



GRUYERE ROULADE



QimiQ BENEFITS

- Quick and simple preparation
- Creamy indulgent taste with less fat
- Firmer and more stable fillings



15



easy

INGREDIENTS FOR 10 PORTIONS

700 g QimiQ Classic, room temperature

300 g Sour cream 15 % fat

150 g Gruyere cheese , finely grated

1 Red bell pepper(s), finely diced

Smoked ham, finely diced (optional)

0.5 bunch(es) Parsley, minced

Lemon juice

Salt

Cayenne pepper

1 Savoy cabbage [approx. 21 oz]

METHOD

1. Whisk the QimiQ Classic smooth. Add the sour cream and cheese and mix well. Add the remaining ingredients and mix well.
2. Cook 10 cabbage leaves in salted water for 3 minutes. Rinse with cold water. Remove the stalks and flatten the cabbage leaves.
3. Place one leaf onto cling film, spread with the QimiQ mixture und roll up tightly. Repeat the procedure with the remaining cabbage leaves.
4. Chill for 2-3 hours. Cut carefully into slices and serve.