



# VEGETABLE ROULADE



## QimiQ BENEFITS

- Baked goods remain moist for longer
- Quick and easy preparation
- Problem-free reheating possible



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easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE ROULADE

**50 g** QimiQ Classic, unchilled

**40 ml** Olive oil

Salt

**4** Egg yolk(s)

**80 g** Flour, plain

**240 g** Floury potato(es), cooked

### FOR THE FILLING

**150 g** Floury potato(es), cooked

**40 g** Butter

**100 g** Mixed vegetables, cooked, diced

Salt

## METHOD

1. Preheat the Convotherm oven to 160° C with convection.
2. Whisk QimiQ Classic smooth. Slowly add the olive oil and mix smooth. Gradually add the egg yolks and salt. Spoon in the flour alternately with the potato and mix well.
3. Spread the mixture thinly onto a baking sheet lined with baking paper and bake in the preheated Convotherm for 5-6 minutes (do not allow to colour).
4. For the filling, mix the potato, butter and vegetables together and add salt to taste.
5. Spread the filling onto the cold potato mixture and roll into a roulade. Wrap in cling film and allow to rest.