BANANA AND CHOCOLATE ROULADE

🕐 20   🔥 easy

INGREDIENTS FOR 1 ROULADE - SWISS ROLL

FOR THE SPONGE BASE 50 X 30 CM

200 g	Egg(s)
120 g	Sugar
1 pinch(es)	Salt
80 g	Flour
30 ml	Vegetable oil

FOR THE FILLING

250 g	QimiQ Whip Pastry Cream, chilled
25 g	Sugar
100 g	Cream cheese
80 g	Banana puree
1	Lemon(s), juice only

OTHER

100	Dark chocolate 70 % cocoa

METHOD

1. Preheat the oven to 170 °C (convection oven).
2. For the sponge base: whisk the eggs with the sugar and salt until stiff peaks form. Fold in the flour carefully. Quickly add the oil and mix well.
3. Spread the dough onto a baking tray lined with baking paper and bake in the preheated oven for approx. 8-10 minutes.
4. For the filling: lightly whisk the chilled QimiQ Whip Pastry Cream (previously QimiQ Whip) with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of a bowl). Add the remaining ingredients, except the chocolate, and continue to whip until the required volume has been achieved.
5. Spread 3/4 of the filling onto the sponge. Pour 80g of the melted chocolate on top and use a fork to create a marbled effect. Roll into a roulade.
6. Spread the remaining cream on top and decorate with the leftover melted chocolate.
7. Allow to chill for approx. 4-6 hours.