



# BANANA AND CHOCOLATE ROULADE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Enhances the natural taste of added ingredients



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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.