



FLOWER ROULADE (THERMOMIX)



QimiQ BENEFITS

- Creamy pleasure with less fat
- Easy and quick preparation
- Binds liquid, doughs stay dry and fresh longer



INGREDIENTS FOR 1 ROULADE - SWISS ROLL

FOR THE SPONGE CAKE BASE

6	Egg(s)
150 g	Sugar
1 pinch(es)	Salt
1 tsp	Vanilla sugar
150 g	Flour
0.5 tsp	Baking powder
1 tsp	Cocoa powder

FOR THE FILLING

125 g	QimiQ Classic, room temperature
50 g	Sugar
250 g	Whipping cream 36 % fat
200 g	Fruits (strawberries, blueberries, cherries, etc.)

METHOD

1. Preheat oven to 190 °C (convection oven). Cover baking tray with baking paper. Place a baking paper on the work surface and sprinkle with sugar.
2. For the sponge cake: Insert stirring attachment into the mixing bowl. Add eggs to mixing bowl and beat for 4 min./37°C/step 3. Add sugar, salt, and vanilla sugar and beat without measuring cup for 10 min./speed 3. Add flour and baking powder and fold in for 6 sec/step 3. Remove the whisk attachment.
3. Take 3 tablespoons of the mixture and mix in a small bowl with the cocoa powder. Pour the mixture into a small piping bag and pipe small flowers on the baking paper.
4. Place baking sheet in preheated oven and pre-bake flower pattern for 2 minutes.
5. Spread remaining sponge cake batter over the pattern, smooth and bake for about 10 minutes (190 °C) until golden brown.
6. Turn the sponge cake onto the sugared baking paper and carefully peel off the baking paper, turn the sponge cake over and carefully roll it up with the help of the baking paper and let it cool.
7. For the filling: Place the whisk attachment in the mixing bowl. Add uncooled QimiQ Classic and sugar to the mixing bowl and whisk for 25 sec./speed 3.5 until smooth. Add the whipped cream and whip for 2:40 min./speed 3.5. Transfer the mixture and carefully fold in the fruit.
8. Carefully roll out sponge cake and spread with filling. Carefully roll up again and chill for at least 4 hours.