



VEGETABLE ROULADE



QimiQ BENEFITS

- Baked goods remain moist for longer
- Quick and simple preparation
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE ROULADE

50 g QimiQ Classic, room temperature

40 ml Olive oil

Salt

4 Egg yolk(s)

80 g AP Flour, plain

240 g Floury potato(es), cooked

FOR THE FILLING

150 g Floury potato(es), cooked

40 g Butter

100 g Mixed vegetables, cooked, diced

Salt

METHOD

1. Preheat the Convotherm to 320° F with convection.
2. Whisk QimiQ Classic smooth. Slowly add the olive oil and mix smooth. Gradually add the egg yolks and salt. Spoon in the flour alternately with the potato and mix well.
3. Thinly spread the mixture onto a baking sheet lined with baking paper and bake in the preheated Convotherm for 5-6 minutes (do not allow to color).
4. For the filling, mix the potato, butter and vegetables together and salt to taste.
5. Spread the filling onto the cold potato mixture and roll into a roulade. Wrap in cling film and allow to rest.