



SALMON AND HORSERADISH ROULADE



QimiQ BENEFITS

- One bowl preparation
- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped



15



easy

INGREDIENTS FOR 2 ROULADE - SWISS ROLL

FOR THE SPONGE

| | |
|--------------------|-----------------------------------|
| 8 | Egg white(s) |
| 1 pinch(es) | Salt |
| 8 | Egg yolk(s) |
| 80 g | Flat-leaf parsley, finely chopped |
| 120 g | Flour, plain |

FOR THE FILLING

| | |
|--------------|----------------------------------|
| 200 g | QimiQ Whip Pastry Cream, chilled |
| 160 g | Quark 20 % fat |
| 25 g | Horseradish, finely grated |
| | Salt and pepper |
| 10 ml | Lemon juice |
| 400 g | 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: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (including bottom and sides of bowl). Add the quark, horse radish, salt, pepper and lemon juice and continue to whip until the required volume has been achieved.
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.