



# SWISS ROLL SPONGE

## QimiQ BENEFITS

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



10



easy

## INGREDIENTS FOR 1 BAKING TRAY

### FOR THE SWISS ROLL

**100 g** QimiQ Cream Base

**60 g** Butter, melted

**110 g** Egg yolk(s)

**80 g** Cake flour

**4 g** Baking powder

**180 g** Egg white(s)

**125 g** Sugar

## METHOD

1. 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.