SAVOURY ROULADE WITH ALPINE CHEESE FILLING

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation

🕙 **20**   🔥 **easy**

INGREDIENTS FOR 1 ROULADE - SWISS ROLL

FOR THE BASE

4	Egg white(s)
4	Egg yolk(s)
80 g	Flour
	Salt and pepper
1 bunch(es)	Flat-leaf parsley, finely chopped

FOR THE FILLING

250 g	QimiQ Classic, unchilled
170 g	Mountain Cheese, grated
180 g	Natural yoghurt
30 g	Raisins
60 g	Walnuts, chopped
	Salt and pepper

METHOD

1. Preheat the oven to 180 °C (convection oven).
2. For the base: whisk the egg whites with the salt until stiff. Alternately fold in the flour and egg yolk. Fold in the chopped parsley.
3. Spread the mixture onto a baking tin lined with baking paper and bake in the preheated oven for approx. 10 minutes. Allow to cool.
4. For the filling: mix the QimiQ Classic with the Alpine cheese, yoghurt and spices until smooth using an immersion blender. Fold in the raisins and walnuts.
5. Spread the filling onto the base and roll to a roulade. Allow to chill for approx. 4 hours.