



# SAVOURY ROULADE WITH ALPINE CHEESE FILLING



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and simple preparation



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easy

## INGREDIENTS FOR 1 ROULADE - SWISS ROLL

### FOR THE BASE

<b>4</b>	Egg white(s)
<b>4</b>	Egg yolk(s)
<b>80 g</b>	AP Flour
	Salt and pepper
<b>1 bunch(es)</b>	Parsley, finely chopped

### FOR THE FILLING

<b>250 g</b>	QimiQ Classic, room temperature
<b>170 g</b>	Mountain Cheese, grated
<b>180 g</b>	Natural yogurt
<b>30 g</b>	Raisins
<b>60 g</b>	Walnuts, minced
	Salt and pepper

## METHOD

1. Preheat the oven to 350 °F (convection oven).
2. For the base: whisk the egg whites with the salt until stiff. Alternately fold in the flour and egg yolk. Fold in the chopped parsley.
3. Spread the mixture onto a baking tin lined with baking paper and bake in the preheated oven for approx. 10 minutes. Allow to cool.
4. For the filling: mix the QimiQ Classic with the Alpine cheese, yoghurt and spices until smooth using an immersion blender. Fold in the raisins and walnuts.
5. Spread the filling onto the base and roll to a roulade. Allow to chill for approx. 4 hours.