



# BLUEBERRY ROULADE



## QimiQ BENEFITS

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



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easy

## Tips

Raspberries can be used instead of blueberries.

## INGREDIENTS FOR 1 ROULADE - SWISS ROLL

### FOR THE SPONGE BASE

<b>4</b>	Egg(s)
<b>100 g</b>	Sugar
<b>80 g</b>	AP Flour
<b>1 tbsp</b>	Sunflower oil
<b>1 pinch(es)</b>	Salt

### FOR THE CREAM

<b>500 g</b>	QimiQ Classic, room temperature
<b>250 g</b>	Quark 20 % fat
<b>125 ml</b>	Whipping cream 36% fat, beaten
<b>120 g</b>	Sugar
<b>1 package</b>	Vanilla sugar
<b>80 g</b>	Chocolate drops
<b>250 g</b>	Blueberries

## METHOD

1. Preheat the oven to 370 °F (air circulation).
2. For the sponge base: separate the eggs. Whisk the egg whites with the sugar until stiff. Whisk the egg yolks with the sunflower oil until smooth and fold into the egg white mixture alternately with the flour.
3. Spread the mixture onto a baking tray lined with baking paper and bake in the preheated oven for approx. 10 minutes.
4. For the cream: whisk the unchilled QimiQ Classic smooth. Add the quark, sugar, vanilla sugar, chocolate and blueberries and mix well.
5. Fold in the whipped cream and chill for approx. 4 hours.