



# SALMON AND HORSERADISH ROULADE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Longer shelf life without loss of quality



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	Quark 20 % fat
12 g	Horseradish, finely grated
	Salt and pepper
1 dash of	Lemon juice
80 ml	Whipping cream 36% fat
200 g	Smoked salmon, 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, roll whilst warm and allow to cool.
4. For the filling: whisk the unchilled QimiQ Classic smooth. Add the quark, horse radish and seasoning and mix well. Fold in the whipped cream.
5. Carefully unroll the sponge. Spread the filling onto the sponge, cover with the smoked salmon and roll back up. Chill for approx. 4 hours.