



# COFFEE ROULADE



## QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped



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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

50 g Sugar

150 g Mascarpone

75 ml Milk

15 g Instant coffee powder

10 ml Amaretto

## 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 carefully. Quickly add the oil and mix well. Spread onto a baking tray lined with baking paper and bake in the preheated oven for approx. 8-10 minutes.
3. For the filling: lightly whip the chilled QimiQ Whip with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of a bowl).
4. Add the remaining ingredients and whip until the required volume has been achieved.
5. Spread 3/4 of the cream onto the sponge and roll into a roulade. Spread the remaining cream on top and decorate.
6. Allow to chill for approx. 4-6 hours.
7. **Tip:** Decorate with fresh berries.