



CHESTNUT ROULADE



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 1 ROULADE - SWISS ROLL

FOR THE BASE

	6	Egg white(s)
1	pinch(es)	Salt
130	g	Sugar
	6	Egg yolk(s)
120	g	Flour, plain
20	g	Cocoa powder

FOR THE FILLING

250	g	QimiQ Whip Pastry Cream, chilled
60	g	Dark chocolate (40-60 % cocoa), melted
100	g	Powdered sugar
150	g	Mascarpone
180	g	Chestnut puree
2	tbsp	Rum
100	ml	Milk
		Rum truffles, to decorate

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. For the base: whisk the egg whites with the salt until fluffy. Add the sugar and continue to whisk until stiff. Fold in the egg yolks. Sift the flour and cocoa and mix carefully.
3. Line a baking sheet with baking paper and pour the mixture approx. 1 cm high onto the baking tray. Bake in the preheated oven for approx. 10 minutes.
4. For the filling: whip the cold QimiQ Whip with the sugar until completely smooth, ensuring that the mixture is completely incorporated (especially the bottom and sides of bowl).
5. Add the mascarpone, milk, chestnut puree and rum and continue to whisk until the required volume has been achieved.
6. Quickly fold in the melted chocolate.
7. Spread two thirds of the cream onto the sponge and roll into a roulade.
8. Coat the roulade with the remaining cream, decorate with the rum truffles and allow to chill for approx. 4 hours.