



# WILD BERRY ROULADE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Prevents moisture migration, pastry remains fresh and dry for longer



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
60 g	Flour
20 g	Cocoa powder
30 ml	Vegetable oil

### FOR THE FILLING

250 g	QimiQ Whip Pastry Cream, chilled
20 g	Sugar
80 g	Quark 20 % fat
120 g	Wild berry puree
0.5 g	Lemon(s), juice only
40 g	White chocolate, melted

## METHOD

1. Preheat the oven to 170 °C (convection oven).
2. For the sponge base: whisk the eggs, sugar and salt until stiff peaks form. Fold in the flour and cocoa powder carefully. Quickly add the oil and mix well. Spread the dough onto a baking tray lined with baking paper and bake in the preheated oven for approx. 8- 10 minutes.
3. For the filling: lightly whisk the chilled QimiQ Whip with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
4. Add the quark, wild berry puree and lemon juice and whip until the required volume has been achieved. Lastly quickly fold in the melted chocolate.
5. Spread the filling onto the sponge and roll into a roulade. Allow to chill for approx. 4-6 hours.
6. **Tip:** Decorate with fresh berries.