



COFFEE ROULADE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Prevents moisture migration, pastry remains fresh and dry for longer



15



easy

INGREDIENTS FOR 1 ROULADE - SWISS ROLL

FOR THE BASE

6	Egg white(s)
	Sugar
1 pinch(es)	Salt
6	Egg yolk(s)
120 g	AP Flour, plain

FOR THE FILLING

250 g	QimiQ Classic, room temperature
100 g	Mascarpone
2 tsp	Instant coffee powder
3 tbsp	Sugar
125 ml	Whipping cream 36% fat, beaten

ZUM DEKORIEREN

	Chocolate coffee beans, to decorate
	Cocoa powder, to decorate

METHOD

1. Preheat the oven to 350 °F (conventional oven).
2. For the base: whisk the egg whites with the sugar and salt until stiff. Fold in the egg yolks. Sift in the flour and mix well.
3. Spread the mixture approx. 1 cm deep onto the baking tray lined with baking paper. Bake in the preheated oven for approx. 10 minutes.
4. For the filling: whisk the unchilled QimiQ Classic smooth. Add the mascarpone, coffee granules and sugar and whisk until the coffee has dissolved.
5. Carefully fold in the whipped cream.
6. Spread 2/3 of the cream onto the sponge and roll into a roulade.
7. Decorate with the remaining cream and allow to chill for approx. 4 hours.
8. Decorate with the chocolate coffee beans and dust with cocoa powder.