



QUINCE JELLY ROLL SPONGE



QimiQ BENEFITS

- Natural taste
- Quick and easy preparation
- Oven baked dishes remain moist for longer



15



easy

INGREDIENTS FOR 1 BAKING TRAY

250 g QimiQ Cream Base

400 g Cake flour

30 g Baking powder

250 g Sugar

240 g Egg yolk(s)

25 g Nielsen-Massey Bourbon Vanilla Paste

300 g Rutherford and Meyer Quince Fruit Paste, diced

50 g Water, lukewarm

METHOD

1. Preheat the oven to 170° C.
2. Sift together flour and baking powder.
3. Whisk the sugar, egg yolks, vanilla and QimiQ Sauce Base till smooth. Slowly incorporate flour mixture ensuring there are no lumps.
4. Pour onto 1 sheet pan lined with greased parchment paper, bake in oven 25 minutes or until desired color is reached.
5. In a food processor process quince paste with warm water till smooth.
6. Remove cake from oven and cool. Invert cake, split and place 1 half on large sheet of plastic wrap. Reserve other half covered.
7. Spread quince paste mixture evenly on top of one half of the sponge sheet.
8. Roll quince lined cake and shape in plastic wrap, tie off and twist ends. Apply some pressure to form into a classic roulade shape.
9. Trim other reserved cake for dome base.