



# CHOCOLATE ROULADE WITH APRICOT FILLING



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped



15



easy

## INGREDIENTS FOR 10 PORTIONS

1 Pale sponge base

### FOR THE APRICOT FILLING

300 g Apricot fruit puree

100 g Sugar

14 g Gelatine

### FOR THE CRÈME DE BEURRE

425 g QimiQ Whip Pastry Cream, chilled

75 g Butter, melted

125 g Bittersweet chocolate, melted

2 cl Rum

## METHOD

1. For the apricot filling: bring the apricot puree to the boil and reduce a little. Add the sugar and allow to cool slightly. Add the soaked gelatine and allow to dissolve. Fill the mixture into an artificial casing or into a round mould and chill well.
2. For the crème de beurre: lightly whip the cold QimiQ Whip Pastry Cream until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Slowly add the melted butter and continue to whip until the required volume has been achieved.
3. Fold in the melted chocolate and rum.
4. Spread the cream onto the sponge base. Place the apricot filling on top and roll into a roulade. Chill well.