



# APPLE SWISS ROLL



## QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Enhances the natural taste of added ingredients
- Reduces discoloration
- Creamy indulgent taste with less fat



15



medium

## INGREDIENTS FOR 8 PORTIONS

### PALE SPONGE FOR SWISS ROLLS AND SLICES

6 Egg white(s)

130 g Sugar

1 pinch(es) Salt

6 Egg yolk(s)

120 g AP Flour, plain

### FOR THE APPLE FILLING

250 g QimiQ Classic, room temperature

50 g Sugar

50 ml Lemon juice

200 g Apple(s), grated

Powdered sugar, to dust

## METHOD

1. Backofen auf 180 °C (Umluft) vorheizen.
2. Für den Biskuit: Eiweiß mit Zucker und Salz steif schlagen.
3. Eigelb unterheben, Mehl dazusieben und vorsichtig mischen.
4. Ein Backblech mit Backpapier auslegen und die Biskuitmasse darauf verteilen (ca. 1 cm dick).
5. Im vorgeheizten Backofen ca. 10 Minuten backen.
6. For the apple filling whisk QimiQ Classic smooth. Add the sugar, lemon juice and grated apple, mix well and chill.
7. Whisk the apple filling smooth. Carefully unroll the sponge. Spread the filling onto the sponge and roll back up. Chill for at least 4 hours (preferably over night).
8. Dust with powdered sugar before serving.