



# APPLE SWISS ROLL



## QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Enhances the natural taste of added ingredients
- Reduces discolouration
- Creamy indulgent taste with less fat



15



medium

## INGREDIENTS FOR 8 PORTIONS

### FOR THE SPONGE BASE

<b>6</b>	Egg white(s)
<b>130 g</b>	Sugar
<b>1 pinch(es)</b>	Salt
<b>6</b>	Egg yolk(s)
<b>120 g</b>	Flour, plain

### FOR THE APPLE FILLING

<b>250 g</b>	QimiQ Classic, unchilled
<b>50 g</b>	Sugar
<b>50 ml</b>	Lemon juice
<b>200 g</b>	Apple(s), grated
	Powdered sugar, to dust

## METHOD

1. Preheat the oven to 180 °C (convection oven).
2. For the sponge base: Whisk the egg whites with the sugar and salt until stiff.
3. Fold in the egg yolks. Sift in the flour mix well.
4. Line a baking sheet with baking paper and pour the mixture approx. 1 cm deep onto the baking tray.
5. Bake for approx. 10 minutes in the hot oven.
6. For the apple filling: whisk the QimiQ Classic smooth. Add the sugar, lemon juice and grated apple, mix well and chill.
7. Whisk the apple filling smooth. Carefully unroll the sponge. Spread the filling onto the sponge and roll back up. Chill for at least 4 hours (preferably over night).
8. Dust with icing sugar before serving.