



WILD BERRY ROULADE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Prevents moisture migration, pastry remains fresh and dry for longer



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easy

INGREDIENTS FOR 1 ROULADE - SWISS ROLL

FOR THE SPONGE BASE

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

FOR THE FILLING

250 g	QimiQ Classic, unchilled
100 g	Low fat quark [cream cheese]
120 g	Powdered sugar
250 g	Wild berries, frozen
200 ml	Whipping cream 35-36 % fat, whipped

METHOD

1. Preheat the oven to 180 °C (convection oven).
2. For the sponge base: whisk the egg whites with the sugar and salt until stiff.
3. Fold in the egg yolks. Sift in the flour and cocoa powder and mix well.
4. Line a baking sheet with baking paper and pour the mixture approx. 1 cm deep onto the baking tray.
5. Bake for approx. 10 minutes in the hot oven.
6. For the filling: whisk the unchilled QimiQ Classic smooth. Add the quark and icing sugar and mix well.
7. Thaw the frozen wild berries in a sieve (in order to drain off the juice) and fold into the QimiQ mixture. Fold in the whipped cream.
8. Spread 2/3 of the cream onto the sponge and roll into a roulade. Pipe the remaining cream on top and decorate with fresh wild berries.
9. Allow to chill for approx. 4 hours.
10. **Tip:** Use fresh wild berries.