



SWISS ROLL WITH COFFEE FILLING

QimiQ BENEFITS

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



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easy

Tips

Use white or dark chocolate.

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 COFFEE FILLING

250 g QimiQ Whip Pastry Cream, chilled

125 g QimiQ Classic, chilled

40 g Sugar

180 g White chocolate, melted

180 ml Milk

10 g Instant coffee powder

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 Coffee Filling: Whisk the cold QimiQ Whip, QimiQ Classic and sugar until smooth.
8. Add milk and coffee powder and whip until desired volume has been achieved.
9. Add the melted white chocolate.
10. Spread the coffee filling onto the base and roll as required.