



CHESTNUT 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

6 ea	Egg white(s)
130 g	Sugar
1 pinch(es)	Salt
6	Egg yolk(s)
120 g	Flour, plain
20 g	Cocoa powder

FOR THE FILLING

250 g	QimiQ Classic, unchilled
40 g	Dark chocolate (40-60 % cocoa), melted
50 g	Powdered sugar
50 g	Mascarpone
125 g	Chestnut puree
1 tbsp	Rum
125 ml	Whipping cream 36 % fat, whipped

TO DECORATE

	Rum truffles
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METHOD

1. Preheat the oven to 180 °C (convection oven).
2. For the base: whisk the egg whites with salt until fluffy, add the sugar and continue to whisk until stiff. Fold in the egg yolks. Sift in the flour and cocoa and mix carefully.
3. Line a baking sheet with baking paper and pour the mixture approx. 1 cm high onto the baking tray. Bake for approx. 10 minutes in the preheated oven.
4. For the filling: whisk the unchilled QimiQ Classic smooth. Add the melted chocolate, icing sugar and mascarpone and mix well.
5. Add the chestnut and rum and carefully fold in the whipped cream.
6. Spread 2/3 of the cream onto the sponge and roll into a roulade.
7. Coat the roulade with the remaining cream, decorate with the rum truffles and allow to chill for approx. 4 hours.