



CHERRY AND CINNAMON FILLED GINGERBREAD ROULADE

QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Prevents moisture migration, sponge base remains fresh and dry
- Creamy indulgent taste with less fat
- Firmer and more stable fillings



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easy

INGREDIENTS FOR 1 ROULADE - SWISS ROLL

FOR THE GINGERBREAD SPONGE

3	Egg white(s)
pinch(es)	Salt
90 g	Sugar
3	Egg yolk(s)
60 g	AP Flour, plain
30 g	Cocoa powder
pinch(es)	Gingerbread spice

FOR THE CHERRY AND CINNAMON FILLING

125 g	QimiQ Classic, room temperature
125 g	Quark 20 % fat
30 g	Sugar
	Cinnamon
125 g	Cherries, cored

METHOD

1. Pre-heat the oven to 460° F (conventional oven).
2. For the sponge, whisk the egg whites and salt until fluffy. Add the sugar and continue to whisk until stiff. Fold in the egg yolks. Sieve in the flour, cocoa powder and gingerbread spice and mix carefully.
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 QimiQ Classic smooth. Add the remaining ingredients and mix well.
5. Carefully unroll the sponge. Spread the filling onto the sponge and roll back up. Chill for at least 4 hours (preferably over night).