



SWISS ROLL WITH CREAM CHEESE FILLING

QimiQ BENEFITS

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



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easy

Tips

Use mascarpone instead of cream cheese.

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 CREAM CHEESE FILLING

250 g	QimiQ Whip Pastry Cream, chilled
125 g	QimiQ Classic, chilled
60 g	Sugar
180 g	Cream cheese
150 ml	Milk

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 Cream Cheese Filling: Whisk the cold QimiQ Whip, QimiQ Classic and sugar until smooth.
8. Add the cream cheese and milk and whip until desired volume has been achieved.
9. Spread the cream cheese filling onto the base and roll as required.