



BANANA STRACIATELLA ROULADE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- The cream is ready in 2 steps
- Quick and simple preparation



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easy

Tips

Decorate with decorating cream and chocolate flakes.

INGREDIENTS FOR 1 ROULADE - SWISS ROLL

FÜR DEN BISKUIT

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

FOR THE CREAM

250 g	QimiQ Whip, chilled
2	Banana(s)
80 g	Sugar
1	Lime(s), juice and finely grated zest
80 g	Chocolate, grated

METHOD

1. Prepare the chocolate sponge base according to the recipe.
2. Für den Biskuit: Eier mit Zucker schaumig rühren. Mehl mit Kakaopulver und Salz vermengen und unter die Masse heben.
3. Teig auf ein mit Backpapier ausgelegtes Backblech streichen und im vorgeheizten Backofen ca. 8-10 Minuten backen.
4. For the cream: using an immersion blender, mix the QimiQ Whip with the bananas, sugar and lime juice until smooth. Fill into a mixing bowl and whip until the required volume has been achieved. Fold in the lime zest and grated chocolate.
5. Spread the cream onto the sponge base and roll into a roulade. Chill for at least 4 hours.