



# SALMON AND HORSERADISH ROULADE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Longer presentation times without loss of quality



15



easy

## INGREDIENTS FOR 1 ROULADE - SWISS ROLL

### FOR THE SPONGE

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

### FOR THE FILLING

<b>125 g</b>		QimiQ Classic, unchilled
<b>80 g</b>		Quark 20 % fat
<b>12 g</b>		Horseradish, finely grated
		Salt and pepper
<b>1 dash of</b>		Lemon juice
<b>80 ml</b>		Whipping cream 36 % fat
<b>200 g</b>		Smoked salmon, sliced

## METHOD

1. Pre-heat 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, roll whilst warm and allow to cool.
4. For the filling: whisk the unchilled QimiQ Classic smooth. Add the quark, horse radish and seasoning and mix well. Fold in the whipped cream.
5. Carefully unroll the sponge. Spread the filling onto the sponge, cover with the smoked salmon and roll back up. Allow to chill for approx. 4 hours.