



# 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 Whip Pastry Cream, chilled

170 g Alpine cheese [strong] 45 % fat , grated

80 ml Milk

30 g Raisins

60 g Walnuts, chopped

Salt and pepper

## METHOD

1. Preheat a baking oven to 180 °C (conventional 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 tray lined with baking paper and bake in the preheated oven for approx. 10 minutes.
4. For the filling: mix the cold QimiQ Whip Pastry Cream with the Alpine cheese, milk and spices until smooth using an immersion blender. Fill the mixture into a mixing bowl and whip until the required volume has been achieved. Fold in the raisins and walnuts.
5. Spread the filling onto the base and roll into a roulade. Allow to chill for approx. 4 hours.