



CHOCOLATE ROULADE WITH APRICOT FILLING



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Creamy indulgent taste with less fat
- Real dairy cream product, cannot be over whipped



15



easy

INGREDIENTS FOR 10 PORTIONS

1 Pale sponge base

FOR THE APRICOT FILLING

300 g Apricot fruit puree

100 g Sugar

14 g Gelatine

FOR THE CREME DE BEURRE

425 g QimiQ Whip, chilled

75 g Butter, melted

125 g Bittersweet chocolate, melted

2 cl Rum

METHOD

1. For the apricot filling: bring the apricot puree to the boil and reduce slightly. Add the sugar and allow to cool slightly. Add the soaked gelatin and dissolve. Fill the mixture into artificial casing or into a round mould and chill well.
2. For the creme de beurre: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Slowly add the melted butter and continue to whip until the required volume has been achieved.
3. Fold in the melted chocolate and rum.
4. Spread the cream onto the sponge base. Place the apricot filling on top and roll into a roulade. Chill well.