



# RASPBERRY ROULADE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- No additional gelatine required



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easy

## INGREDIENTS FOR 1 ROULADE - SWISS ROLL

### FOR THE SPONGE BASE

4 Egg(s)

120 g Sugar

80 g Flour, plain

15 g Corn flour / starch

### FOR THE FILLING

500 g QimiQ Classic, unchilled

150 g Quark 20 % fat

150 g Raspberries

80 g Sugar

1 package Vanilla sugar

## METHOD

1. Preheat the oven to 180 °C (convection oven).
2. For the sponge base: whisk the eggs and the sugar for approx. 5-10 minutes until the colour fades. Sieve in the flour and starch and mix well.
3. Spread the mixture onto a baking tray lined with baking paper and bake in the preheated oven for approx. 10 minutes. Allow to cool.
4. For the filling: using an immersion blender, mix all of the ingredients together until smooth.
5. Spread the filling onto the sponge base and roll into a roulade. Allow to chill for approx. 4 hours.