



# HAM AND HORSERADISH ROULADE



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Quick and easy preparation
- One bowl preparation
- Foolproof real cream product, cannot be over whipped



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easy

## INGREDIENTS FOR 2 ROULADE - SWISS ROLL

### FOR THE SPONGE

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

### FOR THE FILLING

<b>200 g</b>	QimiQ Whip Pastry Cream, chilled
<b>160 g</b>	Cream cheese
<b>25 g</b>	Horseradish, finely grated
	Salt and pepper
	Cumin, ground
	Marjoram, finely chopped
	Garlic, finely chopped
<b>400 g</b>	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: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture has been completely incorporated (including bottom and sides of bowl). Add the cream cheese, horse radish and seasoning 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 sliced ham and roll back up. Allow to chill for approx. 4 hours.