



SWISS ROLL WITH MANGO FILLING

QimiQ BENEFITS

- Deep freeze stable
- Moist and elastic consistency
- Quick and easy preparation



10



easy

Tips

Mango can be replaced with other fruits.

Cheese Swiss Roll Sponge can be used as an alternative.

INGREDIENTS FOR 1 BAKING TRAY

FOR THE SWISS ROLL

100 g QimiQ Cream Base

60 g Butter, liquid

110 g Egg yolk(s)

80 g Cake flour

4 g Baking powder

180 g Egg white(s)

125 g Sugar

FOR THE MANGO FILLING

250 g QimiQ Whip Pastry Cream, chilled

150 g QimiQ Classic, chilled

80 g Sugar

180 g Mango puree

80 ml Milk

80 g Butter, melted

METHOD

1. For the Swiss Roll: Mix the QimiQ Sauce Base, egg yolk and melted butter together well.
2. Mix the baking powder with the flour and sieve.
3. Whip the egg whites with the sugar until half peaks form.
4. Mix the flour and baking powder into the QimiQ mixture.
5. Fold in the egg whites carefully.
6. Spread the mixture onto a baking tray lined with baking paper, from about 1,5 cm thick, depending on the thickness of roll required. Bake at 180° C for approx. 15 minutes and allow to cool.
7. For the Mango Filling: Whisk the cold QimiQ Whip, QimiQ Classic and sugar until smooth.
8. Add the mango puree and milk. Whip until the desired volume has been achieved.
9. Fold in the melted butter quickly.
10. Spread the mango filling onto the cooled base and roll as required.