



# CHESTNUT ROULADE



## QimiQ BENEFITS

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



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easy

## INGREDIENTS FOR 1 ROULADE - SWISS ROLL

### FOR THE BASE

<b>6 pcs</b>	Egg white(s)
<b>130 g</b>	Sugar
<b>1 pinch(es)</b>	Salt
<b>6</b>	Egg yolk(s)
<b>120 g</b>	AP Flour, plain
<b>20 g</b>	Cocoa powder

### FOR THE FILLING

<b>250 g</b>	QimiQ Classic, room temperature
<b>40 g</b>	Dark chocolate (40-60 % cocoa), melted
<b>50 g</b>	Powdered sugar
<b>50 g</b>	Mascarpone
<b>125 g</b>	Chestnut puree
<b>1 tbsp</b>	Rum
<b>125 ml</b>	Whipping cream 36% fat, beaten

### ZUM DEKORIEREN

	Rum truffles
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## METHOD

1. Preheat an oven to 350 °F (conventional oven).
2. For the base: whisk the egg whites with salt until fluffy, add the sugar and continue to whisk until stiff. Fold in the egg yolks. Sift in the flour and cocoa and mix carefully.
3. Line a baking sheet with baking paper and pour the mixture approx. 1 cm high onto the baking tray. Bake for approx. 10 minutes in the preheated oven.
4. For the filling: whisk the unchilled QimiQ Classic smooth. Add the melted chocolate, icing sugar and mascarpone and mix well.
5. Add the chestnut and rum and carefully fold in the whipped cream.
6. Spread 2/3 of the cream onto the sponge and roll into a roulade.
7. Coat the roulade with the remaining cream, decorate with the rum truffles and allow to chill for approx. 4 hours.