



# VANILLA FILLING FOR ROULADE

## QimiQ BENEFITS

- Deepfreeze stable.
- Fillings remain moist for longer
- Prevents moisture migration, pastry remains fresh and dry for longer



10



easy

## INGREDIENTS FOR 1 ROULADE - SWISS ROLL

**450 g** QimiQ Classic, unchilled

**95 g** Sugar

**25 g** Vanilla sugar

**100 g** Butter, optional

**250 g** Whipping cream 36 % fat

**3 sheets** Gelatine

## METHOD

1. Whisk the QimiQ Classic, sugar and vanilla sugar until smooth.
2. Add the melted butter slowly and mix well. **Optional:** for better stability and prevention of moisture migration (11%).
3. Whip the cream lightly and add to the mixture.
4. Add the soaked and melted gelatine and mix well.
5. Use to make the roulade.