



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

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

FOR THE FILLING

250 g	QimiQ Whip, chilled
170 g	Alpine cheese [strong] 45 % fat , grated
80 ml	Milk
30 g	Raisins
60 g	Walnuts, minced
	Salt and pepper

METHOD

1. Preheat a baking oven to 350 °F (conventional oven).
2. Spread onto a baking tray lined with baking paper and bake in the preheated oven for approx. 10 minutes.
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 filling: mix the cold QimiQ Whip with the Alpine cheese, milk and spices until smooth using an immersion blender. Fill the mixture into a mixing bowl and whip until the required volume has been achieved. Fold in the raisins and walnuts.
5. Spread the filling onto the base and roll into a roulade. Allow to chill for approx. 4 hours.