



BANANA STRACCIATELLA ROULADE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- The cream is ready in 2 steps
- Quick and easy preparation



15



easy

Tips

Decorate with decorating cream and chocolate flakes.

INGREDIENTS FOR 1 ROULADE - SWISS ROLL

FOR THE SPONGE BASE

5	Egg(s)
100 g	Sugar
80 g	Flour
20 g	Cocoa powder
1 pinch(es)	Salt

FOR THE CREAM

250 g	QimiQ Whip Pastry Cream, chilled
2	Banana(s)
80 g	Sugar
1	Lime(s), juice and finely grated zest
80 g	Chocolate, grated

METHOD

1. Preheat the oven to 170 °C (convection oven).
2. For the sponge base: whisk the eggs with the sugar until fluffy. Mix the flour with the cocoa powder and salt and fold into the egg mixture.
3. Spread the dough onto a baking tray lined with baking paper and bake in the preheated oven for approx. 8-10 minutes.
4. For the cream: using an immersion blender, mix the QimiQ Whip with the bananas, sugar and lime juice until smooth. Fill into a mixing bowl and whip until the required volume has been achieved. Fold in the lime zest and grated chocolate.
5. Spread the cream onto the sponge base and roll into a roulade. Chill for at least 4 hours.