



CHEESE SWISS ROLL SPONGE

QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 1 BAKING TRAY

FOR THE CHEESE SWISS ROLL

80 g QimiQ Cream Base

100 g Cream cheese

60 g Butter, melted

120 g Egg yolk(s)

80 g Cake flour

4 g Baking powder

180 g Egg white(s)

120 g Sugar

METHOD

1. Mix the QimiQ Sauce Base, cream cheese, 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.