



# WILD BERRY ROULADE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Prevents moisture migration, pastry remains fresh and dry for longer



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easy

## INGREDIENTS FOR 1 ROULADE - SWISS ROLL

|                    |                           |
|--------------------|---------------------------|
| <b>6</b>           | Egg white(s)              |
| <b>130 g</b>       | Sugar                     |
| <b>1 pinch(es)</b> | Salt                      |
| <b>6</b>           | Egg yolk(s)               |
| <b>120 g</b>       | AP Flour, plain           |
| <b>20 g</b>        | Cocoa powder              |
|                    | Wild berries, to decorate |

## FOR THE FILLING

|               |                                 |
|---------------|---------------------------------|
| <b>250 g</b>  | QimiQ Classic, room temperature |
| <b>100 g</b>  | Low fat quark [cream cheese]    |
| <b>120 g</b>  | Powdered sugar                  |
| <b>250 g</b>  | Wild berries, frozen            |
| <b>200 ml</b> | Whipping cream 36 % fat, beaten |

## METHOD

1. Prepare the sponge base according to the recipe.
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6. For the filling: whisk the unchilled QimiQ Classic smooth. Add the quark and icing sugar and mix well.
7. Thaw the frozen wild berries in a sieve (in order to drain off the juice) and fold into the QimiQ mixture. Fold in the whipped cream.
8. Spread 2/3 of the cream onto the sponge and roll into a roulade. Pipe the remaining cream on top and decorate with fresh wild berries.
9. Allow to chill for approx. 4 hours.
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