



# PLUM ROULADE WITH ALMOND SLIVERS



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional gelatin required
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 1 ROULADE - SWISS ROLL

### FOR THE SPONGE BASE

<b>5</b>	Egg(s)
<b>100 g</b>	Sugar
<b>80 g</b>	AP Flour
<b>20 g</b>	Cocoa powder
<b>1 pinch(es)</b>	Salt

### FOR THE FILLING

<b>250 g</b>	QimiQ Classic, room temperature
<b>250 g</b>	Mascarpone
<b>90 g</b>	Sugar
<b>1 pinch(es)</b>	Cinnamon
<b>125 ml</b>	Whipping cream 36% fat
<b>200 g</b>	Plums, cored
	Almond slivers

## METHOD

1. Preheat a baking oven to 350 °F (conventional oven).
2. For the sponge base: whisk the eggs with the sugar until fluffy. Mix the flour with the cocoa powder and salt and fold into the egg mixture.
3. Spread the dough onto a baking tray lined with baking paper and bake in the preheated oven for approx. 10 minutes.
4. For the filling: whisk the unchilled QimiQ Classic smooth. Add the mascarpone and whisk smooth. Add the sugar and cinnamon and mix well. Fold in the whipped cream. Fold in the plums.
5. Spread 2/3 of the cream onto the sponge base and roll into a roulade. Spread the remaining cream on top of the roulade. Chill for at least 4 hours.
6. Decorate with almond slivers and serve.