



HAM AND HORSERADISH ROULADE



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Quick and simple preparation
- One bowl preparation
- Real dairy cream product, cannot be over whipped



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easy

INGREDIENTS FOR 2 ROULADE - SWISS ROLL

FOR THE SPONGE

8	Egg white(s)
1 pinch(es)	Salt
8	Egg yolk(s)
80 g	Parsley, finely chopped
120 g	AP Flour, plain

FOR THE FILLING

200 g	QimiQ Whip, chilled
160 g	Cream cheese
25 g	Horseradish, finely grated
	Salt and pepper
	Caraway seeds, ground
	Marjoram, finely chopped
	Garlic, finely chopped
400 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: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture has been completely incorporated (including bottom and sides of bowl). Add the cream cheese, horse radish and seasoning and continue to whip until the required volume has been achieved.
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.