING

<b>250 g</b>	QimiQ Classic, unchilled
<b>100 g</b>	Mascarpone
<b>2 tsp</b>	Instant coffee powder
<b>3 tbsp</b>	Sugar
<b>125 ml</b>	Whipping cream 36 % fat, whipped

### ZUM DEKORIEREN

	Chocolate coffee beans, to decorate
	Cocoa powder, to decorate

## METHOD

1. Preheat the oven to 180 °C (convection oven).
2. For the base: whisk the egg whites with the sugar and salt until stiff. Fold in the egg yolks. Sift in the flour and mix well.
3. Spread the mixture approx. 1 cm deep onto the baking tray lined with baking paper. Bake in the preheated oven for approx. 10 minutes.
4. For the filling: whisk the unchilled QimiQ Classic smooth. Add the mascarpone, coffee granules and sugar and whisk until the coffee has dissolved.
5. Carefully fold in the whipped cream.
6. Spread 2/3 of the cream onto the sponge and roll into a roulade.
7. Decorate with the remaining cream and allow to chill for approx. 4 hours.
8. Decorate with the chocolate coffee beans and dust with cocoa powder.