



HAM AND HORSERADISH ROULADE



QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Quick and simple preparation



15



easy

INGREDIENTS FOR 1 ROULADE - SWISS ROLL

FOR THE SPONGE

| | |
|--------------------|-------------------------|
| 4 | Egg white(s) |
| 1 pinch(es) | Salt |
| 4 | Egg yolk(s) |
| 40 g | Parsley, finely chopped |
| 60 g | AP Flour, plain |

FOR THE FILLING

| | |
|--------------|---------------------------------|
| 125 g | QimiQ Classic, room temperature |
| 80 g | Cream cheese |
| 12 g | Horseradish, finely grated |
| | Salt and pepper |
| | Caraway seeds, ground |
| | Marjoram, finely chopped |
| | Garlic, finely chopped |
| 80 ml | Whipping cream 36% fat |
| 200 g | Ham, sliced |

METHOD

1. Preheat the oven to 360 °F (conventional oven).
2. For the sponge: whisk the egg whites and salt until stiff. Carefully add the egg yolks and parsley and fold in the flour.
3. Pour the mixture onto a baking sheet lined with baking paper. Bake in the hot oven for approx. 7 minutes. Tip onto a clean tea towel, peel off the baking paper and roll whilst warm and allow to cool.
4. For the filling: whisk the unchilled QimiQ Classic smooth. Add the cream cheese, horseradish and seasoning and mix well. Fold in the whipped cream.
5. Carefully unroll the sponge. Spread the filling onto the sponge, cover with the sliced ham and roll back up. Chill for approx. 4 hours.